



BREAKFAST

\$42 PER PERSON

Set price of \$42.00 per person includes your own continental stand plus one choice from hot selection and range of tea, coffees & juices.

CRAFT YOUR OWN CONTINENTAL STAND

Choice of four items from the selection below

Choice of Cereal:

*Sultana Bran, All Bran, Coco Pops, Corn Flakes,
Just Right, Nutrigrain, Rice Bubbles, Weetbix,
Natural Style Muesli, Carmen Honey Roasted Granola (GF)*

Organic Natural Yogurt, Fruit Coulis

Coconut Yoghurt Parfait, Berry Compote

Mini Muffin of the Day

Breakfast Pastry of the Day

Fresh Baked Croissant with Butter or Jam

Seasonal Fruit Selection

BEVERAGES

Vittoria Coffee

Espresso, Double Espresso, Long Black, Cappuccino, Flat White,
Café Latté, Café Mocha, Chai Latte, Hot Chocolate

La Maison Du Thé Loose Leaf Tea

Green Tea, English Breakfast, Earl Grey, Peppermint,
Chamomile, Ginger & Lemon

Juices

Apple, Orange, Tomato

CHILDRENS

\$25 for children under 12

Maple Pancakes

Breakfast Egg & Bacon Burger

Eggs on Toast

Cereal Selection

HOT SELECTION

Choice of one item from the selection below

Smashed Avocado **V**

Bread & Butter Project Five-Grain Sourdough, Avocado,
Two Free Range Poached Eggs Grilled Haloumi,
Fresh Tomato with Balsamic, Sunflower & Pumpkin Seed
Replace Haloumi with Mushroom for Vegetarian Option

Breakfast Taco

Three Chargrilled Soft Tacos, Chargrilled Chorizo,
Creamy Scrambled Eggs, Avocado,
Crunchy Herbed Smashed Potato, Tomato Jam, Jalapeno
& Coriander
Replace Chorizo with Mushroom for Vegetarian Option

The Sydney Benedict **V**

Poached Eggs, Double-Smoked Ham,
Roasted Vine-Ripe Tomatoes, Crunchy Hash Brown and
Hollandaise Sauce served on a Bread & Butter Milk Bun
Replaced Ham with Sautée Baby Spinach for Vegetarian Option

Shakshuka Inspired Eggs **V**

Rich Spicy Tomato Sauce, Feta Cheese, Fresh Herbs
Topped with Two Free Range Poached Eggs
Served with Chargrilled Bread & Butter Project Sourdough

Smoked Bacon & Eggs

Eggs your way, Smoked Bacon, Roasted Vine-Ripe Tomatoes,
Bread & Butter Project Sourdough
Replace Bacon with Haloumi for Vegetarian option

Buttermilk Pancakes

Topped with Vanilla Mascarpone, Fresh Berries & Yuzu