

BREAKFAST MENU

Cold Breakfast options

French Pastries

Croissants, Danish, Scrolls 10 pieces per tray \$55 per tray

Preserves and butter will be on table for guest to help himself or herself

Yoghurt Pot, Berries and Granola. On table \$8

Hot Breakfast: \$38pp

Slow Cooked Eggs with Trench of Trout and Salsa Verde

Slow Cooked Eggs with Smoked Salmon, Potato Rosti and Lemon Vinaigrette

Herb Scrambled Eggs with Parma Ham, Sautéed Mushroom and Confit Tomato

Slow Poached Eggs with Honey Baked Ham and Corn Cake

Ricotta Pancakes with Canadian Bacon, Maple Syrup and Strawberry Cream

Crepes with Hazelnut Nutella and White Peach Puree

Vegetarian Potato Cake with Sautéed Spinach, Mushrooms and Lentils

CANAPE BREAKFAST OPTIONS

Canapé Breakfast: \$35pp for 2 hours

Beef and egg crepes		Breakfast Egg Wraps	
Lemon, Sugar and Honey pancakes		Muesli Cups	
Savory Mini Muffins		Fruit Crepes	
Red Onion Tarts with Fetta		Chocolate Crepe	
Diced Halloumi and Tomato		Miniature Quiches both Veg and Mea	
Prosciutto with Melon		Fruit Cones	
Frittata with Rosemary Potato		Breakfast Mince with Egg in miniature rolls	
Corn Fritters		Smoked Salmon & Cream Cheese in a Crepe	
Barramundi Brandade with Garlic Crisps		Cheese Station	

All drinks Served per person. We charge a 2 per person minimum

Coffee will be made to order \$4.5

Longblack

Flat White

Cappucino

Guest will be greeted at the door with smoothies of Banana and Honey and Juice \$8pp