

# Breakfast

## BREAKFAST CANAPÉS


\$29.5 per person



Served with freshly brewed coffee and a selection of teas  
Fresh orange juice



### TRAY PASSED

Mini cranberry & macadamia nut muesli pots,  
natural yoghurt, fresh berries

Barossa pancetta, free range egg, tomato chutney in  
brioche bun

Smoked salmon, horseradish and chive cream on a  
mini bagel 

Confit tomato, baby spinach and Woodside goats  
curd quiche  

Button mushroom stuffed with basil, feta &  
semidried tomato with salsa verde  


Mini Belgian waffles, double cream, berry compote 


## CONTINENTAL BUFFET


\$29.5 per person

Served with freshly brewed coffee and a selection of teas  
Fresh orange juice

### SERVED TO THE TABLE


Mini toasted nut muesli pots, natural yoghurt, fresh  
berries 

Platters of sliced fresh fruits & seasonal berries   
 

Mini Danish pastries with fruit, chocolate and  
custard fillings 

Assorted mini muffins 

Shaved ham & provolone cheese croissants

Freshly baked waffles, Beerenberg fruit preserves &  
whipped butter 


## HOT PLATED BREAKFAST

\$38 per person


Served with freshly brewed coffee and a selection of teas  
Fresh orange juice

### SERVED TO THE TABLE

Sliced fresh fruits & seasonal berries    

Mini Danish pastries, fruit & custard fillings 

Assorted petite muffins 

Home baked breads, Beerenberg fruit preserves 

### FROM THE PAN


Please choose one item from the following selection:

Scrambled free range eggs, Barossa bacon, beef  
chipolata, slow roasted tomatoes, grilled field  
mushrooms, charred Turkish bread

Truffle free range scrambled eggs, sautéed wild  
mushrooms, Barossa bacon, blistered tomato,  
mascarpone, toasted sour dough

Smoked salmon, free range poached eggs, toasted  
Toscana, salsa verde, grilled asparagus, tomato 

Eggs Benedict, toasted English muffin, shaved leg  
ham, poached free range eggs, buttered asparagus,  
hollandaise, slow roasted tomato, potato hash

Spinach & feta omelette, blistered truss tomatoes,  
grilled portobello mushroom, asparagus, olive  
focaccia 

Poached free range eggs, grilled Barossa bacon,  
Spanish chorizo, spinach, homemade baked beans  
with smoked paprika & saffron, charred artisan loaf

Scrambled free range eggs, grilled halloumi,  
buttered spinach, hummus, confit tomato, za'atar,  
toasted muffin 