

CHANCELLOR BREAKFAST



| CHANCELLOR BREAKFAST BUFFET

A hearty breakfast to start your day

minimum of 30 people

- Danish pastries and croissants served with butter (V)
- Breakfast cereals with fresh milk (V) (EF)
- Tasmanian yoghurt (V) (EF) (GF) (NF)
- Fresh fruit cubes (GF) (NF) (VG)
- Scrambled eggs (V) (DF) (GF) (NF)
- Bacon (DF) (GF) (EF) (NF)
- Chipolata sausages (GF) (NF)
- Honey brown mushrooms (VG) (GF) (NF)
- Grilled tomatoes (VG) (GF) (NF)
- Hash browns (VG) (GF) (NF)
- Chilled orange juice
- Selection of teas and freshly brewed coffee

| EXECUTIVE BREAKFAST PLATED

Pre-set items with your choice of one breakfast course

Set 1: The following items are pre-set on the table before guests are seated:

- Fresh fruit cubes* (VG) (GF) (NF)
- Yoghurt and muesli* (V) (EF)
- Danish pastries and croissants served with butter (V)
- Chilled orange juice
- Selection of teas
- Freshly brewed coffee

Set 2: Please select one of the following plated main courses to be served during the breakfast:

1. Scrambled eggs on English muffin with sausage, bacon, mushroom and tomato (NF)
2. Potato and cheese hash brown, poached egg, sauteed spinach, roasted mushroom and tomato salsa (V) (GF) (NF)
3. Thyme roasted mushroom, potato, poached egg, balsamic glaze and goat's curd (V) (GF) (NF)
4. Quinoa porridge with coconut, maple, cinnamon and poached stone fruit (GF) (VG)
5. Corn fritters with maple glazed bacon and blistered cherry tomatoes (NF)
6. Leg ham and cheddar frittata with basil pesto and roma tomato (GF)
7. House baked cornbread with avocado, poached egg and dukkha spice (V)

* Items served individually

** Please see dietary advisory page attached – this will assist you with all dietary selections**