



# BREAKFAST

## CHEF'S PLATED BREAKFAST

**\$36.00 per guest**

Minimum 20 guests plus venue hire

Seasonal fruit  
Freshly baked Danishes, croissants & muffins  
Selection of jams & honey  
Vittoria coffee & premium teas  
Orange juice

With your choice of the following items:

Gravlax of Atlantic salmon, soft poached egg, kale, truss tomato, Wentworth sourdough

Free range scrambled egg, chorizo, chives, Jannei goat's curd, panini

Braised cannellini beans, smoked bacon, baked egg, Gruyere soldiers

Ragout of mushrooms, poached asparagus, brioche, hollandaise sauce (V)

Fairmont breakfast, fried egg, bacon, veal chipolata sausage, tomato, spinach, Turkish bread

Smashed avocado sourdough, chickpeas, truss tomato and quinoa (V)

## LIGHT START BREAKFAST

**\$20.50 per guest**

Bacon & egg on brioche bun with tomato relish OR Double smoked ham & Gruyere cheese croissant

Fresh fruit

Vittoria coffee & premium teas

Orange juice

## WORKING BRUNCH

**\$35.00 per guest**

Minimum 20 guests plus venue hire

Toasted banana bread, macadamia & honeycomb butter (V)

Freshly baked muffins & pastries

Bircher muesli, young coconut, dates, rhubarb compote (V)

Seasonal fruit, passionfruit labna, yellow box honey (G)

Grilled haloumi, field mushroom, heirloom tomato, avocado (V)

Assorted artisan bread with jams (V)

Vittoria coffee & premium teas

Orange juice

With your choice of the following items:

Bacon & egg panini, tomato and chilli kewpie

Cured Atlantic salmon omelette, shaved fennel, lemon crème fraîche, herbs (G)