



V Y C

## Breakfast Menu

A combination of sweet and savory delights for early morning meetings

### **FRUIT**

Fresh fruit skewers with passionfruit yoghurt (min of 12) \$6.50 NGA, NF

Fresh fruit platter (serves 10 guests) \$135 NGA, NF, DG, Vegan

### **CEREAL (minimum 10 each)**

Granola pots, GF cereal and coconut yoghurt & almond milk  
NGA, Vegan \$12

Seasonal overnight oats Vegan \$12

Seasonal overnight oats protein \$12

### **CROISSANT & DANISH (minimum 10 each)**

Croissant with jam and cream \$7 NF, Vegetarian

Croissant with ham and cheese \$7.50 NF

Fruit Danish \$6.50 NF, Vegetarian

### **SAVOURY BITES (min 10)**

Quiche - Roasted tomato, ricotta, parmesan, cheddar and pesto \$8.50 Vegetarian

Quiche - Feta, asparagus, onion and relish \$8.50 NF

Quiche - Pumpkin, goats cheese, prosciutto and honey \$8.50 Vegetarian

Savory mini muffin - Roast pumpkin, ricotta, parmesan, truffle \$6.50 NF

Savory mini muffin - Haloumi, kale, basil pesto, pinenuts \$6.50

Keto Frittata; bacon, spinach, roasted tomato, cheese, pesto GF \$9.50 NGA

Avocado, mozzarella, fresh tomato, sundried tomato basil pesto bagel \$12.50

### **SWEET (min 6 except platter). NGA available for an extra 50c**

Blueberry, coconut and lemon curd muffin \$6.50 NF

Bran, banana, blueberry mini muffin \$6.50 Vegan

Raspberry, matcha and salted caramel muffin \$6.50 NF