



## BREAKFAST MENU

Menu valid 01.03.2010 to 27.02.2011

### WORKING BREAKFASTS

#### Working Breakfast 1

17.00

Set buffet style

Selection of fresh baked danish pastries

Assorted mini muffins to include:

Double chocolate / Orange poppy seed / Blueberry

Petite croissants filled with:

Bacon and egg

Chicken, cheddar and mayonnaise

Tomato, bocconcini and pesto (v)

Sliced seasonal fruit (vg)

Served with filtered coffee, selection of herbal and regular teas

Fresh Australian orange juice

#### Working Breakfast 2

21.50

Set buffet style

Selection of fresh baked danish pastries

Assorted mini muffins to include:

Double chocolate / Orange and poppy seed / Blueberry

Petite croissants filled with:

Bacon and egg

Chicken, cheddar and mayonnaise

Tomato, bocconcini and pesto (v)

Truffled egg, shallot and parmesan pies

Sliced seasonal fruit (vg)

Served with filtered coffee, selection of herbal and regular teas

Fresh Australian orange juice

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

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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](mailto:catering@winendinem.com) W: [www.winendinem.com](http://www.winendinem.com)



## PLATED BREAKFAST

### Boardroom Breakfast

28.00

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

#### To start

- Fruit with honey and yoghurt (gf/v)
- Grilled brioche with fig jam and double cream (v)
- Turkish bread with mushroom pate, goats curd and chives (v)
- Raisin toast with honey and cream cheese (v)

#### Main

- Smoked salmon crepe with charred asparagus and sauce choron
- Maple roasted kaisler with shallot scrambled eggs and tempered tomatoes (gf)
- Leek, corn and potato tart with pork and fennel chipolatas and tomato relish
- Open b.l.t. on charred vienna with avocado salsa and mayonnaise
- Brie and shallot frittata with grilled mushrooms and mini croissants (v)
- Roasted capsicum bocconcini and dill brushetta with english spinach and hollandaise

#### To finish

- Mini muffins
- Selection of fresh baked danishes
- White chocolate ganache tarts with macadamias
- Double vanilla curd tarts with chocolate shavings

## STAND UP BREAKFAST

### Stand Up Breakfast

28.00

- French brioche with cinnamon butter (v)
- Truffled egg custard pots with smoked salmon and avocado salsa (gf)
- Mini smoked cheese kransky involtinis with buffalo mozzarella
- Berkshire bacon and swiss brown mushroom spanish omelette with caramelized balsamic onion jam (gf)
- Smoked tomato pizzettes with milawa goat's curd (v)
- Fresh mini cornets filled with strawberries, double cream, brown sugar and balsamic glaze

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

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