

# BREAKFAST – BRUNCH - \$40.00 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

Coffee and Assorted Teas

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## 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

Coffee and Assorted Teas

# BREAKFAST MENU

## BUFFET @ \$32.00 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

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## SERVED TO THE TABLE @ \$35.00 PER HEAD

### Menu 2

Orange Juice  
Basket of Toast and Croissants with Preserves

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

Coffee and Assorted Teas