



BREAKFAST MENU

WORKING BREAKFASTS

Should you wish to add another item or two to the breakfasts below, please make a selection from our Morning Tea menu.

Working Breakfast 1

17.00

Set buffet style

- Assorted mini muffins
- Maple bacon & egg tart, tomato jam centre, cheesy gratin
- Sliced seasonal fruit platter
- Served with filtered coffee & a selection of herbal & regular teas
- Fresh Australian orange juice

Working Breakfast 2

22.50

Set buffet style

- Fresh baked mini croissants, selection of preserves & butter
- Fresh seasonal fruit salad
- Spiced chickpea fritter, olive, avocado, smokey tomato salsa (v, gf)
- Mini cheese kransky involtini
- Served with filtered coffee, selection of herbal & regular teas
- Fresh Australian orange juice

Working Breakfast 3

28.00

Set buffet style

- Chef's selection of assorted filled croissants
- French toast with ricotta & honey (v)
- Parma ham, parmesan & Spanish onion frittata with apple, onion & chilli jam (gf)
- Double tomato petite pizzas, chiffonade of basil & whipped ricotta sour cream (v)
- Cheese & bacon smoked kransky involtini, seeded mustard & caramelised onion
- Sliced seasonal fruit platter
- Served with filtered coffee, selection of herbal & regular teas
- Fresh Australian orange juice

(v) vegetarian (gf) gluten free (vg) vegan

Menu valid 30.05.2011 to 27.05.2012.

All pricing is per piece/menu, exclusive of GST & food only. Products may contain traces of nuts & gluten unless otherwise noted.

Please contact an Event Consultant for a comprehensive quote on staff, beverage, equipment & delivery requirements.

T: 07 3844 7810 F: 07 3844 9964 E: catering@winendinem.com W: www.winendinem.com



PLATED BREAKFAST

Boardroom Breakfast

28.00

Minimum 10 guests / Please select one dish from each of the courses

To start

- Fruit muesli layered granola parfait with Greek yoghurt & seasonal coulis (v,gf)
- Turkish bread with wild mushroom medley, charred asparagus tips & chive hollandaise (v)
- French raisin toast with poached pears & double cream (v)

Main

- Canadian style pancakes with roasted kassler ham & maple syrup
- Honey Berkshire bacon with poached egg, wilted spinach & tempered cherry tomatoes on homemade potato hash browns (gf)
- Confit shallot, herb & parmesan tart with lamb & rosemary sausages, snow pea tendrils & tomato chilli chutney
- Grilled sourdough open sandwich, mozzarella gratin, mango, Spanish onion & avocado salsa (v)

To finish

- Mini honey & date spiced muffins, whipped orange butter
- Selection of fresh glazed Danish pastries
- Petite tea cakes (gluten free options available)

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