

BREAKFAST

Minimum of Six (6) guests

FRITTATA IN PHYLLO (quiche)

A light, crispy phyllo base, filled with egg custard and your choice of filling, cheese and seasonings. Baked and pre-cut. Served with a side of grapes.

Half Sheet Tray \$7.50pp

SHAKSHUKA

Tangy, spicy, tomato and bell peppers, cooked with olive oil, light garlic and freshly chopped herbs. Then baked with fresh, free-range eggs. (two eggs per serving).

Served with crusty bread and a side of grapes.

(for in-house chef service only) \$7.95pp

AVOCADO TOAST

Fresh, locally sourced sourdough bread, sliced. Topped with fresh avocado slices. Choices of toppings and dressings*:

- Creme fraiche with sliced avocado and topped with poached egg.
 Two slices/Two eggs per serving. With fresh fruit garnish
 (For chef service only) \$8.25pp
- Creme fraiche with sliced avocado, sliced boiled eggs, seasonings.
 Two slices per serving. With fresh fruit garnish \$8.25pp
- Cream cheese, sliced avocado, sliced smoked salmon, sliced red onion, topped with a sprinkle of capers and fresh herbs. Two slices per serving. With fresh fruit garnish \$9.25pp

SCOTCH EGGS

An English favorite! Housemade turkey sausage (lean ground turkey, fresh rosemary, parsley, sage and spices), wrapped around a free-range boiled egg, coated in breadcrumbs and baked. Served sliced with mustard cream sauce and grapes.

\$8.95pp

HOUSE MADE GRANOLA

Rolled oats, fresh nuts, dried cranberries, raisins, coconut oil, almond butter, maple syrup. Baked to a golden brown. Served with a choice of Almond Milk, Oat Milk, Dairy Milk, Greek yogurt and fresh seasonal fruits/berries. \$7.95pp