



# MENU COLLECTION BREAKFAST

*Toasted rustic loaf with spinach, lemon roast red onion,  
mushrooms and Persian feta*





*Asparagus and goats cheese tartlet, steamed asparagus, lemon roasted red onion and smoked salmon.*

## **BREAKFAST**

### **CONTINENTAL**

Freshly brewed coffee and tea, selection of juices

Assorted flavoured yoghurt and cereals

Sliced seasonal fruit platter **V VG GF**

Assorted muffins, croissants and danish pastries **V**

Assorted bread, preserves and honey **V**

### **STAND UP**

Selection of juice, brewed coffee and tea

Natural yoghurt pot with berry compote and granola **V**

Mini muffin, croissants and danish pastries **V**

Chorizo, egg and hash brown wraps

Bacon and egg roll on a potato bun

Sliced seasonal fruit platter **V VG GF**

**Barista coffee is available for \$4.50 per person.**

**V = VEGETARIAN**

**VG = VEGAN**

**GF = GLUTEN FREE**



## BREAKFAST

### SIT DOWN

Freshly brewed coffee and tea

Selection of juices

Sliced seasonal fruit platter **V VG GF**

Assorted muffins, croissants and danish pastries **V**

Creamy scrambled eggs on English muffin with grilled tomato, hash brown, bacon and chipolata

### OR

Baked eggs with semi-dried tomato, asparagus, field mushroom and pesto on a rustic loaf **V**

### OR

Asparagus and goats cheese tartlet, steamed asparagus, lemon roasted red onion and smoked salmon

### OR

Spanish omelette with grilled chorizo, Persian feta, fresh tomato concassé and grilled ciabatta

### OR

Toasted rustic loaf with spinach, lemon roast red onion, mushrooms and Persian feta **V**

**V = VEGETARIAN**

**VG = VEGAN**

**GF = GLUTEN FREE**



*Creamy scrambled eggs on English muffin with grilled tomato, hash brown, bacon and chipolata.*