



Breakfast Cocktail Menu

Mix and match mini sweet and savory

2 options \$6.50 per person

3 options \$8.95 per person

4 options \$11.75 per person

5 options \$14.50 per person

Pastries

- Mini Danish mix (includes stone fruit, sour cherry, fresh fruit and apple)
- Decadent Almond croissant
- Mini croissant with jam and butter
- English style scone, Strawberry preserve and whipped cream

Morning baked muffin

Seasonal fruit topped with crystal sugar
(available gluten free)

Fruit breads

- Classic Banana bread
- Pear and raspberry
- Fruit and walnut

Mini Croissant

- Shaved salted bangalow pork, aged cheddar
- Fresh tomato and Swiss cheese
- Naughty Nutella
- Smoked ocean trout and whipped cream cheese

Breakfast sliders

- Seeded brioche sliders-
- Classic- bacon, soft boiled egg, cheese and ketchup
- Veggie- Spinach, soft boiled egg , Swiss cheese and mustard mayo
- Continental- salami, cheese semi dried tomato
- Smoked salmon, green goddess and

Frittatas

- Spaniard- chorizo, capsicum and onion
- Healthy- Kale and sweet potato with pumpkin seed
- Pumpkin and feta cheese with rosemary

Breakfast tarts

- Breakfast whole egg tart
- Bacon, cheddar and onion
- Tomato and feta Goats cheese and herb

House made Sweet and slice

- Chocolate tarts
- Carrot cake
- Fluffy giant lamingtons
- Cherry ripe slice
- Belgium chocolate brownie
- Almond raspberry and frangipane
- Apple and cinnamon tea cake
- Orange and polenta cake
- Ginger spiced cake
- Lemon drizzle
- Melting moments filled with passionfruit cream
- Caramel Slice

Seasonal fruit platter

Regular \$52+gst

Large \$72+gst

All pricing excludes gst