



## BREAKFAST BITES & SHARE PLATTERS

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| Freshly baked pastries (v)   | \$3.00 |
| Maple organic yoghurt, berry reduction, toasted grains, cocoa (v/gf/df*) | \$3.50 |
| Potted Seasonal fruit, passionfruit curd (v/gf/df*)                      | \$4.50 |
| Alex's banana chocolate bread with cinnamon butter                       | \$3.00 |
| Orange almond loaf, strawberry conserves (v/gf/df)                       | \$3.50 |
| Quiche Florentine, feta, greens, chive tart (gf)                         | \$4.50 |
| Warm bacon, cheese, house made relish breakfast roll                     | \$5.00 |
| Egg, button mushroom, spinach brioche slider (v/gf*)                     | \$5.00 |
| Shaved ham, brie, cranberry mini croissant                               | \$3.50 |

## HOT PLATED BREAKFAST

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\$18.00pp

### Select 1 item:

- Gruyere toasted Turkish, smashed avocado, kale, confit tomato, beetroot velvet (v/gf\*)
- Chive scrambled eggs, bacon, buttered chipolatas, roasted roma tomato, warm roll (df\*)
- Strawberry infused pancakes, double cream, dehydrated strawberry (v)
- Smoked salmon, zucchini corn fritters, verjuice rocket, tomato salsa (gf/df\*)

*Additional \$2.00pp*

## COLD BREAKFAST BAR

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\$14.50pp

### Select 4 items:

- Freshly baked pastries (v)
- Alex's banana chocolate bread, cinnamon butter
- Assorted filled mini bagels
- Greek yogurt pots with selection of toppings (gf)
- Petite buttermilk scones
- Apple & rhubarb friands (gf)
- Kale, green leek & chive quiche (gf/df)

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | \*- on request  
Prices are listed per person exclusive of GST | min of 10 people | Alternate drop minimum 30pax  
Staff & equipment will be charged additionally Menu available from 07.04.2017–07.04.2018  
07 3844 7810 catering@winendinem.com www.winendinem.com



WINE & DINE'M