

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

Menu Legend

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

Iced water, chilled orange & apple juice, **merlo** coffee, Elmstock premium teas

\$27.00 per person (inc gst)

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) 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

\$33.00 per person (inc gst)

Table Buffet Breakfast (minimum 40 guests)

Cold (served on table platters)
 Gourmet danish pastries
 Freshly baked fruit muffins (**gf available**)

Cold (individually served)
 Bircher muesli trifle w *poached raisins, fruits & cinnamon yoghurt*

Hot (served on table platters)
 Smoked ham frittata w *potato & gruyere* **gf**
 Flaky french butter croissants w *shaved turkey, brie & cranberry*
 Forest mushroom high top flan w *spinach, tomato & basil crème fraiche* **vl**

Iced water, chilled orange & apple juice, **merlo** coffee, Elmstock premium teas

\$30.00 per person (inc gst)