

breakfast group menus



OPTION 1

\$15.5 per person

SERVED TO THE TABLE ON PLATTERS TO SHARE

- Selection of freshly cut fruit
- Ham & cheese croissants
- Selection of baby muffins & danishes

OPTION 2

\$34.5 per person

SERVED TO THE TABLE ON PLATTERS TO SHARE

- Selection of freshly cut fruit
- Selection of baby muffins & Danishes

GUESTS CHOICE OF

- EGGS BENEDICT Poached free-range eggs, baby spinach & sauce Hollandaise on grilled locally baked sourdough, with house sugar baked ham (v)
- PAN FRIED SWISS BROWN MUSHROOMS with chive crème fraiche & toasted sourdough (v)
- SCRAMBLED FREE-RANGE EGGS on locally baked sourdough with triple smoked bacon, Garden Room breakfast relish
- SMASHED AVOCADO with feta & beetroot hummus, dukkha, poached eggs & toasted sourdough (v)

BEVERAGE PACKAGES AVAILABLE

Barista coffee or Loose leaf tea

\$4.00 per person

Jugs of orange juice to the table

\$5.00 per person

THE
garden
ROOM

Minimum 10 guests
Monday-Friday [weekends on request]

lunch group menus



OPTION 1

\$16.5 per person

- Selection of sandwiches (4 quarters pp)
10% of sandwiches will have vegetarian fillings
- Selection of baby quiches or frittatas (1 pp)
- Selection of baby muffins, brownies, & slices (1 pp)

OPTION 2

\$34.5 per person

TOASTED BREADS, CULTURED BUTTER & ARTISAN DIPS TO START

YOUR GUESTS CHOICE OF:

- Smashed avocado, feta & beetroot hummus, with dukkha, poached eggs & toasted sourdough (v) *
- Craft beer battered reef fish, with chips, homemade tartare sauce & shaved fennel & citrus salad
- Korean fried chicken burger with sweet & spicy red pepper sauce, Asian slaw, kewpie mayonnaise & chips
- Gardener's Lunch board: house sugar baked ham, vintage cheddar, farmhouse terrine, cornichons, celeriac remoulade, hard boiled egg & baked sourdough *

DESSERT

- Apple tart with Chantilly cream
OR (please choose prior)
- Chocolate & almond brownie with vanilla ice cream (gf)

*gf alternatives available

BEVERAGE PACKAGES AVAILABLE

2 hour drinks package \$30pp
3 hour drinks package \$38pp

+ Dal Zotto Pucino Prosecco, King Valley, VIC
+ Tai Nui Sauvignon Blanc, Marlborough, NZ
+ Dal Zotto Pinot Grigio, King Valley, VIC
+ Amelia Park Trellis Cabernet Merlot, Margaret River, WA

+ Garden Room draught, Cascade Light

+ Soft drinks, sparkling mineral water & juice

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Monday-Friday [weekends on request]