

Plated Breakfast Menu

Plated Breakfast - \$50pp

All of the starters

Choice of
1 x hot plated breakfast

Sit Down Plated Breakfast

To start...

Freshly squeezed orange juice

Tea & coffee

Vanilla yogurt, raspberries, crunchy granola GF V

Mini pain au chocolat V

Fruit kebab GF DF V

Plated breakfast...

Scrambled free range eggs, sourdough, smoked bacon, baked vine tomato, Portobello mushrooms and Cumberland pork sausage
GFA DFA VA

Red Gum smoked salmon, scrambled free range eggs, lemon myrtle sourdough
GFA DFA VA

Smashed avocado, Wimmera sourdough, poached eggs, feta cheese, cherry tomato
GFA DFA

Poached free-range eggs Florentine, baby spinach, vine cherry tomatoes, spelt loaf, béarnaise sauce
DFA GFA V

Cinnamon brioche French toast, smoky bacon, vanilla ice cream, maple syrup
GFA DFA VA

Poached free-range eggs Benedict, double smoked ham, English muffin, hollandaise sauce
GFA DFA VA

V / Vegetarian
VA / Vegetarian Adaptable
GF / Gluten Free
GFA / Gluten Free Adaptable
DF / Dairy Free
DFA / Dairy Free Adaptable
VE / Vegan
VEA / Vegan Adaptable

We will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten & nuts.

Grazing Breakfast Menu

Grazing Breakfast

Includes orange juice, tea & coffee

Service style options

Cocktail / Buffet or Sit Down Share Grazing

*minimum 15 people

Grazing Breakfast

4 items \$39 pp

6 items \$50 pp

8 items \$58 pp

V / Vegetarian

VA / Vegetarian Adaptable

GF / Gluten Free

GFA / Gluten Free

Adaptable

DF / Dairy Free

DFA / Dairy Free Adaptable

VE / Vegan

VEA / Vegan Adaptable

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Savory

Ham & cheese croissants

Cheese, tomato & basil croissants V

Smoked salmon & cream cheese bagel VA

Cold smoked bacon, thyme & cheddar scone

Semi dried tomato, fetta & basil muffins V

Cold smoked bacon & vine tomato slider, BBQ sauce

Balsamic mushrooms, Wimmera batard, goats' cheese

Cumberland pork chipolatas, tomato chutney DF GF

Poached egg, chive hollandaise GF DFA V

Croque monsieur, ham, cheese & mustard toasty GFA

Cassoulet of baked beans & ham hock DF GF

Sweet

Butter croissant, strawberry jam V

Almond croissant V

Pain au chocolat V

Seasonal fruit Danish pastry V

Chocolate flourless muffins GF V

Apple & cinnamon crumble muffins V

Vanilla yogurt, coconut & blueberry granola GFA V

Yogurt panna cotta, strawberry compote, crunchy muesli GFA V

Toasted fruit loaf, butter V DFA

Brioche French toast, maple syrup V

Healthier

Soft poached egg, wilted baby spinach GF DF V

Mediterranean vegetable frittata, olive mayo V GF

Honey whole wheat & seed baguette, smashed avocado & feta V

Corn & coriander fritters, guacamole V

Apricot & coconut balls GF VE

Fruit kebabs GF DF V

Banana, chai & toasted oat muffins V

Spiced Carrot, bran, organic sultana & walnut muffins V

Date & walnut balls DF VE GF

Nut & seeds muesli bars DF V

Natural yogurt, Roof Top Honey, raspberries, muesli

Lemon & yogurt oat slice V