

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

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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**

40

BREAKFAST PLATED

SHARED

- Selection of mini fruit muffins & French pastries
- Sliced, fresh seasonal fruit

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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

