



NATIONAL
PRESS CLUB
OF AUSTRALIA

BREAKFAST

Breakfast

Minimum Spend \$2000.00

Standing Breakfast

\$ 26 per person

Bloody Mary shots | fresh minted fruit salad cups | wood smoked salmon omelette | muffins | King crab sushi maki | maple roasted ham bruschetta | House baked granola – nuts and seeds – raisins – barberries – coconut yoghurt | mini quiche Lorraine | juice | coffee | decaffeinated coffee | herbal and leaf teas

Breakfast Plated

2 Course Set

\$ 35 per person

2 Course 50/50 Alternate Serve

\$ 42 per person

On the table

Jugs of orange juice | freshly brewed coffee | decaffeinated coffee | herbal and leaf teas

Pre-set

choice

Baked Danish | muffins | scrolls – per table

Chai spiced porridge – oats | blueberries | sunflower and pepita brittle

Apple crumble doughnut | poached rhubarb mascarpone

Banana bread | walnuts | maple syrup | whipped leatherwood honey butter (GF)

Hot Breakfast

choice

Breakfast Fajita – Mount Majura 63C egg | refried beans | guacamole | pulled beef brisket | tomato and chilli salsa | freshly grated cheddar

Pea fritters | Majura Valley spring lamb sausages | creole tomato salsa | kewpie mayonnaise | tendrils

Mount Majura egg ice cream | crispy Pialligo bacon | treacle roasted pearl onions | vanilla bean waffle

Heathy Breakfast – haloumi | mushrooms | avocado | walnut, preserved lemon and chervil salad | nasturtium verde | rye sourdough (V)

Scrambled Mount Majura eggs | hummus | pancetta and chilli enoki mushrooms | dukkah | spiced butternut pumpkin | green tomato relish | baby basil