

# 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 \$26.5per 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
- KIMCHI FRIED RICE with fried egg, toasted peanuts & eschallot & coriander salad (v,gf)
- SCRAMBLED FREE-RANGE EGGS on locally baked sourdough with triple smoked bacon, Garden Room breakfast relish
- SMASHED AVOCADO with Barossa Valley haloumi, pistachio dukkha, poached eggs & toasted Turkish bread (v)

\*gf | ve alternatives available

## BEVERAGE PACKAGES AVAILABLE

Barista coffee or Loose leaf tea

\$4.50 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 with Barossa Valley haloumi, pistachio dukkha, & toasted Turkish bread (v)
- Craft beer battered reef fish, with chips, homemade tartare sauce & minted peas
- Korean fried chicken burger with sweet & spicy red pepper sauce, Asian slaw, kewpie mayonnaise & chips
- Slow cooked lamb Rogan Josh with steamed jasmine rice, toasted pita & garlic yogurt

DESSERT

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

\*gf | ve 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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