

## BREAKFAST

Breakfasts are designed to be easily managed in group settings and can be eaten without cutlery.

We deliver and display the food on white linen cloths, 100% recycled and biodegradable durable sugarcane plates and serviettes. This is included in the cost per head of food. We collect the platters following the event. Alternatively, we can provide our highly experienced professional front of house staff that can take care of the catering on site.

We offer tea, coffee and beverage packages. We serve certified organic Ethiopia Coffee which is Fairtrade and exported direct from the Oromia Coffee Farmer' Cooperative Union in Ethiopia. If hot beverages are served, we require front of house staff to set up, maintain and clear between sessions. We also serve Milla's freshly squeezed orange juice and Kyneton mineral water.

**We can design a menu specific to your group and requirements.**

**This menu is \$20.00 / head + GST (10%) = \$22.00 per person  
The menu can be extended as required**

### SAMPLE BREAKFAST MENU

Chia coconut breakfast bowl topped with seasonal fruit *(vegan, gluten free)*

Breakfast Charlotte – spinach, roasted tomato, egg and bacon in a crispy Charlotte bread shell *(served warm) (vegetarian alternative included)*

Queenscliff breakfast muffin - Banana, apple, dried apricot and oatmeal

Caramelized toasted nut, Madjool date and oat bars

Seasonal fruit platters

### OTHER BREAKFAST IDEAS

Bircher muesli parfait – layered with homemade rhubarb, apple and raspberry compote, oat based muesli and yoghurt

Chia coconut breakfast bowl topped with seasonal fruit *(vegan, gluten free)*

Individual bowls of poached stone fruit served with natural yoghurt *(gluten free)*

Rustic ricotta and feta filo presents dusted with sea salt and fennel *(vegetarian, served warm)*

Egg and candied bacon tarts *(vegetarian alternative included)*

Candied cherry tomato, parmesan and basil tarts *(vegetarian, served warm)*

Continental Breakfast Platter: Smoked Atlantic salmon, smashed avocado, Gruyere cheese, Salami and shaved Gypsy ham served with organic dark Latvian bread

Miniature house made sourdough bagels with smoked Atlantic salmon, mascarpone and dill

Miniature house made sourdough bagels with Gypsy ham, mustard and basil *(vegetarian version included)*

## MORNING TEA & AFTERNOON TEAS

Our morning and afternoon teas are designed to be easily managed in group settings and can be eaten without cutlery.

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### SAMPLE MORNING TEA MENU

Rustic ricotta and feta filo 'presents' dusted with sea salt and fennel (*vegetarian, served warm*)

Miniature house made sourdough bagels with smoked Atlantic salmon, mascarpone and dill

Spelt scones with currants, mandarin and orange blossom with candied orange

Sticky lemon slice

Pistachio and cranberry shortbread

Seasonal fruit shaslks

### SAMPLE AFTERNOON TEA MENU

Candied cherry tomato, parmesan and chive quiche in crispy hand rolled filo (*vegetarian, served warm*)

Chicken Waldorf sandwiches with basil in light rye bread

Miniature coconut and almond friands topped with frosting and standing rose petal (*gluten free*)

Raspberry coconut jelly lamingtons

Gingernut Snap biscuits

Seasonal fruit platters



## OTHER MORNING TEA + AFTERNOON TEA IDEAS

### SAVOURY

Caramelised Roma tomato and fennel tart with sea salt and rosemary oil (*vegetarian, served warm*)

Egg and candied bacon tartlets (*served warm, vegetarian alternative included*)

Lightly smoked salmon and spinach roulade with mascarpone and dill

Miniature quiche with gruyere and chives (*vegetarian, served warm*)

Spring asparagus, leek, green pea and mint tart with wholemeal short pastry (*vegetarian, served warm*)

Leek, fresh fennel and chèvre tart brushed with rosemary oil (*vegetarian, served warm*)

French candied cherry tomato tart with Dijon mustard, and Herbes de Province (Rosemary, thyme, farragon, orange peel, mint, lavender, raspberry leaf) (*vegetarian, served warm*)

Rustic ricotta and feta filo presents dusted with sea salt and fennel (*vegetarian, served warm*)

### BISCUITS

Chocolate chip

Pistachio and cranberry shortbread

House-made biscotti with fennel, cranberry, almonds and dried figs

Cheddar savoury biscuits with paprika, cayenne pepper and caraway seeds

Zeletti- Italian polenta/semolina and currant biscuits

Pistachio and cranberry shortbread

Bliss balls – cacao, coconut, Madjool dates (*vegan, gluten free*)

ANZAC biscuits

Ginger snaps

### SLICES

Sticky lemon slice

Coconut, fresh raspberry and almond

Chocolate & walnut and honey "shards"

Chia slice with coconut, Madjool dates and apricot (*vegan, gluten free*)

Dutch preserved ginger slice





### **MORNING TEA CAKES + FRIANDS**

Date, brown sugar and whisky cake (some buttered, some without)

Pear, pistachio and chocolate cake with chocolate ganache

Flourless carrot, date and almond cake (*gluten free, dairy free*)

Chocolate and walnut brownie (*gluten free*)

Almond and coconut friands with frosting and rose petals (*gluten free*)

Fresh fig friand with chocolate ganache and caramelised walnuts (*gluten free*)

Pink coconut jelly lamingtons

### **MUFFINS + SCONES**

Coconut & banana muffins with coconut honey topping

Banana, apple, dried apricot and oatmeal muffin

Raspberry & white chocolate muffins

Freshly baked scones pure raspberry jam and cream

Fresh from the oven date scones served with butter

Blueberry and buttermilk scones served with honey butter

Spelt scones with currants, orange blossom water and mandarin

Blueberry, coconut and almond muffins (*vegan*)

### **FRUIT**

Baskets of whole fruit

Sliced seasonal fruits

Seasonal fruit shaslks

Seasonal fruit cups