



Celebrate  
all together,  
your way.



# Buffet Breakfast

## Buffet Breakfast #1

**\$30.00 per person**

Freshly sliced seasonal fruit <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix & Rice Bubbles <sup>G D V</sup>

Selection of artisan bread loaves

European salami

Croissants with preserves <sup>V</sup>

Assortment of Danish pastries <sup>V</sup>

Chilled fresh fruit juices

## Buffet Breakfast #2

**\$37.00 per person**

Freshly sliced seasonal fruit <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix & Rice Bubbles <sup>G D V</sup>

Croissants with preserves <sup>V</sup>

Assortment of Danish pastries <sup>V</sup>

Streaky double-smoked middle bacon <sup>D</sup>

Herbed scrambled eggs <sup>G V</sup>

Hashbrowns with roasted vine tomatoes <sup>V</sup>

Thyme grilled tomato topped with bocconcini <sup>V</sup>

Breakfast sausage; chicken

Chilled fresh fruit juices

## Buffet Breakfast #3

**\$45.00 per person**

Freshly sliced seasonal fruit served with passionfruit  
syrup <sup>G D V</sup>

Selection of seasonal whole fruits <sup>G D V</sup>

Selection of plain & fruit yoghurts <sup>G V</sup>

Fruit compotes; mixed berry, apple cinnamon,  
pear <sup>G D V</sup>

Individual cereals of muesli, Cornflakes, Weet-Bix  
& Rice Bubbles <sup>G D V</sup>

Selection of artisan bread

Croissants with preserves <sup>V</sup>

Pain au chocolat <sup>V</sup>

Cheese platter; feta, cheddar, goats cheese,  
swiss cheese

Charcuterie platter; cold cuts, salami, prosciutto,  
chorizo

Streaky double-smoked middle bacon <sup>G D</sup>

Sauté mushrooms with wilted spinach <sup>G D V</sup>

Selection of sausages; pork, beef, chicken

Hashbrowns with roasted vine tomatoes <sup>V</sup>

Eggs benedict with wilted spinach and cured  
salmon on English muffin

Hot cakes with maple syrup, chantilly cream,  
raspberry coulis <sup>V</sup>

Chilled fresh fruit juices

**Add tea and coffee to any buffet breakfast menu  
for \$4.20 per person**

G — No added gluten D — Dairy free V — Vegetarian

*While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy talk to us about arranging alternative options. Minimum attendance numbers of 50 guests apply. Menus current from April 2024 but are subject to change. All prices exclude GST and are subject to change.*





**ELLERSLIE**

EVENTS