

Breakfast

Delivery only or staffed costs apply

BUFFET CHOICES

Seasonal fresh sliced fruits platter

Blueberries, grapes, honeydew, kiwi fruit, oranges, passionfruit, pineapple, rockmelon, strawberries and watermelon **Small: \$45 Large: \$80**

Egg, cheese, tomato and baby spinach tartlets (warm) **\$4.10 each**

Medium croissants w shaved ham, tasty cheese, tomato, relish and baby spinach (vegetarian available) **\$8.60 each**

Designer muffins (apple cinnamon crumble, carrot and walnut, fresh blueberry, fresh raspberry, lemon yoghurt) **\$4.80 each**

Fresh baked cocktail fruit Danish pastries **\$3.40 each**

Breakfast mason jars (Greek yoghurt, fresh toasted granola, berry compote, fruit in season, toasted pistachios and almonds) **\$7.00 each**

Vanilla bean, orange, KI honey chia puddings w berries and toasted coconut flakes **\$7.50 each**

Individual spanakopita pies **\$9 each**

Sustanaballs (vegan, gluten-free, dairy-free)

Kaffir lime, cashew, chia

Cacao, almond, maple

Raspberry, cashew, lemon

\$3.50 each



Breakfast

(Continued)

HOT-COOKED

Delivered – cost applies

Scrambled eggs

Grilled bacon

Chipolata sausages w spicy relish

Roasted tomatoes with thyme

Garlic Swiss brown mushrooms

\$30 per head