



BREAKFAST BUFFET

EGG STATION INCLUDING POACHED AND SCRAMBLED EGGS

GRILLED CHIPOLATA SAUSAGES

GRILLED ASPARAGUS

ROASTED MUSHROOMS

GRILLED TOMATOES

GRILLED BACON

FRESH FRUIT STATION

PANCAKES WITH SYRUPS, WHIPPED CREAM AND

VARIETY OF SWEET AND FRUIT TOPPINGS

SELECTION OF CEREALS

VARIETY OF BREADS

VARIETY OF SPREADS

LOCAL NATURAL YOGHURT

CROISSANTS & PASTRIES

PERCOLATED TEA & COFFEE

ASSORTED JUICES AND FRESHLY SQUEEZED

7.00AM TO 10.00AM

ADULT \$25 PER PERSON \$15 PER CHILD UNDER 12



ENTREES

ANTI PASTO PLATTER TO SHARE

MAINS

CHAR GRILLED CHICKEN BREAST WITH BEETROOT HUMMUS, HONEY GLAZED BABY CARROTS
SMOKED GOATS CHEESE AND OLIVE DUST

HOUSE MADE GNOCCHI WITH TOASTED PINE NUTS, SPINACH AND PUMPKIN
WITH A SAGE CREAM SAUCE (V)

DECONSTRUCTED BEEF BOURGUIGNON TWICE COOKED, WRAPPED IN PROSCIUTTO SERVED
WITH GREEN BEANS AND RED WINE SAUCE

DESSERTS

SHARED DESSERT PLATTER CONSISTING OF:

RICH CHOCOLATE TORTE

DECADENT TRUFFLES

BRANDY SNAP CANNELLONI FILLED WITH FRUIT CRÈME PATISSERIE

3 COURSE \$68 PER PERSON & \$35 PER CHILD UNDER 12

COMPLEMENTARY CHAMPAGNE COCKTAIL ON ARRIVAL