



V Y C

BREAKFAST MENU

A combination of sweet and savory delights for early morning meetings

GOODNESS YOGHURT & FRUIT MUESLI POTS

Poached rhubarb with coconut yoghurt & almond milk NGA, DF, VEGAN (min 6) \$19

Apple & boysenberry compote with coconut yoghurt & almond milk NGA, DF, VEGAN (min 6) \$19

Skewers with passionfruit yoghurt NGA (min of 12) \$7

SMOOTHIES (min 3) \$16 each

Green smoothie – spinach, banana, coconut water, Echinacea, protein NGA, DF, V, NF

Raw cacao smoothie – almond milk, protein, almond butter, banana, psyllium NGA, DF, V

Blue smoothie – Acai, blueberries, coconut water, banana, almond butter NGA, DF, V

Turmeric glow smoothie – Mango, collagen, coconut milk, passionfruit NGA, DF

HEARTY BAPS \$16 (min 10)

Breakfast bap with free range bacon, avocado, tomato relish, chili aioli NF, DF

Vegetarian bap with avocado, egg, beetroot sauerkraut, truffle mayo VEGE, NF, DF

MINI BAGELS or CROSSIANTS \$11 (min 10)

Free range ham, Jalapeno mustard, tomato, gruyere, pickles, aioli NF

Smoked salmon, cream cheese, avocado, capers, sundried tomato pesto

Mini sized bagel with Haloumi, avocado, sundried tomato pesto VEGE

SAVOURY BITES (min 10)

Vine tomato, Danish feta, artichoke, kalamata olives mini quiche NF \$7

Sauteed mushrooms, blue cheese, caramelised onion, truffle made with almond base

NGA \$7

Keto Frittata; bacon, spinach, roasted tomato, cheese, pesto NGA \$12

Pumpkin, caramelised onion relish, feta, truffle mini muffin NF \$5.5

- Ricotta, sundried tomatoes, haloumi, spinach mini muffin NF \$5.5

SWEET (min 6 except platter)

Fresh fruit platter (serves 15 guests) NGA, DF, NF \$110

Apple, boysenberry, salted caramel mini muffin NF \$5.5

Bran, banana, blueberry mini muffin \$5.5

Raspberry Bliss Balls NGA, DF \$5

Caramelized pear cupcakes, salted caramel, gingernut buttercream \$9



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