



## Corporate Breakfasts

### Hot plated Breakfasts

Selection of one only hot breakfast - \$19 per person

Poached eggs, smoked salmon, brioche, spinach, hollandaise

Scrambled eggs, roast tomatoes, mushrooms, bacon, toast, sausages, tomato relish

Baked eggs in roasted tomato sauce, mushrooms stuffed with ricotta, chorizo baked beans

Poached eggs, roasted capsicum piperade, goats curd and olives

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Served with fresh fruit platters \$4 per person

Mixed danishes \$4 per person

Individual yogurt, granola strawberries \$4 per person

We are happy to cater for dietary requirements if pre-arranged.

Chefs are an additional fee charged at \$45 an hour.

Minimum combined menu and staffing cost of \$1000 apply (excludes hire and beverages.)

Waiting staff are charged by the hour Monday to Friday - \$39 an hour per staff member.

Any equipment hire is an additional charge. Two Brothers is happy to arrange this for you.

Plunger Coffee and assorted teas \$3 per person

Table water and Orange juice \$3 per person

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Waiting staff is an additional cost – \$39 an hour Mon - Fri (Two Brothers will advise)

Chefs \$45 an hour per chef.

Minimum menu costs apply. Please see our full terms and conditions.

Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.

Additional staffing costs apply on Saturdays, Sundays and public holidays.



## Corporate Breakfasts

### Breakfast platters

Ham, gruyere & cherry tomato crepes  
Roasted mushrooms filled with gruyere and pine nuts  
Prawn and avocado salad on croute  
Smoked salmon, buckwheat blinis, crème fraîche (\$20 surcharge)  
Portuguese custard tarts  
Speck, hashbrown, mushroom duxelle  
Frittata, brie, rocket  
Sweet corn & herb fritters, avocado dip, taleggio  
Blueberry friands  
Quiches -  
vegetarian  
bacon & onion  
Fresh fruit with orange crème fraiche

Each platter contains only one selection  
Each platter has a minimum of 40 pieces  
Platters are \$100 each

### Breakfast Buns

House made brioche buns with bacon, English cheddar, tomato relish  
House made brioche buns with herb omelet, parmesan, tomato jam, rocket

Each platter contains only one selection  
Each platter has 20 pieces  
Platters are \$100 each

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Platters events are unserviced – no staff available

Hire and beverages are unavailable. If you need assistance with equipment we recommend Atlas Events.  
Minimum of 4 platters required for delivery. Breakfast platter not available on weekend and public holidays

Delivery and platter collection to CBD \$30. Other areas by arrangement.



## Corporate Breakfasts

### Breakfast canapés

Smoked salmon, buckwheat blinis, crème fraîche, salmon roe  
Quail egg, crisp speck, hashbrown  
Truffled scrambled egg, toasted brioche  
Ham, gruyere & cherry tomato crepes  
Swissbrown mushrooms filled with ricotta & pinenut, truffled parmesan  
Lobster and avocado salad on croute  
Asparagus and gruyere crepes  
Sausage on croute, caramelised onions, tomato relish, cheddar  
Prawns, hollandaise, spinach, croute  
Mini blueberry friands  
French toast, strawberry, lemon curd  
Pane chocolate  
Portuguese custard tarts  
Pecan slice, banana, maple syrup cream  
Brandy snap baskets, mango, lemon basil chantilly

4 choice – 6 pieces per guest \$24

6 choice – 10 pieces per guest \$38

8 choice – 14 pieces per guest \$49

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Any equipment hire is an additional charge. Two Brothers is happy to arrange this for you.

Plunger Coffee and assorted teas \$3 per person  
Table water and Orange juice \$3 per person  
Served with fresh fruit platters \$4 per person  
Mixed danishes \$4 per person  
Individual yogurt, granola, strawberries \$4 per person

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Chefs \$45 an hour per chef.

Minimum menu costs apply. Please see our full terms and conditions.

Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.

Additional staffing costs apply on Saturdays, Sundays and public holidays.