CHANCELLOR BREAKFAST

STAND-UP BREAKFAST

A light breakfast option - **minimum 20 people**

- Seasonal whole fruit
- Selection of teas and freshly brewed coffee

Continental items

- Selection of sweet muffins (V)
- Fresh seasonal fruit cubes (V)
- Tasmanian yoghurt (GF)(EF)(NF)
- Bircher muesli with chia seeds and berries (V)(EF)
- Danish pastries (V)
- Berry smoothie (V)(GF)(EF)

Savoury items can be added for an additional cost per item

- Leg ham and Swiss cheese croissant (NF)
- Ham hock and cheddar tart (two pieces per person) (NF)
- House made beans* (GF)(NF)(EF)(DF)
- Vegetable frittata with Ashgrove cheese and house made chutney (V)(NF)(GF)
- Egg fried rice, crunchy kale and toasted sesame* (V)(DF)(GF)
- Cornbread, Tasmanian smoked salmon (A), smashed togarashi spiced avocado* (NF)

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

CHANCELLOR BREAKFAST

CHANCELLOR BREAKFAST BUFFET

A hearty breakfast to start your day - **minimum 30 people**

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

GF Gluten Free · EF Egg Free · NF Nut Free · DF Dairy Free · VG Vegan · V Vegetarian

(A) - Australian (I) - Imported (M) - Mixed Origin

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)(DF)

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 syrup, cinnamon and poached stone fruit (GF)(VG)(EF)

5. Corn fritters with smokey bacon, rocket and guacamole (NF)(GF)

6. Grilled semolina, sauteed mushrooms, poached egg, greens and toasted hazelnuts (V)

* Items served individually

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