

SUSTAINABLE CATERING INITIATIVES

Our ingredients are a mix of natural, non-GM, free-range, organic, chemical free, always fresh, wholesome and healthy.

We choose locally grown, seasonal produce

We Choose food produced by environmentally friendly production methods

Minimise the use of animal products

Minimise and reduce food waste by serving appropriate portion sizes and determining accurate catering numbers. Surplus food is donated to local charities instead of going to landfill.

We serve Certified Organic Fairtrade Coffee, Tea and sugar as accredited by Oxfam Australia.

ORDER ONLINE

BREAKFAST MENU

(MINIMUM OF 12 PEOPLE)

Our coffee and tea are all certified organic and fairtrade.

BREAKFAST PACKAGE

\$17.00 PER PERSON

Freshly brewed coffee & tea served with:

Chilled Fruit Juice
(orange or apple)

Seasonal fruit platter

Selection of our morning baked Danish pastries & Muffins

Natural Yoghurt Berry Coulis compote

BREAKFAST PACKAGE 2

\$21.50 PER PERSON

Freshly brewed coffee & tea served with:

Chilled Fruit Juice
(orange or apple)

Seasonal fruit platter

Selection of Cereals

Rye, Wholemeal, Sourdough & Multigrain Toast
with butter and preserves

Selection of our morning baked:

- Danish
- Mini muffins (sweet or savoury)
- Plain & Fruit scones with cream & jam

HOT BREAKFAST PACKAGE 3

\$29.50 PER PERSON

Freshly brewed coffee & tea served with:

Chilled Fruit Juice
(orange or apple)

Seasonal fruit platter

Selection of our morning baked Danish pastries & Muffins

Choose from **ONE** of the following plated options:

Fried/ Poached or Scambled eggs on Vienna Bread
with chipolata sausages, bacon, mushroom & thyme
roasted tomatoes.

or Mediterranean vegetable frittata