



Sails



SEASONS



Menu

JULY 2017 - JUNE 2018



ADELAIDE
CONVENTION
CENTRE

Breakfast



STAND UP – CONTINENTAL BUFFET

\$27 PER PERSON

Self-serve espresso coffee, hot chocolate and selection of T Bar teas

Fresh Australian juice selection – orange, apple, tropical, orange and mango, apple and guava (choose two) (v)

Muesli with chai poached fruit

Seasonal sliced fresh fruits

Baker's basket with Danish pastries and muffins

Enhance your buffet breakfast with one of these (all \$6 per person):

- Pancakes with seasonal fruits and maple syrup (v)
- Egg and bacon wrap with tomato chutney
- Baked croissant with Barossa ham and cheddar cheese
- Bacon and egg brioche with house chutney
- Mini warm smoked salmon and ricotta bagel with dill and caper cream
- Char-grilled capsicum and semi-dried tomato on toasted Turkish bread (v)
- Roasted capsicum and leek filo parcel with tomato compote (v)
- Grilled asparagus, gruyere cheese toasted focaccia with tomato and red onion salsa (v)

SEATED BREAKFAST

\$38 PER PERSON

Table-served freshly brewed coffee and selection of T Bar teas

Juice selection – orange, apple, tropical, orange and mango, apple and guava (choose one) (v) (GF)

Muesli with chai poached fruit (v)

Sliced season fresh fruits (v) (GF)

Choice of one hot item:

- Scrambled eggs with chives and warm brioche (v)
- Poached eggs with salmon on rye muffin with dill hollandaise sauce
- Poached eggs with Barossa smoked ham on rye muffin with hollandaise sauce
- Beetroot and goats curd quiche with rocket salad (v)
- Potato, rosemary and feta frittata, steamed asparagus, roasted roma tomato, basil pesto (v) (GF)
- Sweetcorn and cauliflower fritters with avocado and capsicums (v)

Accompaniments (select any three):

- Mushrooms with shallots and tarragon (v) (GF)
- Grilled bacon (GF)
- Chicken and herb chipolatas (GF)
- Country-style pork sausage (GF)
- Grilled chorizo
- Black pudding
- Hash browns (v)
- Roma tomatoes with Murray River salt (v) (GF)
- Roasted baby potatoes (v) (GF)
- Grilled asparagus (v) (GF)
- Smoked Virginian ham (GF)
- Baked beans (v) (GF)
- Smoked salmon (GF) (additional \$2.75 per person)

OPTIONAL EXTRAS

Vitalizers (select one): \$7 per person (v) (GF)

- Fresh Start – Kale, green apple, cucumber
- Eye Opener – Ginger, carrot, watermelon, mint
- Morning Glory – Carrot, apple, orange, chilli
- Veggie Power – Spirulina, celery, apple, spinach

Baker's basket (select any two): \$6 per person

- Assorted muffins (v)
- Danish pastries (v)
- Croissants (v)
- Pain au chocolat (v)
- Cornbread and tomato relish (v)
- Waffles with chocolate and cream (v)