

# Breakfast

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## *Cold Buffet Breakfast*

Selection of freshly baked Danish pastries (v)  
Greek yoghurt, fresh berries, housemade cinnamon granola (vg)  
Avocado and vine tomato grilled ciabatta (v)  
Caramelised onion and goats cheese tart (vg)  
Fresh seasonal sliced fruit with lemon syrup(vg)

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## *Hot Buffet Breakfast*

### COLD ITEMS

Selection of freshly baked mini Danish pastries & croissants (v)  
Fresh seasonal fruit platter with lemon syrup(vg)

### HOT ITEMS

Scrambled free-range eggs (vg) with smoked Barkers Creek bacon (gd)  
Italian pork and fennel sausage (gd) with slow dried and baked tomato (vgd) and thyme braised  
button mushroom (vgd)

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## *Seated Breakfast*

### ITEMS SERVED TO THE TABLE TO SHARE

Fresh seasonal fruit platter with lemon syrup (vgd)  
Selection of freshly baked mini Danish pastries & croissants (v)

### INDIVIDUAL MAINS (Please choose one option)

Poached eggs, Barkers Creek smoked bacon, tomato relish on grilled sourdough (d)  
Smoked Tasmanian salmon, sweetcorn pancake, poached egg, Spanish onion, dill crème fraiche  
Roasted stuffed zucchini with grilled haloumi, lemon, soft herbs, toasted panko, cherry vine tomato (v)  
French banana toast with caramelised pear & walnuts and seasoned lemon mascarpone (v)  
Smashed avocado, poached eggs, housemade dukkah, arugula & sauce béarnaise on grilled  
sourdough (v)

valid until 31st March 2019