

| ARRIVAL PACKAGE 30 minute duration $\$ 6.5$ per person | Flourless chocolate brownie ganache • salted caramel GF V |
| :---: | :---: |
| Brewed premium roasted coffee | Pastry chef's muffin selection |
| Selection of teas | v |
| BUILD YOUR OWN BREAK | Mini magnum ice cream GF V |
| \$17 per person | Sliced seasonal fruit |
| Brewed premium roasted coffee | NF GF Vegan |
| Selection of teas | Savoury Selections |
| Choose two items from the sweet or savoury selection | Muffin <br> bacon • roast pumpkin • spinach • cheese |
| Additional sweet selection @ \$6.5 per person |  |
| Additional savoury selection @ \$7.5 per person | Baked quiche puff |
| Sweet Selections | chives • semi dried tomato • feta NF V |
| Chunky homestyle giant cookies | Mini puff pastry pie bacon • egg • parsley |
| Danish pastries | NF |
|  | Angus beef 'pie n peas' |
| Sultana blondie cookie bar NF GF Vegan | Croissant ham • aged cheddar |
| Rocky road slab | Baked filo pastry spinach • ricotta |
| Orange • almond • raspberry bundt GF V |  |
| Mini lamington NF V | Brioche slider <br> shredded chicken • lemon pepper mayo |
| Classic scone <br> strawberry compote • vanilla cream | Chef's selection vegetable frittata NF GF V |
| NF V | Chef's selection baked pastry NF GF Vegan |

## ARRIVAL PACKAGE

$\$ 6.5$ per person
Brewed premium roasted coffee
Selection of teas

## BUILD YOUR OWN BREAK

$\$ 17$ per person
Brewed premium roasted coffee
Selection of teas
Choose two items from the sweet or savoury selection
Additional sweet selection @ \$6.5 per person
Additional savoury selection @ \$7.5 per person
Sweet Selections
Chunky homestyle giant cookies

Danish pastries
$\vee$
Sultana blondie cookie bar
NF GF Vegan
Rocky road slab

Orange • almond • raspberry bundt

Mini lamington
NF V
strawberry compote • vanilla cream
NF V

GF V
Pastry chef's muffin selection

Mini magnum ice cream

Sliced seasonal fruit
NF GF Vegan
Savoury Selections
Muffin

NF
Baked quiche puff
chives • semi dried tomato • teta

Mini puff pastry pie
bacon • egg • parsley

Angus beef 'pie n peas'
Croissant
ham • aged cheddar
Baked filo pastry
spinach • ricotta

Brioche slider
shredded chicken • lemon pepper mayo
Chef's selection vegetable frittata

Chef's selection baked pastry
NF GF Vegan


## THEMED MORNING \&

## AFTERNOON BREAKS

## Includes

Brewed premium roasted coffee
Selection of teas

| Chef's signature | \$22 per person | The Croissanterie | \$19 per person |
| :---: | :---: | :---: | :---: |
| Finger sandwiches chef's selection |  | Croissant ham • aged cheddar |  |
| NF |  | Almond \& raspberry croissant |  |
| Classic scone |  | , |  |
| strawberry compote • vanilla cream NF V |  | Whole seasonal fruit NF GF Vegan |  |
| Baked quiche puff chives - semi dried tomato • feta |  | Plant based gluten free | \$17 per person |
| NF V |  | Chef's selection baked pastry NF GF Vegan |  |
| Baked pastry | \$17 per person | Cherry chocolate square GF Vegan |  |
|  |  | Sliced seasonal fruit NF GF Vegan |  |
| Yoghurt pot passionfruit |  | Freshly baked Danish pastry | \$17 per person |
| GF V |  | Cinnamon pinwheel |  |
| Whole seasonal fruit |  | $v$ |  |
| NF GF Vegan |  | Maple and pecan Danish |  |
| Australian rules | \$17 per person |  |  |
| Angus beef 'pie n peas' |  | Raspberry Danish |  |
| Mini lamington NF V |  | Vanilla custard Danish v |  |
| Rocky road slab |  | Apple Danish |  |

MENU 2024

