



## BREAKFAST MENU

BEAUMONDE  
Catering

## CONTINENTAL BREAKFAST

### 19.5 PER PERSON

Pastry Chef's Selection Of Danish Pastries v

Croissants And House Made Preserves v

Mini Fruit Muffins v

Individual Yoghurts With Fruit Compote, And Crumble v gf nf

Seasonal Sliced Fruit Platter v gf

9 per person upgrade — Add Warm Ham & Swiss Cheese Croissants And Tomato & Swiss Cheese Croissants

9 per person upgrade — Add Warm Bacon, Red Onion Jam & Cheddar Toasties And Sauté Mushroom, Red Onion, & Cheddar Toasties

12 per person upgrade — Add WA Bacon, Fried Egg, & Cheddar Cheese Burgers With Tomato Relish

## PLATED BREAKFAST

### 28.5 PER PERSON

All Plated Breakfast Includes The Following For The Table

Assorted Danish Pastries, Muffins, & Croissants

Seasonal Fruit Platters v gf

Seasonal juices

4 Per Person Upgrade — Add Yoghurt Pots With Fruit Compote & Crumble v gf nf

Free Range Scramble Eggs, Chives, Sourdough Toast, Cumberland Sausage, Bacon, Hash Brown, Grilled Mushrooms, House Made Baked Beans nf

2 Poached Free Range Eggs With Tasmanian Smoked Salmon, Smashed Avocado, Turkish Bread, Hollandaise Sauce, & Roast Potatoes With Herbs nf

Goat's Cheese, Spinach, & Red Onion Marmalade Tart, Roasted Kipfler Potatoes, Red Pepper Puree, & Herbs v gf

Smashed Avocado On Dark Rye Bread, Cherry Tomato Salsa, Fried Chick Peas, Nuts & Seeds vg

## BUFFET BREAKFAST

### 36 PER PERSON

Assorted Danish Pastries, Muffins, & Croissants

Seasonal Fruit Platters v gf

Sliced Leg Ham, Salami, & Prosciutto

Sliced Swiss Cheese & Margaret River Brie v gf

Seasonal Juices

Scrambled Free Range Eggs With Soft Herbs v gf

Pork Cumberland Sausages gf

WA Smoked Bacon gf

Roasted Field Mushrooms v gf

Semi Dried Roma Tomatoes v gf

Roasted Herb & Garlic Potatoes v gf

Pricing does not include equipment or service staff.  
This is determined by menu selection, venue and function duration.

df – Dairy Free | gf – Gluten Free | v – Vegetarian | vn – Vegan