

## Standing breakfasts

Some say to start the day with a smile, but we all know a good healthy kickstart is just as important for great day events.

### Ready to go package

#### SWEET

Danish with candied pistachios, rosewater and rata honey V

Cassia spiced banana bread made with raw honey and pistachio butter V

#### SAVOURY

Smoked ham, scrambled egg and truffle aioli pretzel roll

Petit smoked salmon bagel with caper, red onion and lemon crème fraiche

#### BEVERAGES

Chilled orange juice

A selection of specialty teas and freshly ground plunger coffee

**24.00 per person**

Minimum 30 guests

### Build your own

We suggest a minimum of two to three food items for each person for a light breakfast, plus drinks.

This option can be served from a buffet, or be placed in the middle of each table.

Minimum 30 guests.

#### 1. Choose a couple of these

##### SWEET

##### PER ITEM

Danish with candied pistachios, rosewater and rata honey	V 4.50
Whole grain croissants with whipped hazelnut butter and plum jam	V 4.50
Blackboy peach and vanilla bean muffin	V 4.70
Market selection fruit platters	V GF 5.00
Cassia spiced banana bread made with raw honey and pistachio butter	V 5.00
Coconut, chia, lychee and goji with pollen and rosewater syrup	V GF 5.70
Whole fruit	1.50

#### 2. Add a couple of these

##### SAVOURY

Spinach, smoked potato and ricotta quiche	V 4.50
Roast pumpkin, feta, wild watercress and free range egg frittata	V GF 4.50
Smoked ham, scrambled egg and truffle aioli pretzel roll	5.00
Petit smoked salmon bagel with caper, red onion and lemon crème fraiche	6.00

#### 3. Finish with some tea and coffee, or maybe a juice or smoothie?

Selection of specialty teas and freshly ground plunger coffee	4.50
Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Banana milkshake with toasted oatmeal, yoghurt and cinnamon	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie	V GF 7.50
Coconut, cayenne, lemon and acai water	V GF 7.50
Beetroot, ginger and carrot juice	V GF 7.50

## Plated breakfasts

Individually plated and served to each person, these breakfast options are ideal for sit down events – especially those that start at birdsong.

### Ready to go package

#### PRE-SET

Danish with candied pistachios, rosewater and rata honey V

#### MAIN COURSE

Scrambled free range eggs with potato hash, grilled ciabatta, smoked mushrooms, wild watercress, butcher's choice sausage and bacon

Selection of specialty teas and freshly ground plunger coffee

#### 32.00 per person

Minimum 30 guests

### Build your own

We suggest a minimum of two to three food items for each person for a light breakfast, plus drinks.

This option can be served from a buffet, or be placed in the middle of each table.

Minimum 30 guests.

#### LOOKING FOR AN UPGRADE?

Select two of the 'Served Plates' and serve alternately to your guests for an additional 4.00 per person.

### 1. Pick at least one of these

PRE-SET	PER ITEM
Danish with candied pistachios, rosewater and rata honey	V 4.50
Whole grain croissants with whipped hazelnut butter and plum jam	V 4.50
Market selection fruit platters	V GF 5.00
Cassia spiced banana bread made with raw honey and pistachio butter	V 5.00
Chia seed and coconut with lychee, goji and pistachio	V GF 5.70

### 2. Then one of these

#### SERVED PLATES

Waffles with poached rhubarb, pistachios, salted caramel and Blackboy plum crème	V 20.00
Grilled olive loaf with sage mascarpone, scrambled eggs, smoked mushrooms and chives	V 21.00
Scrambled free range eggs with potato hash, grilled ciabatta, smoked mushrooms, wild watercress, butcher's choice sausage and bacon	25.00
Toasted bagel with hot smoked salmon, chive scrambled egg, avocado salsa and wild watercress	26.00

### 3. Finish with some tea and coffee, or maybe a juice or smoothie?

Selection of specialty teas and freshly ground plunger coffee	4.50
Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Banana milkshake with toasted oatmeal yoghurt and cinnamon	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie	V GF 7.50
Coconut, cayenne, lemon and acai water	V GF 7.50
Beetroot, ginger and carrot juice	V GF 7.50

## Buffet breakfasts

A tasty display of breakfast goodness. Our buffet options are perfect when you want the variety of life.

### Ready to go full buffet

This breakfast is served entirely on a buffet - guests are invited up by table to select their food.

#### CONTINENTAL

Bakery Selection

Danish, bagels and whole grain loaf V

Rata honey and plum jam V GF

Seeded granola with poached rhubarb, rata honey and bio dynamic yoghurt V

Vanilla bean yoghurt with whole and trim milk V GF

Poached peaches with vanilla, honey and cinnamon V GF

#### COOKED

Grilled ciabatta loaf V

Scrambled eggs with wild onion oil and chives V GF

Red russet with garlic and rosemary V GF

Slow roasted tomatoes and thyme V GF

Garlic roast baked mushrooms V GF

Dry cured bacon rashers GF

Butchers choice sausages

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato) and selection of specialty teas and freshly ground plunger coffee

**36.50 per person**

Minimum 30 guests

### Ready to go semi buffet

With the exception of the 'Pre-Set' items, this breakfast is served on a buffet - guests are invited up by table to select their food.

