



Breakfast

Delivery only or staffed costs apply

Share Table / Buffet Choices

Fresh baked sweet Danish pastries (raspberry almond frangipane, dark cherry custard, chocolate hazelnut, cinnamon knot)	\$ 6.00 each
Designer muffins – apple cinnamon crumble, carrot and walnut, glazed blueberry, glazed raspberry, lemon yoghurt, apricot pistachio	\$ 6.50 each
Banana ricotta pancakes <u>w</u> maple syrup, mascarpone and roasted walnuts (2 per serve)	\$14.00 each
Breakfast tumbler – fresh berries, Greek yoghurt, toasted house made granola, toasted pistachios and almond slivers (GF)	\$14.00 each
Cacao, maple chia puddings <u>w</u> sliced bananas, coconut yoghurt, sliced fresh dates, toasted flaked coconut and cacao nibs (GF/Vegan)	\$14.00 each
Medium almond frangipane croissants	\$11.00 each
Plant-based protein balls – date cacao and almond butter (Vegan, GF)	\$ 4.20 each
Cheese, tomato and baby spinach tartlets <u>w</u> basil pesto	\$ 5.00 each
Medium savoury croissants – double smoked ham, mature cheese, tomato, baby spinach and relish, or bocconcini, roasted pumpkin, zucchini, tomato, baby spinach and relish	\$12.00 each
Fresh sliced fruits platter - rockmelon, pineapple, honeydew, watermelon, oranges, kiwifruit, grapes, strawberries, blueberries, and raspberries (cherries in season)	
	medium \$80
	large \$95



Breakfast

(continued)

Hot Cooked Staffed Buffet (minimum of 30 guests)

Incorporating serving staff, crockery, cutlery and paper napkins

- Scrambled eggs with chives
- Grilled bacon rashers
- Hash browns
- Chipolata sausages w spicy relish
- Roasted tomatoes w thyme, sticky balsamic and crumbled feta
- Roasted garlic and thyme whole Swiss brown mushrooms
- Fresh selection sourdough loaves and rolls basket

..... \$46.00 per head