

Breakfast Menu



Guide

Upright Bites

Enjoy a vibrant, delicious breakfast infused with native, local, and seasonal ingredients. Satisfy all tastes with Everybody's Plate where all items are gluten-free and vegan.



Purple kale and corn fritter with crushed avocado

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

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

+ Additional breakfast items

- Select one **\$7 per person**
- Select two **\$10 per person**
- Select three **\$13.50 per person**

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

Please note

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.

Strawberry gum yoghurt
with blueberries and granola

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

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
- Butternut pumpkin tart with tomato fondue

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

Two-Course Plated Breakfast

\$48.15 per person

+ Alternate drop is available for

\$6.50 per person, per course



*63° poached egg
served with garden pea and
river mint, whipped goats curd,
pickled red onion and young shoots*

Standard Inclusions

- Selection of fruit juices
- 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 **V**
- 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**

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

Morning Buffet

\$50.50 per person
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 fraîche **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**

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

Chocolate, vanilla and coffee marble cake





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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