

BREAKFAST MENU

BREAKFAST PLATTER

Serves 10 people

Bacon and egg sliders

Mini cheese & tomato croissant (V)

Assorted Danish (V)

Selection of protein bars & balls (VE, GF)

BREAKFAST CANAPE PACKAGE

Minimum of 20

Bacon and egg sliders

Double smoked ham & provolone croissant

Zucchini and haloumi fritters, beetroot relish (V)

Blueberry, acai, granola pots (VE)

Mini fresh fruit skewers (V)

Tea, coffee, juice

CONTINENTAL BUFFET BREAKFAST

Minimum of 20

Cereals with skim, full cream milk and soy milk

Berries and vanilla yoghurt

Sliced fruit platter

Selection of Mini Danish and Croissants

Assorted seasonal petite muffins

Assorted preserves & butter

Waffles & pancakes with maple syrup

Tea, coffee, juice

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

SMC will make every effort to cater for guests with special dietary requirements eg. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge. Any additional dietary requests may incur a surcharge.

FULL BUFFET BREAKFAST

Minimum of 20

Cold Buffet items including:

Cereals with skim, full cream milk and soy milk

Berries and vanilla yogurt

Sliced fruit platter

Selection of Mini Danish and Croissants

Assorted seasonal petite muffins

Assorted preserves & butter

Waffles & pancakes with maple syrup

Hot Buffet items including:

Scrambled eggs

Crispy bacon

Country style chicken chipolata

Sautéed mushrooms & kale

Slow roasted tomatoes

Hash browns

Served with filtered coffee, a selection of teas and chilled orange juice.

PLATED BREAKFAST

Minimum of 20

Platters of seasonal fruit & pastries to share, plus one of the following:

Smashed avocado, truss tomato, Persian fetta, rye sourdough (V)

Balsamic roasted mushrooms, sautéed spinach, toasted sourdough, tomato chutney, pistachio crumble (V)

Kale & chickpea fritter, scramblers egg, asparagus, Persian fetta, avocado, beetroot relish (V, GF)

Scrambled egg, hash brown, chicken chipolatas, oven roasted tomato, crispy bacon

Poached smoked eggs, potato rosti, rainbow chard, peppered salmon, saffron dill hollandaise

Served with filtered coffee, a selection of teas and chilled orange juice.

Alternate serve available at additional cost

Serve of bread available at additional cost

SMC proudly serves Lavazza coffee and Twining's Teas. Barista coffee is also available, please ask your event manager

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

SMC will make every effort to cater for guests with special dietary requirements eg. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge. Any additional dietary requests may incur a surcharge.