



## BREAKFAST

### CONTINENTAL BREAKFAST **WK** \$38 PER PERSON

MINIMUM NUMBERS OF 20

Sliced seasonal fresh fruits with organic natural yogurt

Assorted Danish pastries

Mini croissants with a selection of all natural preserves from Darbo and Australian honey

House-made bircher muesli pots

House-made smoothie selection: mango, strawberry, mixed berry or passionfruit

Fresh chilled orange juice

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

### MELBOURNE BREAKFAST **LO** \$40 PER PERSON

MINIMUM NUMBERS OF 20

Sliced seasonal fresh fruits with organic natural yogurt

Assorted Danish pastries

Mini croissants

House-made bircher muesli pots

Mini granola cup with Greek yogurt and berries

Champagne ham and melted cheddar croissants (vegetarian option of melted cheddar and plum tomatoes)

House-made smoothie selection: berry, banana, passionfruit or mango

Toaster with Melbourne bread basket, all natural preserves and Australian honey

Fresh chilled orange juice, pineapple juice and apple juice

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

## BREAKFAST

### PLATED BREAKFAST \$45 PER PERSON

#### ON THE TABLE

Sliced seasonal fresh fruits with organic natural yogurts

Assortment of freshly baked breakfast pastries

Bakery basket with assorted muffins and crusty bread rolls with a selection of all natural preserves and Australian honey

House-made bircher muesli pots

House-made berry, banana, passion fruit or mango smoothie

Fresh chilled orange juice

#### BACK OF ROOM

Selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

### HOT DISH

Select one of the following options:

Eggs Florentine, poached eggs, spinach, tomato with hollandaise on light rye bread **WK**

Scrambled eggs, chicken sausage, bacon, truss tomato and hash brown potato on wholemeal **LO**

Sous vide poached eggs, pancetta, cress and arugula, tomato with béarnaise on English muffin **LO**

Fluffy pancakes served with maple syrup, whipped cream and a compote of berries **LO**

### ADD TO YOUR BREAKFAST EXPERIENCE \$7 PER PERSON, PER ITEM

Avocado slice, hash brown potato, smoked salmon, grilled Swiss mushroom, spicy chorizo sausage, herb roasted tomato, crispy black forest bacon, asparagus spears