



Breakfast Set Menus 2011

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

**All set menus have choices within each course that guests can choose on the day.
All set menus are custom printed and placed at each setting.**

Continental Style Set Breakfast: \$19pp

Standard Set Breakfast: \$21pp

Premium Set Breakfast: \$26pp

Deluxe Set Breakfast: \$31pp

Bubbles & Set Breakfast: \$38pp

Champagne Breakfast: \$48pp

Continental Style Set-Breakfast

to share:

seasonal fruit plate with natural yoghurt

selection of fresh homemade pastries (2pp)
(friands, mini muffins & danish)

mini savoury croissant (1pp)

includes

your choice of coffee or tea **AND** orange juice

\$19pp

Standard Set Breakfast Menu

to share:

selection of fresh homemade pastries (1pp)

(friands, mini muffins & danish)

AND

choice of:

seasonal fruit plate with natural yoghurt

eggs benedict with warm ham & hollandaise served on organic sourdough

buttermilk pancakes with mixed berry compote & marscapone (v)

scrambled eggs, roasted tomatoes, bacon & organic sourdough toast

roasted house made honey muesli with nuts & fresh seasonal fruit (v)

oven roasted portobello mushrooms, semi dried tomatoes,
asparagus spears & avocado with haloumi gratin on organic sourdough (v)

includes

your choice of coffee or tea

OR

orange juice

\$21pp

Premium Set Breakfast Menu

to share:

seasonal fruit plate with natural yoghurt in the middle to share

AND

choice of:

seasonal fruit plate with natural yoghurt

eggs benedict with warm ham & hollandaise served on organic sourdough

buttermilk pancakes with mixed berry compote & marscapone (v)

scrambled eggs, roasted tomatoes, bacon & organic sourdough toast

roasted house made honey muesli with nuts & fresh seasonal fruit (v)

oven roasted portobello mushrooms, semi dried tomatoes,
asparagus spears & avocado with haloumi gratin on organic sourdough (v)

includes

your choice of coffee or tea

AND

orange juice

\$26pp

Deluxe Set Breakfast Menu

to share:

selection of fresh homemade pastries (1pp)

(friands, mini muffins & danish)

with

seasonal fruit plate with natural yoghurt in the middle to share

AND

choice of:

eggs benedict with warm ham & hollandaise served on organic sourdough

smoked salmon, freshly sliced romas, capers, avocado, ricotta & rocket
served open on poppy seed bagel

buttermilk pancakes with mixed berry compote & marscapone (v)

green eggs & leg ham: pesto & chilli scrambled eggs with double smoked leg ham
on organic sourdough with zucchini ribbons

scrambled eggs, roasted tomatoes, bacon, mushrooms & toast

oven roasted portobello mushrooms, semi dried tomatoes,
asparagus spears & avocado with haloumi gratin on organic sourdough (v)

includes

your choice of coffee or tea

AND

any juice (orange, apple, pineapple, tomato or cranberry)

\$31pp

Bubbles & Set Breakfast Menu

to share:

seasonal fruit plate with natural yoghurt in the middle to share

AND

choice of:

eggs benedict with warm ham & hollandaise served on organic sourdough

smoked salmon, freshly sliced romas, capers, avocado, ricotta & rocket
served open on poppy seed bagel

buttermilk pancakes with mixed berry compote & marscapone (v)

green eggs & leg ham: pesto & chilli scrambled eggs with double smoked leg ham
on organic sourdough with zucchini ribbons

scrambled eggs, roasted tomatoes, bacon, mushrooms & toast

oven roasted portobello mushrooms, semi dried tomatoes,
asparagus spears & avocado with haloumi gratin on organic sourdough (v)

includes

a glass of n.v chandon (yarra valley)

AND

your choice of coffee or tea

AND

any juice (orange, apple, pineapple, tomato or cranberry)

\$38pp

Champagne Breakfast

to share:

seasonal fruit plate with natural yoghurt in the middle to share

AND

choice of:

eggs benedict with warm ham & hollandaise served on organic sourdough

smoked salmon, freshly sliced romas, capers, avocado, ricotta & rocket
served open on poppy seed bagel

buttermilk pancakes with mixed berry compote & marscapone (v)

green eggs & leg ham: pesto & chilli scrambled eggs with double smoked leg ham
on organic sourdough with zucchini ribbons

scrambled eggs, roasted tomatoes, bacon, mushrooms & toast

oven roasted portobello mushrooms, semi dried tomatoes,
asparagus spears & avocado with haloumi gratin on organic sourdough (v)

includes

a glass of n.v moët & chandon (france)

AND

your choice of coffee or tea

AND

any juice (orange, apple, pineapple, tomato or cranberry)

\$48pp