

BREAKFAST SAMPLE MENU

Hot plated

Seasonal fruit platter per table

Selection of croissants, Danish pastries and muffins per table

Either 1 savoury or 1 sweet item

Savoury

All served on choice of toast ciabatta, English muffin, Turkish – whole meal or white

Scrambled eggs, fresh chives, streaky bacon

Poached farm eggs, rocket, slow roast tomato

Smoked Tasmanian salmon, poached egg, hollandaise

Leek, corn and tomato tart, rocket and pancetta salad

Spanish omelette

Sweet

Banana and maple cream hot cakes

French toast with summer berries

Basil, tomato and cheddar cheese tart

Sides - Additional \$3

Slow roast tomato

Hash brown

Streaky bacon

Smoked salmon

Chipolatas

Mushrooms with parsley

BREAKFAST

Low carb menu – additional \$10 per person

Our health-conscious chefs have designed this menu to consist of delicious foods consisting of natural fats, proteins and vegetables. It excludes starchy vegetables, all grains such as wheat, oats, rice and processed foods. Each meeting break is designed to give your guests a delicious and nutritious boost, keeping them stimulated and focused for the next working session!

Greek yoghurt & berries, chia & sesame seeds

Quail egg, leg ham on linseed toast

Whole fruit platter

Cashew and blueberry 'cheesecake'

Frittata – sweet potato, zucchini, feta & spinach

Tea and coffee

Assorted juices

Mineral water



Grand Pacific
GROUP