

BREAKFAST – BRUNCH – \$41.00 PER PERSON

MENU 1

FROM THE BUFFET:

Orange, Pineapple and Apple Juice
Selection of Popular Cereals and Yoghurts
Seasonal Sliced Fruit
A Variety of Danish Pastries, Croissants and Muffins
Toast with Preserves and Honey
Platters of Continental Meats and Salamis
Platters of Australian Cheese, Dried Fruits and Crackers

FROM THE BUFFET:

Scrambled Eggs with Smoked Salmon and Chives
Herbed Grilled Tomatoes
Poached Eggs
Chipolata Sausages
Sauté Potatoes
Rosti Potatoes
Pork Rissoles
Sauté Lambs Kidneys
Grilled Bacon
Sautéed Mushrooms

MENU 2 – SEMI-FORMAL

FROM THE BUFFET:

Orange, Pineapple and Apple Juice
Selection of Popular Cereals and Yoghurts
Seasonal Sliced Fruit
A Variety of Danish Pastries, Croissants and Muffins
Toast with Preserves and Honey
Platters of Continental Meats and Salamis
Platters of Australian Cheese, Dried Fruits and Crackers

SERVED TO THE TABLE

Scrambled Eggs
Herbed Grilled Tomatoes
Chipolata Sausages
Rosti Potatoes
Grilled Bacon
Sautéed Mushrooms

BREAKFAST MENU

BUFFET @ \$33.00 PER HEAD

Menu 1

Orange Juice
Toast and Croissants
Fresh Fruit, Cereals and Yoghurt

Scrambled Eggs
Chipolata Sausages
Grilled Bacon
Hash Brown Potatoes
Grilled Tomatoes
Sautéed Mushrooms

Coffee and Assorted Teas

SERVED TO THE TABLE @ \$36.00 PER HEAD

Menu 2

Orange Juice
Basket of Toast and Croissants with Preserves

Scrambled Eggs
Chipolata Sausages
Grilled Bacon
Has Brown Potatoes
Grilled Tomatoes
Sautéed Mushrooms

Coffee and Assorted Teas