

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 \$27.5 per 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 (gfo)
- SCRAMBLED FREE-RANGE EGGS on locally baked sourdough with triple smoked bacon, Garden Room breakfast relish (gfo)
- FILIPINO FRIED RICE with fried egg, garlic, ginger, fermented cabbage, refried pork & chili black bean oil
- AVOCADO & BAROSSA VALLEY HALOUMI with poached free-range eggs, smoked eggplant & toasted soybean & quinoa sourdough (v.veo.gfo)

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

\$34.5 per person

TOASTED BREADS, CULTURED BUTTER & ARTISAN DIPS TO START

YOUR GUESTS CHOICE OF:

- AVOCADO & BAROSSA VALLEY HALOUMI with poached free-range eggs, smoked eggplant on toasted soybean & quinoa sourdough (v.veo.gfo)
- CRAFT BEER BATTERED REEF FISH, with chips, homemade tartare sauce & confit fennel salad
- RIVER ROOM CLASSIC BURGER with Australian ground beef, cheese, beef tomato, pickles, broad leaf rocket, Dijonnaise & chips
- POACHED CHICKEN CAESER SALAD with sourdough crisps, poached free range egg & crispy smoked bacon

DESSERT - served alternate drop

- Apple tart with Chantilly cream
- Chocolate & almond brownie with vanilla ice cream (gf)

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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