



# BREAKFAST

MENU

# **BREAKFAST MENU**

## **COLD ITEMS**

Glazed house baked petite danish

Raspberry almond milk chia pudding with passionfruit jelly (vg/gf/df)

Seasonal fruit skewer (vg/gf/df)

Assorted sweet mini muffins

Spelt, honey and walnut banana bread (v/gf)

Assorted filled mini bagels

Freshly baked savoury scrolls chefs selection

### **WARM ITEMS**

Individual quiche chefs daily selection of fillings

Warm bacon, egg, cheese, housemade relish breakfast roll

Caramelised onion, pumpkin and kale quiche (v/gf/df)

Assorted filled mini croissant



# PLATED BREAKFAST MENU

#### **TO START**

Raspberry almond milk chia pudding with passionfruit jelly (vg/gf/df)

Glazed house baked petite danish

#### HOT PLATED BREAKFAST

Smashed avocado, bush tomato bruschetta, goats cheese, pea hummus, pepitas (v)

Scrambled egg, applewood smoked bacon, buttered spinach, toasted turkish pide

Leg ham off the bone, poached egg, chipotle hollandaise on housemade crispy potato hash brown (gf)

Cured ocean trout, poached egg, ricotta hot cakes, smashed avocado, baby rocket

Zucchini and corn fritters, smashed avocado, grilled chorizo, acidic leaves, mint oil (gf/df)

Miso glazed mushrooms, panko crusted eggs, spinach, wakame hollandaise (v)

# **BEVERAGES**

Please click here for our beverge options





#### WHAT COMES NEXT?

Please contact us once you have an idea of which packages you are interested & we can provide you with packages & pricing.

Got any dietary requirements? Our chefs can arrange something for you.

## **ENQUIRY**

winendinem.com/contact



+617 3844 7810



catering@winendinem.com



PO Box 689 Coorparoo QLD 4151



108 Norman St, Woolloongabba 4102

