

# BREAKFAST

## Continental Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes and Mini Muffins

House Made Smoothie, Chef's Selection

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$28.00 per person

## National Wine Centre Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes & Mini Muffins

Warm Barossa Smoked Ham and Cheese Croissants

House Made Bircher Muesli

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$30.00 per person

## Hot Breakfast

On Arrival

Selection of Danish Pastries, Mini Muffins, Sliced Seasonal Fresh Fruits, Freshly Brewed Coffee, T2 Tea Selection, Orange and Apple Juice

Hot Plated Breakfast Options:

*Please Select One*

Scrambled Free Range Eggs, Cured Smoked Bacon, Herbed Tomato on Ciabatta

Eggs Benedict; Poached Eggs, Barossa Smoked Ham, English Muffin, Hollandaise Sauce

Lobster and Crab Scrambled Eggs, Chives, Coriander, Chilli, Sourdough

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Poached Eggs with Spinach, Pea, Feta, Salsa Verde, Sourdough

Pumpkin, Sage and Feta Frittata, Baby Spinach, Spiced Tomato Jam

\$32.00 per person

### Additional Options

Milk Panna Cotta, Poached Strawberries, House Made Muesli

Roasted Macadamia Nut, Cranberry, Honey Roasted Oats, Yoghurt Cups

Additional \$5.00 per person

# BREAKFAST CONT.

## Cocktail Breakfast

Please select five breakfast canapés to be served;

Corn Fritters, Avocado, Tomato Salsa

Brioche Bun; Barossa Bacon, Spiced Tomato Jam

Mini Croque Monsieur

Lobster and Crab Scrambled Eggs, Chives,  
Coriander, Chilli, Sourdough

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Mixed Mushroom, Cream Cheese, Basil Bruschetta

Pumpkin, Sage and Feta Frittata, Spiced Tomato  
Jam

Spiced Potato Omelette, Eggplant Kasundi

Banana Bread, Lemon Passion Fruit Curd

Assorted Savoury Mini Muffins

Roasted Macadamia Nut, Macerated Figs, Honey  
Roasted Oats, Yoghurt Cups

Milk Panna Cotta, Poached Strawberries, House  
Made Muesli

Coconut and Banana Hot Cakes, Maple Syrup

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

\$30.00 per person

(1 hour duration)