

ALL BREAKFAST ITEMS ARE SERVED WITH FILTERED COFFEE,
TEA & FRUIT JUICE

CONTINENTAL BUFFET

Selection of mini fruit muffins & French pastries | **V**

Yoghurt pots, strawberry compote & granola | **V**

Sliced, fresh seasonal fruit | **V**

Warm filled croissants:

| Double smoked ham, provolone

| Tomato, basil pesto, provolone

| Plain, served with Beerenberg preserves

31

BREAKFAST CANAPÉS

Yoghurt pots, strawberry compote & granola | **V**

Potato bun, maple glazed bacon, herb omelette, tomato chutney | **NF**

Croque monsieur, double smoked ham, Gruyère, mustard mayonnaise | **NF**

Flaked hot-smoked salmon tart, truffle eggs, crème fraîche, caviar | **NF**

Zucchini & ricotta fritters, tomato & olive salsa **NF** | **V**

French toast, whipped mascarpone, honey, fresh berries **NF** | **V**

37

BREAKFAST PLATED

SHARED

Selection of mini fruit muffins & French pastries

Sliced, fresh seasonal fruit

47

SELECT ONE HOT ITEM

Grilled Barossa bacon, scrambled free-range eggs, herb baked tomato, mushroom,
chicken chipolata, charred sourdough

Sweet potato & leek rosti, braised beef brisket, wilted spinach, poached free-range eggs,
roasted tomato hollandaise

Toasted Scottish bap, grilled Barossa bacon, poached free-range eggs,
roasted tomato & basil sugo, fior di latte, basil pesto

Breakfast bagel, truffled eggs, smoked salmon, goat feta, rocket, heirloom tomato salsa

Grilled focaccia, smashed avocado, poached free-range eggs, grilled asparagus, toasted grains | **V**

ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE

Note: We cannot guarantee complete allergy free meals due to the potential of trace
allergens in the working environment and supplied ingredients

V vegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free | **H** halal

