



## KIMBERLEY GARDENS BRUNCH MENU 2021

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## BRUNCH MENU

A relaxed and casual environment, your guests can mingle and enjoy the garden view whilst partaking from our delectable buffet in a relaxed setting. Perfect for anniversaries, Bar/ Bat Mitzvahs and milestone occasions

**BRUNCH MENU****BEVERAGES:**

- Assorted juices Orange, Apple on the table
- Iced water
- Fresh brewed coffee and selection teas

**BARISTA Specialty Coffee Cart** - Optional extra

Our Barista Alio will be at your guests service preparing a full range of hot and cold beverages in front of your guests. Cappuccino, Café latte, Short black, long black, babyccino, espresso, hot chocolate

**JUICE STATION** – on arrival next to Barista cart**BREAD STATION - from the Patisserie:**

Selection of gourmet breads with jams, spreads and condiments for self serve slicing

- Sourdough
- French sticks
- Country loaves [ryes/multi-grains]
- Olive loaves
- Assorted mini bagels
- Toasting breads

**ON THE BUFFET** - Choose (6) from below;

- Mini bagels with assorted fillings in bowls
- Platter whole baked salmon and ocean trout
- Fish platter smoked salmon rosettes and trout flakes
- Antipasto selection platter
- Quinoa salad, fresh herbs and char grilled vegetables
- Cheese & dried fruit/nut platter
- Bourekas – potato
- Bruschetta
- Latkes layered with smoked salmon & dill mayo
- Yoghurt & muesli fruit cups with fruit coulis

**HOT DISH SELECTION** Choose six (6) from below

- Cheese blintzes
- Scrambled eggs
- Fried eggs [sunny side]
- French toast
- Shakshuka mediterranean omelette tray
- Grilled button mushrooms with herbs
- Grilled cheese topped tomato tray
- Potato Latkes

**Salads CHOOSE (3) THREE from;**

- Israeli style / garden salad
- Bok Choi Salad
- Greek Salad – rich feta cheese, black olives and mixed greens
- Antipasto pasta salad – penne, sundried tomato, capers, red onion & rocket
- Summer Salad - Fresh greens, peach slices, avocado, red onion, strawberry with candied nut topping
- Baby spinach and citrus salad – grapefruit, orange slices etc
- Nib salad – lettuce, avocado, cucumber slices, spring onion sprinkled with corn nibs drizzled in a honey mustard chive aioli dressing
- Tabouli salad
- Dill Cabbage cucumber salad
- Cous cous salad with chargrilled vegetables
- Quinoa salad – coriander, roast veg, chickpeas
- Greens Salads – cos lettuce, dill tips, cucumber, avocado, drizzled in a mayo dressing

**DESSERTS / CAKES / FRUIT Gateaux;**

- Assorted mini Danish pastries and croissants [cheese, apricot, cherry, chocolate]
- Cheese cakes (Plain, Chocolate, Crumb, Berry swirl)
- Chocolate mousse cups
- Huge fresh seasonal fruit platter

Freshly brewed coffee and selection teas

**PANCAKE & WAFFLES BAR**

Fresh pancakes & waffles made in-front of guests with choice of toppings

**OMLETTE BAR**

Dedicated omelette bar served by our Chefs so your guests can customize their omelettes – sure to impress!

Spinach, caramelized onions, fresh herbs, button mushrooms, capsicums & chilli

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Our Barista Alio will be at your guests service preparing a full range of hot and cold beverages in front of your guests. Cappuccino, Café latte, Short black, long black, babyccino, espresso, hot chocolate. \$600 for one Barista or \$700 for two.

**COST:** Based on minimum 150 guests – \* INCLUSIVE OF ROOM HIRE for 3 rooms

All quotes are subject to the Governments COVID19 regulations/restrictions

From \$90 +GST pp

For guest numbers under 150 adult guests extra charges apply

120 to 149 guests \$100 + GST pp

For guests under 120 pax please contact us for more information.

Please note final numbers are required 72 hrs prior to the event – numbers given at this time is the minimum charged for.

Barista: \$650 for one or \$750 for two

Corkage \$10 bottle applies

\*Important notice regarding food allergies:

Kimberley Gardens does not guarantee allergen free meals and do not take any responsibility for people with food allergies or intolerances. It is Kimberley Gardens house policy that we do not cater for those guests that are anaphylactic, this is due this is due to potential trace allergens in the working environment and supplied ingredients.