



# Breakfast Menu

## Plated Breakfast

### Cold Selection

Freshly baked and glazed mini Danish pastry (v)

### Breakfast Tumbler

Please select one of the following options

Fresh seasonal fruit salad with tropical yoghurt and flaked almonds (v/gf)

Mixed berries with chocolate granola and natural yoghurt (v/gf)

Coconut chia seed parfait with berry compote and sesame crunch (v/gf)

### Hot Breakfast

Please select one of the following options

Poached eggs with sweetcorn fritter, sautéed spinach, steamed asparagus and lemon butter (v)

Bacon and egg bake with grilled chorizo sausage, roasted tomato chutney and fried hash brown

Creamy mushroom and parmesan crepe with roasted bacon and baby tomatoes, fried hash brown

Scrambled eggs with fried hash brown, roasted bacon, grilled field mushroom and breakfast tomato

Feta and broccoli frittata with balsamic grilled mushrooms, breakfast tomato, pine nut pesto sauce (v/gf)

All of the above options may be adapted for vegetarians

### Accompanied by

Freshly brewed coffee and tea

Chilled orange juice

\$35.00 per person

\$34.50 per person (UWA / Members)

Minimum 20 guests



# *Breakfast Menu*

## **BREAKFAST ON THE GO**

### **Cold Selection**

Seasonal fresh fruit skewers (v/gf)

Mini muffins – mixed berry , chocolate and caramel(v)

Coconut chia and berry parfait (v/gf)

### **Hot Selection**

Brioche, smoked ham and swiss cheese sliders (v/gf)

Muffin pan feta and broccoli frittatas with tomato chutney

Prosciutto wrapped chipolatas

### **Accompanied by**

Freshly brewed coffee

A selection of fine teas including herbal infusions

Chilled orange juice

\$30.00 per person

\$29.50 per person (UWA / Members)