



Breakfast Packages

UNSW EXTERNAL:

Guide to menus

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

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All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge

Breakfast packages

Light start

\$24.30 per person, up to 1 hour duration

Chia seed pudding with fresh shredded coconut and passionfruit
Fresh fruit salad
Selection of mini pastries

Fair Trade coffee and black teas, a selection of herbal teas

Big breakfast

\$37.80 per person, up to 2 hours duration

Fresh fruit salad
Selection of mini pastries

Served with toast:

3 hot buffet items such as:

Eggs - scrambled or fried or poached or baked en cocotte with spinach
Chorizo sausage or Breakfast sausages
Bacon
Smoked salmon
Hash browns
Oven roasted tomatoes
Rosemary grilled mushrooms
Wilted spinach

Additional items can be added for \$3.25 each

Fair Trade coffee and black teas, a selection of herbal teas
Orange juice

Plated breakfast

\$49.65 per person, up to 2 hours duration

Fresh fruit platter set on the table for arrival

Please select one of the following to then be served:

Poached egg, oven roasted tomatoes and provolone cheese on toasted sour dough with basil oil
Scrambled eggs, smoked salmon and salmon roe on light rye toast
Grilled haloumi cheese with whole poached tomato, fresh herbs, rosemary grilled mushrooms and toasted Turkish bread
Eggs Benedict with smoked salmon or ham or wilted spinach on toasted brioche
Scrambled egg, bacon, oven roasted tomato and hash browns with thick sliced white toast
Eggs and spinach baked en cocotte, breakfast sausages and rosemary grilled mushrooms with toasted sour dough

Fair Trade coffee and black teas, a selection of herbal teas
Orange juice



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Breakfast refreshment package

\$9.15 per person (up to 2 hours)

Fair Trade coffee and black teas, a selection of herbal teas
Chilled water and mints

Add orange juice / sparkling mineral water, \$3.90 per person

Supplement your refreshment package

Breakfast wrap option

\$11.60 per person, 1 whole wrap per person

Crispy bacon and egg wrap with BBQ sauce, hot off the grill
Wilted spinach, provolone and rosemary roasted mushroom wrap, hot off the grill
Smoked salmon and scrambled egg wrap, hot off the grill
Chorizo, pan fried potato and sautéed onion wrap, hot off the grill
Oven roasted tomato, poached egg and rocket wrap, hot off the grill

Classic/Savoury items

Select an item \$3.25 per person

Mini pain au chocolat
Petit friands such as coffee, raspberry, lemon and passionfruit (2 per person)
Selection of mini pastries
Mini breakfast quiche with smoky bacon and egg

Premium items

Select an item, \$4.85 per person

Mini croissant filled with sliced Roma tomato and bocconcini
Mini croissant filled with double smoked ham and Swiss cheese
Mini croissant filled with smoked salmon and rocket
Raspberry and brown sugar breakfast muffin
Fresh fruit skewers with yoghurt dip
Apple and banana breakfast muffin dusted with cinnamon sugar

Breakfast in a little glass

\$8.30 per person served with a wooden spoon

Honeyed Bircher muesli with orange compote
Dried fruit and toasted nut granola with natural yoghurt and raspberry coulis drizzle
Macerated berry cups with honey-scented yoghurt and toasted muesli crumble
Three melon fruit salad with fresh mint and lime sorbet
Little pot of baked rhubarb with honey yoghurt and granola
Peach and mango salad drizzled with boxwood honey (subject to seasonal availability)

Juice and smoothies bar:

\$9.15 per person
Perfect pick me up for morning tea, lunch or afternoon break

Cloudy apple juice and coconut water
Fresh pineapple chunks and fresh banana
Blueberry soaked chia seeds
Yogurt
Mint
Coconut and pineapple smoothie – *Fresh pineapple and banana blended with coconut water and ice, optional yogurt*
Banana shot smoothie – *banana smoothie with a shot of espresso coffee*

Soaked blueberry chia and green mint whizz – *a superfood frappe blended with ice*

What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney

Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.



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