

BREAKFAST

START THE DAY

SEATED HOT BREAKFAST

To Start

Freshly brewed coffee, a selection of boutique teas, orange juice

House baked Danish pastries

Seasonal fruit, yoghurt, granola

\$39 per person

Followed by seated breakfast plate

Double smoked bacon, scrambled free range eggs, roasted Roma tomatoes, sautéed Swiss brown mushrooms, smashed avocado, mint, toasted sourdough bread

STAND UP BUFFET BREAKFAST

Freshly brewed coffee, a selection of boutique teas, orange juice

Sliced seasonal fruit platter (vg)

House baked Danish pastries (v)

Coconut chia pudding with poached fruit, pistachio crumb (vg/gf)

Caramelised onion, thyme & feta quiche (v)

Egg and bacon breakfast slider, tomato relish

\$35.00 per person

ESPRESSO COFFEE *

Espresso coffee made to order

\$500 per hire includes Barista –Maximum 100 guests

*Please note restricted availability

