

# Breakfast menu

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

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

### Additional items

Brioche roll - maple bacon - fried egg	\$9
Waffles - maple syrup – banana – caramel rum sauce	V \$7
Breakfast muffin	\$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	GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread – lemon butter	GF V
Coconut yoghurt - berry compote - home baked granola	Vegan
Fluffy free range scrambled eggs	GF
Grilled vine ripened tomatoes	GF Vegan
Beef chipolata	GF
Smoked bacon rashers	GF
Sautéed button mushrooms	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 GF Vegan
- Danish pastries V
- Banana bread – lemon butter GF V
- Coconut yoghurt - berry compote - home baked granola Vegan

**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