



Quote prepared on request  
Gluten free, dairy free & vegan options available

## Sample Brunch Menu

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### **Fresh filled croissants**

Ham & cheese, bacon brie relish spinach, turkey avocado rocket relish, halloumi pumpkin tomato chutney spinach

### **House made breakfast bakes served with relish**

Bacon & egg, mushroom feta thyme, goats cheese pumpkin onion jam

### **Freshly baked muffins sweet & savoury**

Apple & cinnamon, raspberry white chocolate, almond & mixed berry, blueberry & apple, pear white chocolate & ginger, banana chai, dark chocolate & almond

Mixed roast vegetables & pesto, roast capsicum sweet potato onion jam, spinach pumpkin feta, smoked ham Swiss cheese sundried tomato

### **Cheese & charcuterie from our fromagerie served with seasonal fresh fruits & condiments**

A selection of Australian and international cheese and cured meats served with dried figs, walnuts, apricots, muscatels, balsamic onions, cornichons relish, natural crackers & sourdough

## Sample Sandwich Platter

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### **Selection of sandwiches / wraps**

Turkey lightly smoked brie cranberry sauce

Smoked salmon avocado salad onions capers

Roast chicken cheddar avocado house made aioli

Fresh salad; vintage cheddar tomato carrot onion greens cucumber mesclun hummus

Baked ham Swiss cheese tomato chutney mesclun

Pastrami blue cheese gerkins mesclun

### **Selection of slices**

White chocolate & raspberry blondie

Lemon & coconut

Sticky date

Chocolate caramel

Chocolate brownie (gf)

Oat & chia muesli (df)