

Seasonal Menu

Breakfast menu

Spring / Summer

2019 / 2020



BREAKFAST MENU

Seasonal Plated Breakfast

AT THE TABLE TO START

Fresh juice shots

Chef's selection (v)

STARTERS

Please select one item

- Mini French pastry selection
- Mini muffins selection (v)
- Fruit skewers (v, gf)
- Baby granola, lemon yoghurt, crisp grains, lemon balm (v)

HOT DISHES

Please select one dish

Traditional

Scrambled eggs on sourdough toast

With choice of 3 sides

Sides - *Please select 3*

- Slow roasted tomato (v, gf)
- Thyme roasted mushroom (v, gf)
- Smoked bacon
- Pork chipolata
- Chorizo baked beans
- Whipped feta & goats curd (v, gf)
- Black pudding

Chorizo frittata

Chorizo, feta & potato frittata, slow roasted tomato, rocket, & soft herbs (gf)

Chilli & bacon scramble

Smoked bacon with scrambled eggs on sourdough toast with salted chilli dressing, sriracha sauce, sesame seeds, crisp kale

Smashed avocado

Smashed avocado on wholegrain sourdough, goats cheese, salted chilli, mint & snow pea tendrils salad (v)

Italian toast

Ciabatta bread, toasted with olive oil, topped with heirloom tomato, buffalo milk feta cheese & basil with a caper & shallot salsa & soft herbs (v)

Optional extra

- Prosciutto
- Poached egg

Sweet

Cinnamon waffles, maple syrup, buttermilk & orange ice cream, roasted nut crumble & lemon balm (v)

Optional extra

- Maple glazed bacon

SERVED CONTINUOUSLY

Organic fairtrade coffee & a selection of Temple teas

Orange juice

BREAKFAST MENU

Seasonal Roving Breakfast

Please select five items

SAVOURY DISHES

Smoked salmon bagel

Crème fraiche, chives

Cherry tomato tart

Pesto, shortcrust pastry, micro cress (v)

Roasted sweet corn fritter

Avocado, black bean salsa & coriander (v)

Croque Monsieur

Ham, cheese and béchamel toasties

Bacon sandwich

HP sauce, salted butter

SWEET DISHES

Baby almond croissant

Butter pastry (v)

Toasted brioche

Vanilla cream, summer fruits & mint (v)

Pineapple chia pudding

Mango salsa, lime & coriander (gf, v)

Honey roasted granola

Vanilla yoghurt, passionfruit curd, lemon balm (v)

SERVED CONTINUOUSLY

Organic Fairtrade coffee & a selection of Temple teas

Orange juice

Crisp potato rosti

Tartare gel, hazelnuts & prosciutto crumbs

Truffled mushrooms

Served on sourdough toast, feta & chervil (v)

Baby croissant

Mozzarella, basil & tomato (v)

Crisp brioche

Yarra Valley Caviar, avocado cream, chives

Protein ball

Chocolate, coconut, roasted nuts (gf, v)

Buttermilk pancakes

Maple cream, blueberries (v)

Fruit toast

Caramelised orange, roasted hazelnuts & lemon thyme (v)

SOME GREAT ADDITIONS

Any of the following can be added to any menu selection to enliven & enhance the menu, price per person

Yoghurt bowl, poached fruits, oat crumble (v)
Seasonal fresh fruit platters (gf, v)
Apple juice bircher, toasted oats & grains, poached pear (v)
Warm jam doughnuts, cinnamon sugar (v)

Barista (per barista, per hour)

Please note, 2 baristas required for up to 200 guests at minimum three hours

Coffee on consumption per cup

Additional coffee cart

(gf) (gluten friendly*) indicates no gluten has been intentionally added
(nut friendly*) indicates no nuts have been intentionally added
(v) vegetarian (may contain egg, dairy products and/or honey)
(vg) vegan (contains no animal products)