

Breakfast Menus

Sunrise Buffet

\$21.00

(Minimum 20 persons)

Platters of selected fresh seasonal fruits
Bake house basket of croissants, Danish pastries, sweet & savoury muffins
Preserves

Please select one:

Your choice of individually presented Muesli and apricot compote

or

Natural yoghurt crème topped with mixed local berries

Delicious assortment of fruit smoothies
Chilled fruit juices
Freshly brewed coffee and selected teas

Break of Day Buffet

\$28.00

(Minimum 30 persons)

Platters of selected fresh seasonal fruits
Bake house basket of croissants, Danish pastries, sweet & savoury muffins
Preserves

Please select one:

Your choice of individually presented Muesli and apricot compote

or

Natural yoghurt crème topped with mixed local berries

Fluffy scrambled eggs mixed with chives
Crisp smoked bacon rashers
Lightly grilled chicken chipolata
Roasted tomatoes with herbs
Crispy hash browns
Toasted traditional English muffins

Delicious assortment of mixed berry fruit smoothies
Chilled fruit juices
Freshly brewed coffee and selected teas

Where else?



Wrest Point

Breakfast Menus

Buffet Booster items

Cold

Breakfast cereals with whole or skimmed milk

Assortment of fruit yoghurts

Local fruit compote

Seasonal poached fruit

Warm butter milk pancakes with home-made waffles drizzled with maple syrup

\$4.00 per item

Hot

Traditionally prepared baked beans

Sautéed Tasmanian Huon button mushrooms

Grilled steakettes

Grilled, lightly herbed and marinated lamb cutlets

\$5.00 per item

Corporate Plated Breakfast – served to the table

(Minimum 20 persons)

\$27.00

Platters of selected segmented fresh seasonal fruits

Bake house basket of:

Croissants, Danish pastries, sweet & savoury muffins

Individually prepared muesli and apricot compote

Please select one of the following:

Fluffy scrambled eggs combined with chives on a toasted English muffin accompanied by smoky bacon, slow roasted tomato and hash brown.

or

Egg cocotte served with Parma ham wrapped chicken chipolata, accompanied by local cherry tomato confit, and warm crusty bread

or

Open egg and bacon pie, served with sautéed Huon mushrooms and sweet chili and tomato jam

or

Hand made Frittata of smoked salmon and spinach accompanied by fried tortilla bread and red pepper relish

or

Oven baked tartlet of slow roast tomato and ricotta with a salad of wild rocket and selected mushrooms (V)

Chilled fruit juices

Freshly brewed tea and coffee

(V) = vegetarian