

WINTER 2026

Breakfast



BREAKFAST PLATTER

Savoury breakfast platter – 10 people | **\$165**

Prosciutto, salami, chorizo, slice Swiss cheese, sundried tomato ricotta, marinated truss tomato, herbed egg mayo, relish, sourdough and artisan breads, herb butter

Sweet breakfast platter – 10 people | **\$120**

Selection of Danishes, cheese scones, banana bread, house granola and yoghurt

SWEET ITEM | **\$7.00 EACH***

Assorted sweet Danishes

Apple crumble cake

Date and orange scones

Muffins – Trust the Chef

Coconut chia pudding cup, fruit compote, toasted almonds | GF & Vegan | **\$10**

SAVOURY ITEM | **\$7.00 EACH***

Bacon and free-range egg pie | **\$9**

Bacon and Swiss cheese croissant with chutney | **\$10.50**

Halloumi, creamy mushroom croissant | **\$10.50**

Smoked salmon, cream cheese, capers and pesto slider | **\$8.50**

Tomato, bacon and egg mayo slider | DF | **\$8.50**

Goats' cheese and pumpkin frittata, fresh herbs and tomato relish | GF | **\$8.50**

Muffins – Trust the Chef | **\$7**

Scone – Trust the Chef | **\$7**

Brioche bun; streaky bacon, free-range egg and hash brown | **\$14**

PLATED BREAKFAST – MAXIMUM 100 PEOPLE

House smoked Regal salmon on a potato rosti with wilted greens, poached egg and miso hollandaise – GF **\$25.25**

Coconut and ginger panna cotta with poached fruits and toasted almonds – GF & DF | **\$17**

COOKED BREAKFAST BUFFET WITH TEA & COFFEE STATION | **\$30.70PP**

Free-range folded egg with fresh herbs, streaky bacon, creamed field mushrooms, hashbrown, cheese Kransky, baked beans and a selection of breads (GF bread on request)

ADD ON:

Selection of natural yoghurts, fresh fruit salad, sliced cold cuts, sliced cheeses, pastries, mini croissants, selection of cereals, preserves and butter | **Extra \$9.90pp**

* Dieteries are an extra **\$2 per item** on all breakfast items.

GF – Gluten Free, DF – Dairy Free, V – Vegetarian

BayCatering

All prices are per person excluding GST. Please note our dishes may contain nuts or traces of nuts, please ensure you advise your Event Coordinator of your guests' food allergies or intolerances. Prices are subject to change. Minimum guest numbers apply.