

BREAKFAST

CONTINENTAL BREAKFAST SET MENU

\$22.00 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Mini Croissant

Mini Brioche and Rum Raisin Buns

Assorted Seasonal Mini Muffins blueberry, raspberry, apple, chocolate

Continental Breakfast Rolls with Potted Preserves and Honey

Assorted Cereal

Freshly Brewed Coffee and a Selection of Teas

CONTINENTAL BREAKFAST BUFFET

\$23.00 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Selection of Poached Fruits (Peaches, Pears and Plums)

Selection of Muesli and Cereals with Full Cream, Low Fat and Soy Milk

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes

From The Bakery

Old Fashion Almond Croissant

Croissants

assorted Danish

Apple Puff Turnover

Assorted seasonal Muffins

Continental Breakfast Rolls with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

(minimum 30 guests)

EVERYDAY BREAKFAST SET MENU

\$29.50 PER PERSON

Includes Freshly Baked Homemade Breakfast Pastries, Fresh Orange, Tomato and Pineapple Juices

Starters (please select one item)

Assorted Cereals with Full Cream, Low Fat or Soy Milk

Selection of Fruit and Vanilla Yoghurts

Selection of Poached Fruit (Peaches, Pears and Plums)

Sliced Tropical Fruit Platter with Local Seasonal Berries

From the Pan (please select one item)

Scrambled Eggs with Cheese and Chives on a Toasted Croissant with Asparagus, Pesto Oven Roasted Roma Tomato, Grilled Eye Bacon and Sautéed Mushrooms

Traditional Eggs Benedict with Sliced Crisp Potatoes, Grilled Chicken Sausages, Slow Roasted Tomatoes

Swiss Cheese and Chive Omelette served with Honey Leg Ham, Hash Brown Potatoes, Oven Roasted Roma Tomato with Mediterranean Herbs

Baked Field Mushroom with Fresh Herb Scrambled Eggs, Grilled Lamb Cutlet and Chipolata Sausage, with Tomato and Onion Salsa

Caramelized leek, goats cheese and spinach tart served with slow roasted tomato and field mushroom

Vegetable Frittata on Potato Rosti, Tomato Compote, Sausage and Bacon Kebab

From The Bakery

Continental Breakfast Rolls and Croissants with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas.

BUSINESS BREAKFAST SET MENU

\$31.50 PER PERSON

Includes Fresh Orange, Tomato and Pineapple Juices

Starters (please select one item)

Cereals and Muesli served with Full Cream, Low Fat and Soy Milk

Sliced Tropical Fresh Fruit Platter with Local Seasonal Berries

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes

Homemade Bircher Muesli with Seasonal Fruit and Toasted

Hot Breakfast (please select one)

Poached Egg served with Field Mushroom and Spinach, Roma Tomato, Diced Fried Potato with Bacon, Onion and Fresh Herbs

Breakfast Fillet Steak with a Fried Egg, Braised Tomatoes and Field Mushrooms, Asparagus and Hollandaise Sauce

Cheese and Mushroom Omelette and Chorizo Sausage Skewer with Chilli Beans and Crisp Pancetta

Roasted Vegetable Frittata with Ham, Chicken Sausages, Tomato filled with Creamed Corn and Asparagus

Eggs Benedict, Beef Chipolatas, Grilled Roma Tomato and Hash Brown Potatoes

Roasted Mediterranean Vegetables on Turkish Bread with Tomato Hollandaise

From The Bakery

Continental Breakfast Rolls, Croissants and small Brioche Buns with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

AUSTRALIAN BREAKFAST BUFFET

\$31.50 PER PERSON

Includes Fresh Orange and Pineapple Juices

Sliced Tropical Fruit Platter with Local Seasonal Berries

Trio of Tropical Melon in Cinnamon Syrup

Blended Mango and Passionfruit Energy Drinks

Selection of Fruit and Vanilla Yoghurts

Cereals and Muesli served with Full Cream, Low Fat and Soy Milk

Shaved Leg Ham, Sliced Edam Cheese, Basil Infused Sliced Roma Tomatoes

Cold Smoked Salmon with Onions, Capers and Port Salute

From the Pan

Buttermilk Pancakes with Caramelised Bananas in Pepper Syrup with Toasted Macadamia Nuts

Creamy Scrambled Eggs with Italian Parsley and Tomatoes

Fillet Steak on Pan Seared Field Mushrooms in Herb Butter

Roasted Bacon and Grilled Chipolatas

Sautéed Sliced Potatoes and Fried Onions with Rosemary

From The Bakery

Pain au Chocolat , Croissants, Brioche Buns and Mini Danish

Assorted Mini Soft Centre Muffins

Continental Breakfast Rolls served with Potted Preserves and Honey

Freshly Brewed Coffee and a Selection of Teas

(minimum 50 guests)

AUSTRALIAN STAND UP BREAKFAST BUFFET

MORNING TEA BUFFET

\$29.50 PER PERSON

Starter

Freshly Chilled Juices including Orange, Pineapple, Tomato and Apple
Selection of Fruit and Vanilla Yoghurts

Cold Items

Toasted Macadamia Nut Bircher Muesli
Chocolate Hazelnut Mini Cake
Apple Turnover
Mini Fruit Danish Pastries
Assorted Savoury Muffins sun dried tomato ,olive ,herb ,cheese ,smoked salmon
Trio of Tropical Melon on Peppered Sour Cream and Lime

Hot Items

Continental Bacon, Double Brie and Tomato Relish in Panini Bread
Breakfast pizza Tart
Fresh Tomato and Bacon Quiche
Grilled Salmon on Buttered Spinach Croissant
Bacon and chipolata Skewers

Freshly Brewed Coffee and a Selection of Teas

Hot and Cold Items can be served either buffet or banquet style.

(minimum 30 guests)