

A top-down view of a breakfast spread on a light-colored wooden surface. On the left is a white cup of coffee on a saucer. In the center is a white bowl containing several blueberry muffins. In the foreground is a white bowl filled with fresh fruit: blueberries, kiwi slices, mango cubes, raspberries, and blackberries, garnished with fresh mint leaves. A red vertical bar is on the left side of the text area.

SEASONAL MENU BREAKFAST MENU





MUSTARD PHILOSOPHY

By keeping up-to-date with the latest in food trends, MUSTARD sets the benchmark for responsible catering using quality foods grown and produced locally. Our culinary team produce seasonal menus that draw on the best food available in the market.

Today, MUSTARD is proud to be at the forefront of ethically responsible catering. We only work with suppliers who demonstrate best practices. This means minimum harm and maximum enjoyment for everyone.

MENU KEY

(v) vegetarian (may contain egg, dairy products and/or honey)

(vg) vegan (contains no animal products)

(gf) gluten-free product*

(nf) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SPECIAL REQUESTS

If any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum numbers of 40 guests apply for all breakfast menus.

All prices in the menu include GST.

Prices are per person unless specified otherwise.

**Prices are subject to change as per Consumer Prices Index (CPI) come 1st July 2019.*

BREAKFAST MENU

LIGHT MENU

32

stand up menu

fruit smoothie- strawberry, coconut, banana (gf,df,nf,v)
spinach, mushroom and feta toastie (v,gf)
smoked huon salmon and baked free range egg(gf,nf,df)
mini fruit filled muffins
selection of fresh baked danish and croissants
fresh and stewed seasonal fruits (pi)
chilled fresh orange and apple juice
sparkling mineral water
fix organic fair trade coffee and simplicitea® tea selection

BUFFET

41

bakery

croissants and danish pastries butter, preserves and honey

cold dishes

stewed fruits, toasted muesli and honey yoghurt shooter
fresh cut seasonal fruits (pi)

hot dishes

grilled back bacon
scrambled free range eggs (v)
cumberland chipolata sausage
sautéed herb potatoes (v)
sauté button mushrooms (v)
slow roasted roma tomato, herb butter (v)

inclusive selections

chilled fresh orange and apple juice
sparkling mineral water
fix organic fair trade coffee and simplicitea® tea selection

PLATED

39

TO THE TABLES

assorted mini danish and muffins

fresh cut seasonal fruits

chilled fresh orange and apple juice sparkling mineral water

fix organic fair trade coffee and simplicitea® tea selection

HOT DISHES – SELECT ONE ITEM

poached eggs

english muffin, truffle, smoked speck bacon, hollandaise sauce, truss tomato and spinach (nf)

warm huon smoked salmon

poached free range eggs, dill and lemon crumpets, oyster mushroom and avocado hollandaise (nf)

traditional breakfast

scrambled free range egg, bacon, tomato, button mushroom, spinach, savoury muffin and cumberland sausage (nf)

café breakfast

smashed avocado, charred 9 grain bread, poached free range eggs, maple cured bacon, truss tomatoes, crumbled feta

frittata & goats curd

capsicum & coriander frittata, chicken and chive chipolatas, goats cheese, 5 grain toast, spinach, button mushrooms, balsamic syrup

poached egg, grilled halloumi

grilled halloumi, poached eggs, smashed avo, button mushroom, grilled turkish bread, truss tomato, kalamata olives, mediterranean herb salad (v, nf)