

# Breakfast menu

## Continental or Stand Up Breakfast \$30 per person

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	NF GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread – lemon butter	GF V
Greek vanilla yoghurt - berry compote - home baked granola	GF V

### Additional items

Brioche roll - maple bacon - fried egg	\$9
Waffles - maple syrup - banana - caramel rum sauce	V \$7
Blueberry buttermilk muffin	NF \$6
Croissant - ham - aged cheddar	\$7
Baked pastry - spinach - ricotta	V \$6

## Hot Breakfast \$42 per person served from stations [Maximum 500 people]

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	NF GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread - lemon butter	GF V
Greek vanilla yoghurt - berry compote - home baked granola	GF V
Fluffy free range scrambled eggs	NF GF
Grilled vine ripened tomatoes	NF GF Vegan
Beef chipolata	NF GF
Smoked bacon rashers	NF GF
Sautéed button mushrooms	NF GF Vegan
Potato rosti	V



Executive Chef Sean Cummings



**Plated Breakfast** [Minimum 50 people] ..... **\$42 per person**

- Orange juice
- Brewed Duckinwilla single origin coffee
- Selection of T2 teas

**Preset Items - choose one option**

- Seasonal sliced fruits NF GF Vegan
- Danish pastries V
- Banana bread - lemon butter GF V
- Greek vanilla yoghurt - berry compote - home baked granola GF V

**Please choose one option**

- Free range scrambled eggs - crème fraiche - Huon smoked salmon  
toasted brioche - slow roasted tomato relish
- Smokey bacon - roasted vine ripened tomatoes - scrambled eggs - toasted English  
muffin - country style beef sausage - sautéed mushrooms - potato rosti
- Vegetable frittata - grilled haloumi V  
baby rocket - potato rosti - toasted baguette - salsa verde
- Eggs benedict [Maximum 500 people]  
toasted English muffin - shaved ham - poached eggs - hollandaise - roma tomato  
potato rosti - sautéed mushrooms
- Warm sourdough toast - truffle infused scrambled egg - avocado - feta V  
baked roma tomato - caramelised red onion
- Roasted pumpkin - spinach and feta fritters - smoked paprika yoghurt  
toasted brioche - roasted vine ripened tomato V