

# Brunch Package

## All-Inclusive Brunch Package \$98.5 per person

### Floating Canapés To Start (Entrée)

Please choose 6 from the following selection:

- Seasonal fruit skewers with honey yoghurt
- Ham, cheese and tomato croissants
- Yoghurt pots with berry compote
- Smoked salmon blinis with chive cream
- Tomato, feta and basil puff pastry cases
- Mini savoury muffins
- Banana pancakes with Manuka honey

### Three Choice Sit Down (Main)

Please choose 3 from the following selection:

- Zucchini & corn fritters with candied bacon, avocado salad
- Croque Monsieur with watercress & tomato salad and raspberry vinaigrette
- Smoked salmon & dill cream cheese bagel with red onion and capers
- Homemade quiche Lorraine with rocket, pear & walnut
- Pumpkin & leek frittata with goats cheese & caramelised onion
- Open ciabatta with minute steak, Gruyere cheese, onion jam and homemade tomato chutney

### Buffet Style Dessert

Please choose 4 from the following selection:

- White and dark chocolate brownie bites
- Freshly baked scones with strawberry preserve and Chantilly cream
- Cinnamon scented custard tarts
- Mini Lemon meringue tarts
- Pavlova with cream and fresh fruits
- Orange and poppyseed mini-cakes
- Chocolate Cointreau Tarts

### Beverages

- Rothbury Estate Sparkling Cuvee
- Traditional Pimms with lemonade, cucumber & mint
- Cascade Premium Light & Lucky Duck Cider
- Selection of soft drinks and juices
- Freshly brewed tea and coffee

*\*Based on four hour event duration*

Rothbury Estate red and white wine can be included for an additional \$12.0 per guest