#### PRE-SET ON THE TABLE

Market selection fruit plates V GF

Danish with candied pistachios, rosewater and rata honey V

#### COOKED

Grilled ciabatta loaf

Scrambled eggs with wild onion oil and chives V GF

Red russet with garlic and rosemary V GF

Slow roasted tomatoes and thyme V GF

Garlic roast baked mushrooms V GF

Dry cured bacon rashers GF

Butchers choice sausages

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato) and selection of specialty teas and freshly ground plunger coffee

**37.50 per person**

Minimum 30 guests

## Build your own

A minimum of four food items, plus beverages are required. Minimum 30 guests

### 1. Pick at least four of these

EGGS	PER ITEM
Scrambled eggs with wild onion oil and chives	V GF 4.20
Chermoula baked eggs with smoked paprika, tomatoes, red onions and soft herbs	V GF 6.00
POTATOES	PER ITEM
Hash browns	V GF 3.50
Red russet with garlic and rosemary	V GF 5.00
VEGETABLES	PER ITEM
Smoked mushrooms	V GF 6.00
Roasted tomatoes with haricots, smoked paprika, wild onions and soft herbs	V GF 5.00
MEATS	PER ITEM
Dry cured bacon rashers	GF 6.00
Butchers choice sausage	6.50
Spiced chorizo sausage	8.00

### 2. Any cold food?

CONTINENTAL	PER ITEM
Danish, bagels and whole grain loaf	V 5.50
Rata honey and plum jam	V GF 1.50
Seeded granola with poached rhubarb, rata honey and bio dynamic yoghurt	V 3.50
Vanilla bean yoghurt with whole and trim milk	V GF 2.00
Poached peaches with vanilla, honey and cinnamon	V GF 2.50
Whole grain croissants	V 3.00

### 3. Add some tea and coffee

A selection of speciality teas and freshly ground plunger coffee	4.50
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### 4. How about some juice/smoothies?

#### BEVERAGES

Chilled juice of your choice (orange, apple, grapefruit or tomato)	per litre 12.00
Selection of specialty teas and freshly ground plunger coffee	4.50
Banana milkshake with toasted oatmeal, yoghurt and cinnamon 400ml	V GF 7.00
Turmeric, almond, kefir and chia seed smoothie 400ml	V GF 7.50
Coconut, cayenne, lemon and acai water 400ml	V GF 7.50
Beetroot, ginger and carrot juice 400ml	V GF 7.50

# Glossary

**Arancini** Fried rice balls coated with breadcrumbs

**Aromates de legumes** Beans and lentils seasoned with fragrant herbs / leaves

**Béchamel** A white sauce of milk and roux

**Beignet** A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

**Beurre blanc** Butter and wine sauce

**Blini** A small pancake made with yeast and buckwheat flour

**Boulangier** Baker to prepare and bake bread

**Brunoise** A basic knife cut measuring 1/8" x 1/8" x 1/8"

**Cavolo nero** Italian black cabbage

**Chat** Baby potatoes

**Chevre** Goats milk cheese

**Colcannon** Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

**Cornichons** Small pickled cucumbers or gherkins

**Crème Fraiche** Soured cream containing about 28% butterfat

**Empanada** Latin American pastries filled with either seafood, meat, cheese or vegetables.

**En croute** Wrapped in pastry and baked

**Fattoush Bread** salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

**Fine** delicate

**Fricassee** Meat or chicken pieces in thick white sauce

**Grana** Hard mature cheese from Italy

**Gremolata** A chopped herb condiment made with lemon zest, garlic and parsley

**Gribiche** Mayonnaise style cold egg sauce

**Griottine** A type of morello cherry steeped in liqueur

**Grissini** Pencil sized sticks of crisp, dry bread

**Gula malaka** (Coconut) palm sugar

**Jus gras** Lightly reduced stock

**Kai moana** Maori term for food from the sea, including fish, shellfish, and sea plants

**Labneh** Greek yoghurt which has been strained in a cloth to remove the whey

**Lardons** Small pieces of bacon used to add a rich salty flavour to foods

**Lyonnaise** Dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley

**Mushrooms a la Grecque** Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

**Naan** Tandoor baked, unleavened Indian bread

**Nahn jim** Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

**Pecorino** Italian sheep's cheese

**Pedro ximineza** Name of a white grape variety grown in certain parts of Spain and used in sherry

**Pois a la Francoise's** Onions, bacon, lettuce and fresh peas cooked in butter

**Pommes** Potatoes

**Remoulade** Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

**Romano** Sharp tasting Italian cheese similar to Parmesan

**Sauternes** French sweet wine

**Skordalia** Potato and garlic mash / dip

**Sous vide** Food cooked in sealed airtight plastic bags in a water bath for a long time

**Siu mai** Chinese dumplings

**Tempeh** Traditional Indonesian soy product

**Vierge** French sauce made from olive oil, lemon juice, chopped tomato and basil

**Vichyssoise** Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

**Wafu** Japanese vinaigrette

**Wambok** Chinese cabbage

**Yuzu** Japanese citrus fruit

If we've missed anything on this that doesn't quite make sense, please just ask us!