



BREAKFAST

# plate Hospitality Group

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*Chef*  
**MATT ATKINS**

*Wilka*  
**THALTA**



*ngawana*  
venues



**NGUWALANA**  
INDIGENOUS FUSION DINING



# BREAKFAST

minimum spend of x35pax / 5 canapes + 2 substantial per person (Canapes)

includes bio-degradable packaging with bamboo eating utensils if required for dishes (Canapes)

optional upgrade to crockery with stainless steel eating utensils available (Canapes)

prices exclude GST, delivery, food/beverage staff fees, additional kitchen equipment, event extensions & servingware

**please respect the originality**—menu changes & alterations are not available, enquiries available for bespoke catering

*v-vegan, veg-vegetarian, gf-gluten free, df-dairy free, opt-optional* please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event



menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items

denotes Indigenous Australian products sourced from remote Aboriginal Communities



# CANAPÉS

## morning bites

### LITTLE BITES

blueberry lilli pilli yoghurt w/ <i>unexpected guest</i> granüesli <i>v opt, gf opt</i>	5.50ea+
sourdough toast w/ whipped feta & roasted native thyme strawberries <i>c, v opt, gf opt</i>	4.50ea+
bush cranberry, brie & prosciutto crostini w/ pistachio <i>c, veg opt, gf opt</i>	5.00ea+
pear & honey ricotta rye toast w/ candied walnuts & rivermint <i>c, veg</i>	5.00ea+
mini pancake stack w/ mixed berries & wattleseed syrup <i>veg</i>	5.50ea+
french toast bite w/ mascarpone & native berry compote <i>veg</i>	5.50ea+
mushroom, corn, feta, slaw & bush tomato relish slider <i>veg, gf opt</i>	6.00ea+
kangaroo truffle salami mini croissant w/ red cheddar	6.00ea+
bacon, egg, american cheese & pepperleaf chipotle slider <i>gf opt</i>	6.00ea+

### LIGHTER BITES

layered chia pudding pot w/ panna cotta, coconut yoghurt & <i>unexpected guest</i> granüesli <i>c, veg, gf</i>	8.50ea+
burrata bowl w/ roasted bell peppers olive tapenade, sourdough & native basil oil <i>c, veg, gf opt</i>	9.00ea+
grilled peach & prosciutto w/ persian feta, salsa criolla & croutons <i>c, gf opt</i>	9.50ea+
breakfast charcuterie cup w/ cheese twist, mini scroll, smoked ham, cheddar & seasonal fruits <i>c,</i>	9.50ea+
fried chicken waffle w/ egg & sauteed lemon myrtle tomato	9.50ea+
bacon, pear, fig & cinnamon myrtle grilled cheese sandwich <i>gf opt</i>	9.50ea+





# BREKKIE BUFFET

## BAKERY & PASTRIES

freshly baked mini croissants  
assorted native danish pastries  
assorted mini muffins  
artisan sourdough, multigrain & gluten-free breads

## FRESH & LIGHT

Seasonal fruit platter  
greek yoghurt pots w/ *the unexpected guest* granüesli (GF)  
chia pudding pots w/ coconut & berries (GF/DF)

## HOT BREAKFAST SELECTION

scrambled eggs (free-range)  
crispy rasher bacon  
beef chipolatas  
hash browns  
breakfast saute - spinach, onion, tomato & mushroom  
baked beans

## HEALTHY OPTIONS

avocado smash w/ lemon & herbs  
smoked salmon w/ capers, red onion & dill

## CHEESE & COLD CUTS

selection of local cheeses  
cured meats & sliced smoked ham  
condiments: *nunka*. pickles, chutney & mustard

## SPREADS & CONDIMENTS

butter, honey, jam & marmalade  
peanut butter & vegemite

## SWEET BREAKFAST

pancakes w/ maple syrup  
waffles w/ whipped cream & berries





# SIT DOWN PLATED

continental

## CLASSIC CONTINENTAL

fresh croissant & butter

*nunka.* strawberry & native thyme jam

mini blueberry muffin

seasonal fruit bowl

greek yoghurt w/ blueberry compote & *unexpected guest* granüesli

## EUROPEAN STYLE BREAKFAST

assorted native mini pastries

sliced ham & cheese

toast w/ butter

greek yoghurt w/ bush honey & *unexpected guest* granüesli

## VEGETARIAN DELIGHT

toasted bagel w/ cream cheese

sliced tomato & cucumber

mini banana muffin

fruit salad

greek yoghurt w/ lilli pilli coulis & *unexpected guest* granüesli

## HEALTHY START

wholegrain toast w/ avocado & dukkah

sliced tomato & cucumber

fresh mixed berries

greek yoghurt w/ lilli pilli coulis & *unexpected guest* granüesli



# SIT DOWN PLATED

coursed—cold + hot

## FIRST COURSE—COLD

### *Bircher Muesli*

cranberry, davidson plum, apple & pepita bircher muesli  
w/ *the unexpected guest* freestyle granüesli,  
served with assorted seasonal fruits

### *Biscoff Yoghurt*

vanilla bean greek yoghurt, *the unexpected guest* freestyle granüesli,  
served with assorted berries & banana w/ *biscoff* drizzle *gf opt*

### *Acai Bowl*

summer fruit blend w/ coconut yoghurt, served with mixed fruits,  
*the unexpected guest* gluten freestyle granüesli & seeds *gf, df, v*

## SECOND COURSE—HOT

### *Avocado Sourdough*

smashed avocado w/ sea parsley, crumbled feta,  
roasted cherry tomatoes, za'atar, pomegranate  
& lemon aspen dressing on grilled sourdough *gf opt, df opt*

### *Sweetcorn & Haloumi Fritters*

crunchy fritters w/ spiced bush tomato chutney, fresh avocado,  
corn salsa mesclun salad with lemon oil

### *B&E Brekkie*

crispy bacon rasher, scrambled eggs, chipolata, hash brown, mushroom sauté  
& grilled sourdough served with bush tomato chutney & hollandaise *gf opt*



# PACKAGES

	10-35pax / 36-100pax / 101+pax
canapes	prices per menu
brekkie buffet // Up to 2 hours Event Time	N/A / 45.00pp+ / 40.00pp+
sit-down plated alternate drop—continental // Up to 2 hours Event Time	35.00pp+ / 25.00pp+ / 20.00pp+
sit-down plated single choice—continental // Up to 2 hours Event Time	30.00pp+ / 20.00pp+ / 15.00pp+
sit-down plated alternate drop—coursed cold + hot // Up to 2 hours Event Time	55.00pp+ / 50.00pp+ / 45.00pp+
sit-down plated single choice—coursed cold + hot // Up to 2 hours Event Time	50.00pp+ / 45.00pp+ / 40.00pp+
sit-down plated guests pre-order—coursed cold + hot // Up to 2 hours Event Time	55.00pp+ / 50.00pp+ / 45.00pp+

