

Breakfast Menu

Breakfast Canapés *(minimum 20 guests)*

Gourmet danish pastries

Petit freshly baked fruit muffins

Handmade double smoked ham & provolone croissants

Cherry tomato, opal basil & goats cheese flan (served warm or cold) **v**

Soft scrambled free range eggs & bacon tartlet

Passionfruit yoghurt, dried fruit & muesli trifle

Iced water, chilled orange & apple juice, Merlo Coffee, Elmstock premium teas

\$28.50 per person (inc gst)

Menu Legend

l	: lactose
v	: vegetarian
vg	: vegan
df	: dairy free
gf	: gluten free

Plated Breakfast *(minimum 30 guests)*

Cold (table platters)

Flaky french croissants w conserves & unsalted butter

Selection of freshly baked fruit muffins

Cold (individually served)

Seasonal fruits & berries w leatherwood honey yoghurt

Hot (individually plated) please choose 1 item

Soft scrambled free range eggs w grilled bacon, balsamic trellis tomatoes, field mushrooms, breakfast sausage & toasted ciabatta

Tasmanian smoked salmon w steamed baby spinach, soft scrambled free range eggs & toasted brioche

Zucchini, fetta & mint fritatta w roasted vine tomatoes & english spinach **v gf**

Warm spanish omelette w chorizo, flat leaf parsley, mushrooms & tomato gratin **gf**

Iced water, chilled orange & apple juice, Merlo Coffee, Elmstock premium teas

\$35.50 per person (inc gst)

Table Buffet Breakfast *(minimum 40 guests)*

Cold (served on table platters)

Gourmet danish pastries

Freshly baked fruit muffins (**gf** option available)

Cold (individually served)

Bircher muesli trifle w poached raisins, fruits & cinnamon yoghurt

Hot (served on table platters)

Smoked ham frittata w potato & gruyère **gf**

Flaky french butter croissants w shaved turkey, brie & cranberry

Forest mushroom high top flan w spinach, tomato & basil crème fraiche **v l**

Iced water, chilled orange & apple juice, Merlo Coffee, Elmstock premium teas

\$33.50 per person (inc gst)