





#### Select your package

#### Classic

#### \$10 per person

- · Whole seasonal fruit
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- · One x Everybody's Plate (see items)
- · Carafes of water
- + Additional breakfast items
- · Select one **\$7 per person**
- · Select two \$10 per person
- · Select three \$13.50 per person

#### **Premium**

#### \$16.80 per person

- · Sliced seasonal fruit
- Freshly brewed premium coffee, hot chocolate, and a variety of traditional, herbal and fruit-infused teas
- · One x Everybody's Plate (see items)
- · One x Morning Classics (see items)
- · Carafes of water

#### V | Vegetarian VF | Vegan-Friendly GF | Gluten-Friendly

#### Please no

Other dietary requirements can be catered for upon request. A 15 per cent surcharge applies for Sunday and public holiday events. All prices are inclusive of GST. Applicable across the entire menu.



### Morning Classics Cold

- · Chocolate, vanilla and coffee marble cake V
- Strawberry gum yoghurt with blueberries and granola V | GF
- Apple, oat and cinnamon mini muffins V
- · Orange and hazelnut brioche Bostock V
- Selection of made-in-house pastries and croissants V

#### Hot

- Fried egg, maple glazed bacon and Swiss cheese with our signature BBQ sauce in brioche roll
- · Vegemite and smoked cheddar scroll V
- · Flaky croissant with folded egg, goats cheese and chive V
- Gypsy ham and cheese croquette with smoked tomato relish and crackle
- Hot smoked trout on chickpea waffle and lemon crème fraiche GF

#### **Upgrade - Cold Drinks**

\$5 per person

Select one

- · Assorted Noah juices
- Assorted Noah juices and Betta Boba bubble tea

Celebrate diversity in every bite, with something for everyone in Everybody's Plate.

#### **Everybody's Plate**

(V | VF | GF)

#### Cold

- Mango, passionfruit and banana smoothie
- · Coconut yoghurt with confit berries
- · Tropical fruit salad, lemon myrtle and vanilla
- · Buddha bowl with cauliflower, kale, quinoa, beetroot and avocado
- · Sticky pineapple cake with passionfruit whipped ganache
- · Butternut pumpkin tart with tomato fondue

#### Hot

- · Purple kale and corn fritter with crushed avocado
- Potato rosti, confit mushroom and fried enoki
- · Open ratatouille breakfast pie with gremolata crumbs
- Maple and pecan porridge with blueberry and flaked coconut

# **3reakfast Menu** Guic

#### **Morning Buffet**

**\$50.50 per person** Stand-up set menu

Dive into a fresh, delicious spread bursting with flavours to kickstart your day.

#### **Standard Inclusions**

- · Selection of fruit juices
- Freshly brewed premium coffee, hot chocolate and a variety of traditional, herbal and fruit-infused teas
- Our house-baked sourdough bread, cultured butter and pots of jam V
- · Sliced seasonal fruit V | VF | GF
- Selection of our made-in-house pastries and croissants V
- Free range scrambled eggs with chive crème fraiche V | GF
- · Glazed Banksia honey bacon GF
- Roasted button mushrooms with native thyme butter V | GF
- Smashed avocado with our signature blend of extra virgin olive oil and macadamia dukkha V | VF | GF
- Potato hashbrowns with Murray River salt V | VF | GF
- House-baked cannellini beans in tomato sugo V | VF | GF





#### **Standard Inclusions**

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- · Freshly brewed premium coffee, hot chocolate, and a variety of traditional and herbal teas
- · Our house-baked sourdough bread, cultured butter and pots of jam V

#### **First Course**

#### Cold (V | VF | GF)

Pre-set on arrival

#### Select one

- · Rosella panna cotta with raspberry jelly, blueberry and roasted seeds
- · Strawberries, coconut yoghurt and ancient grain granola
- · Polenta fritter with roast corn puree, pickled avocado and sea herbs

#### **Shared Sides**

#### \$6 per person, per item

Served to the middle of the table

- · Smashed avocado with our signature blend of extra virgin olive oil and macadamia dukkha V | VF | GF
- · Roasted button mushrooms with native thyme butter VF | GF
- · Glazed Banksia honey bacon GF
- · Sliced seasonal fruit V | VF | GF
- · Apple, oat and cinnamon mini muffins V
- · Selection of our made-in-house assorted pastries V

#### **Second Course**

Served to the table

#### Select one

- · The Everything Breakfast scrambled eggs, rolled middle bacon, hashbrown, bush tomato cassoulet with lamb and rosemary chipolata GF
- · 63° poached egg served with garden pea and river mint, whipped goats curd, pickled red onion and young shoots V | GF
- · Chilli scrambled eggs with nduja, crumbled goats cheese, balsamic roasted vine tomato and baby spinach
- · Poached eggs with hollandaise, maple bacon, smashed avocado and grilled mushroom GF
- · Hass avocado with Davidson plum, sweet potato rosti, charred greens, refried beans, corn and kale V | VF | GF



## **Upgrade - Barista Station**

In Melbourne, coffee is a culture, not just a drink. Create a coffee oasis that invites guests to savour every sip.

#### **Option One**

#### \$220 per hour

(minimum two consecutive hours)

- · 40 cups per hour, on average
- · One barista

#### **Option Two**

#### \$395 per hour

(minimum two consecutive hours)

- · Unlimited coffee cups per hour
- · Two baristas

#### **Option Three**

#### \$2,500

(unlimited for eight hours)

- · Unlimited coffee cups
- · Two baristas

# Start planning your next event

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