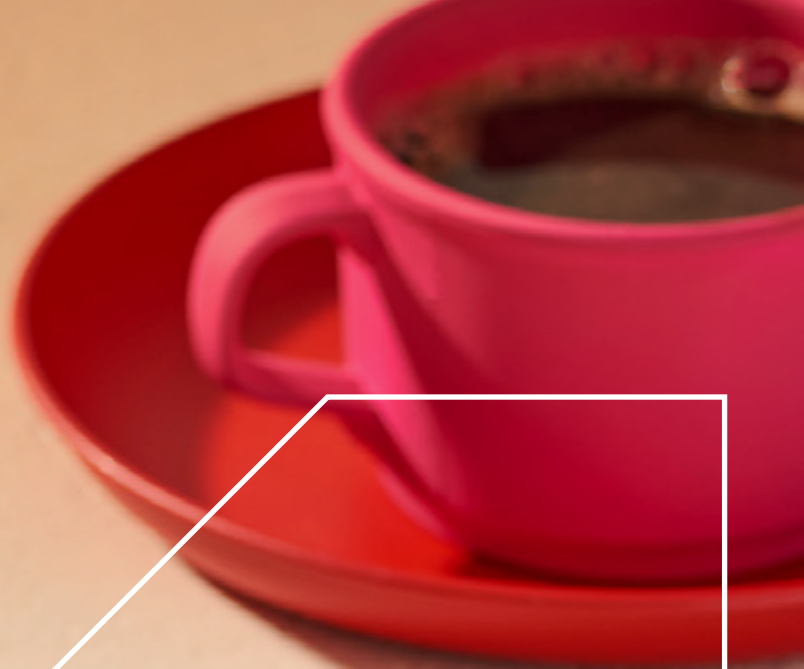


Breakfast Menu



Guide

Stand-Up Breakfast Options

Start your day right with wholesome, wholefood breakfast options made with native Australian ingredients.



The Classic

\$9.75 per person

- Whole fresh fruit
- Freshly brewed premium coffee, hot chocolate; and a variety of traditional and herbal teas
- Selection of pastries and croissants **V**

The Premium

\$16.25 per person

- Whole fresh fruit
- Freshly brewed premium coffee, hot chocolate; and a variety of traditional and herbal teas
- Selection of pastries and croissants **V**
- One x Breakfast Favourite or Vegetarian, Vegan-Friendly and Gluten-Friendly Item

The Standout

\$31.50 per person

- Whole fresh fruit
- Selection of fruit juices and Betta Boba bubble tea
- Freshly brewed premium coffee, hot chocolate; and a variety of traditional and herbal teas
- Selection of pastries and croissants **V**
- Two x Breakfast Favourites or Vegetarian, Vegan-Friendly and Gluten-Friendly items

The Breakfast Pantry

\$40.75 per person

- Sliced seasonal fruit
- Selection of fruit juices and Betta Boba bubble tea
- Fully automated espresso machine, premium hot chocolate and a variety of traditional and herbal teas
- Selection of pastries and croissants **V**
- Two x Cold Breakfast Favourites or Vegetarian, Vegan and Gluten-friendly
- Two x Hot Breakfast Favourites or Vegetarian, Vegan-Friendly and Gluten-Friendly Items

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.

Breakfast Favourites
Cold

- Orange and wattleseed loaf with white chocolate **V**
- Strawberry gum yoghurt, poached pear and granola **V | GF**
- Dark chocolate and raspberry muffin with macadamia crumble **V**

Hot

- Fried egg, maple glazed bacon, Swiss cheese and signature BBQ sauce in a soft milk roll
- Vegemite and smoked cheddar scroll **V**
- Gypsy ham croquette with house-made relish
- Macadamia dukkha-crusted smoked salmon with chickpea and Warragul greens **GF**



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

Vegetarian, Vegan-Friendly, Gluten-Friendly
Cold

- Funky monkey smoothie (banana and chocolate) **V | VF | GF**
- Coconut yoghurt with finger lime and confit berries **V | VF | GF**
- Tropical fruit salad, lemon myrtle and vanilla **V | VF | GF**

Hot

- Kumara, potato and thyme rosti with hibiscus jam **V | VF | GF**
- Purple kale and corn fritter with crushed avocado **V | VF | GF**



Two-Course Plated Breakfast

\$46.75 per person

+ Alternate drop is available for

\$6.30 per person, per course

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 jam pots **V**

First Course

Pre-set on arrival

Select one

- Buttermilk and rosella panna cotta with poached pear, roasted nuts and seeds **V | GF**
- Corn fritter, smoked trout, lemon myrtle whipped crème fraiche and sea herbs **V | GF**
- Wattleseed balsamic strawberries, coconut yoghurt and macadamia granola **V | VF | GF**
- Apple, pears and cinnamon bircher muesli, maple syrup, vanilla yoghurt and almonds **V**

Second Course

Served to the table

Select one

- Big breakfast with scrambled eggs, bacon, kumara rosti, bush tomato chutney and breakfast sausage **GF**
- 63° poached egg served with Warragul greens, beetroot hummus, Yarra Valley Persian fetta and macadamia dukkah **V | GF**
- Smoked salmon, scrambled eggs and chives on an open bagel with lemon-myrtle scented cream cheese
- Twice baked goat's cheese soufflé with sherry quince, Granny Smith apple and Davidson plum remoulade **V**
- 'Boost Bowl' with sweet potato and rosella fritter on quinoa rice with charred corn, kale and black bean, Hass avocado, Kakadu plum and lime dressing **V | VF | GF**

Sides

\$5.80 per person, per item

Served to the middle of the table

- Smashed avocado with our signature blend extra virgin olive oil **V | VF | GF**
- Roasted button mushroom with native thyme butter **V | GF**
- Glazed Banksia honey bacon **GF**
- Sliced fruit **V | VF | GF**
- Dark chocolate and raspberry muffin with macadamia crumble **V**
- Selection of pastries **V**

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





Barista Cart Package

Option One

\$210 per hour

(minimum two consecutive hours)

- 40 cups per hour, on average
- One barista

Option Two

\$375 per hour

(minimum two consecutive hours)

- Unlimited coffee cups per hour
- Two baristas

Option Three

\$2,400

(unlimited for eight hours)

- Unlimited coffee cups
- Two baristas

Start planning your next event

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