

breakfast group menus



OPTION 1 \$17.5 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 \$27.5per person

SERVED TO THE TABLE ON PLATTERS TO SHARE

- Selection of market fresh cut fruit

GUESTS CHOICE OF

- EGGS BENEDICT Poached free-range eggs, baby spinach & sauce Hollandaise on grilled locally baked sourdough, with house sugar baked ham
- FILIPINO FRIED RICE with fried egg, garlic, ginger, fermented cabbage, refried pork & black bean
- SCRAMBLED FREE-RANGE EGGS on locally baked sourdough with triple smoked bacon, Garden Room breakfast relish
- AVOCADO & WHIPPED FETA with poached free-range eggs, savoury granola & toasted soybean & quinoa sourdough (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

\$18.5 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

\$36.5 per person

TOASTED BREADS, CULTURED BUTTER & ARTISAN DIPS TO START

YOUR GUESTS CHOICE OF:

- AVOCADO & WHIPPED FETA with poached free-range eggs & savoury granola on toasted soybean & quinoa sourdough (v.vo)
- CRAFT BEER BATTERED REEF FISH, with chips, homemade tartare sauce & minted peas
- BUTTERMILK FRIED CHICKEN BURGER with white cabbage & pickled ginger slaw, katsu mayonnaise & chips
- SLOW COOKED BEEF MASSAMAN with steamed jasmine rice, roti bread & toasted peanuts

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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