

BREAKFAST





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DINING BREAKFASTS

(perfect for presentations)

BUFFET BREAKFASTS

LIGHT BUFFET BREAKFAST AT \$16.50 PER PERSON

Fruit toast and croissants with butter and Yarra Valley jams
Filled savoury croissants
Hazelnut and date toasted muesli with honey yoghurt
Seasonal fruit platter
Orange juice
Tea and coffee

HOT BUFFET BREAKFAST AT \$26.50 PER PERSON

Toasted Turkish bread
Seasonal fruit platter
Baked field mushrooms with lots of herbs
Oven dried tomatoes
House made Desiree and Thyme hash browns
Bratwurst chipolatas
Bacon roasted with rosemary
Fresh Scrambled eggs with soft herbs
Orange juice
Tea and coffee

SIT DOWN AND TAKE YOUR TIME MENUS

A TRADITIONAL SIT DOWN BREAKFAST MENU CAN BE CREATED FOR GROUPS ON REQUEST. THIS INCLUDES A PRIVATE CONSULTATION.

NETWORKING BREAKFAST

(perfect for mingling)

NETWORKING OR GRAZING MENUS

EXECUTIVE BREAKFAST AT \$20.00 PER PERSON

Fresh fruit bites
Raisin scones with butter, Yarra Valley jams and cream
Little Turkish pizzas with bacon, cherry tomato and herbs & Roasted pumpkin and goat's cheese
French toast fingers with caramel sauce
Orange juice
Coffee and T2 boutique teas

CEO BREAKFAST AT \$30.00 PER PERSON (INCLUDES EXECUTIVE WAITER SERVICE)

Fruit Salad pots with honey and lime yoghurt and granola
Spiced scones with sweet almond butter, Yarra Valley jams and thick cream
Little pides filled with smoke salmon, radish and herbs & egg, rocket and pesto
Fresh corn fritters with herb mascarpone
A selection of quality juices
Coffee and T2 boutique teas

BREAKFAST: TERMS AND CONDITIONS

- Minimum ten people for listed prices to apply
- Minimum agreed numbers will be charged
- Dietary and halal alternatives available on request
- Prices for in house bookings include full linen, crockery and service staff
- All prices are GST inclusive