



# Breakfast Menu



## Stations & Platters

### Continental Breakfast Station

Sliced seasonal fruit

Yogurt & granola

Baked goods

Selection of spreads & jams,  
juice, tea & coffee

### Shared Breakfast Platters

All served with toasted sourdough (Gluten free bread available on request)  
Choose from 4 of the menu items below (includes juice, tea & coffee)

Coconut Bircher, cacao nibs, seasonal fruit, berries (df, gf, vg)

Sliced seasonal fruit, yogurt, granola (gf, v)

Grilled haloumi, lemon thyme, rocket, slow roasted tomato (gf, v)

Shakshuka eggs, tomato, chilli, mint, parsley (gf, v)

Breakfast greens, mushrooms, kale, pumpkin, chimichurri,  
toasted almonds, whipped fetta (df, gf, vg)

Scrambled eggs with sour cream, chive (gf)

## Canapés

### Cold Canapés

Muesli, yogurt, fruit compote pots (gf, v)

Coconut Bircher, fresh fruit, cacao nibs (df, gf, vg)

Fresh fruit with passionfruit syrup (df, gf, vg)

Mini fruit muffins (v)

Selection of mini Danishes (v)

### Hot Canapés

Frittata of potato, spinach, red onion (df, gf)

### Substantial Canapés

Bruschetta with smashed avocado, tomato, basil

Croissant filled with smoked salmon, crème fraise, chive

Toasted Reuben sandwich, wagyu pastrami, gruyere, sauerkraut

Bacon & egg slider with tomato relish

## Seated

### Platter On Arrival & Plated Meal

#### Platter

Please select one. Includes juice, plunger coffee & T2 teas.

Seasonal fruit (gf)

Mini fruit muffin

Mini danish & croissant selection

#### Plated Breakfast

Please select one. Set/alternate serve available.

Breakfast bowl of kale, broccoli, heirloom grains, almond dukkha (df, gf, vg)

Scrambled eggs on toast, grilled bacon, slow roasted tomatoes, crushed white beans

Two poached eggs on toast, cauliflower, gremolata, parmesan, avocado (v)

Bruschetta with smashed avocado, cured tomato, goats curd, basil (df, v)

Coconut Bircher, cacao nibs, seasonal fruit, berries (df, gf, vg)

\*\*All items with a bread component can be switched to gf bread

