

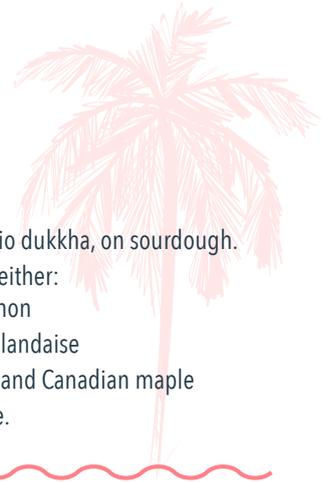


CORPORATE PACKAGES

PLATED BREAKFAST

CHOOSE 2, SERVED ALTERNATE DROP \$20PP

- Granola, organic coconut yoghurt and fresh seasonal berries
- Vegan Raspberry and coconut porridge with seasonal berries
- Smashed Avocado, green tomato relish, crunchy kale, poached eggs, feta and pistachio dukkha, on sourdough.
- Eggs your way, scrambled, poached, or fried on sourdough or rye with your choice of either: Smoked bacon, mushroom ragout, pork and fennel sausage, avocado or smoked salmon
- Eggs Benedict, Salmon, or ham with wilted spinach on English muffin with house hollandaise
- Blueberry pancakes, Buttermilk pancakes, blueberry compote, sweet whipped ricotta and Canadian maple
- Bacon and egg damper roll, Fried egg, Smokey bacon, melted cheese, and BBQ sauce.



HALF DAY / FULL DAY DELEGATES PACKAGE

MORNING TEA \$17PP

HALF DAY DELEGATE - MORNING TEA / AFTERNOON TEA & LUNCH \$45PP

OPTION TO HAVE LUNCH DOWNSTAIRS WITH RESTAURANT MENU CHOICES \$42PP

FULL DAY DELEGATE \$52 / \$55PP

MORNING TEA, LUNCH & AFTERNOON TEA

MORNING TEA

- House made scones with whipped cream & jam
- A selection of freshly baked muffins
- Fresh seasonal fruit platter
- Mixed danishes
- Selection of freshly baked cookies
- Country style frittata

AFTERNOON TEA

A beautiful selection of fresh finger sandwiches plus 2 of the options below

- Chocolate brownie
- Salted caramel slice
- Key lime tart
- Cold cuts, cured meats, marinated char vegetables, Australian cheese, pickles & preserves
- Seasonal fresh fruits

SANDWICHES

- Smoked salmon, dill crème fraiche, rocket, and capers
- Poached chicken, prosciutto, baby cos leaves and truffle aioli
- Double smoked ham, vine tomato and aged cheddar
- Free range egg, lettuce, and curried mayonnaise
- Bacon and egg wrap, caramelised onion, aged cheddar, and tomato relish
- Pastrami Bagel, beetroot kraut, Dijon mustard mayonnaise
- Ham, vine tomato and gruyere cheese croissants

LUNCH

Choose two salads & two mains

SALADS

- Maple roasted pumpkin, rocket leaves, candied pecan, and crumbled feta.
- Caesar salad, baby cos, croute, house bacon speck, shaved parmesan and poached free range egg
- Creamy German style potato salad, baby peas, house speck, pickle and seeded mustard mayonnaise
- Mediterranean Orecchiette pasta, semi dried tomato, fire roasted capsicum, rainbow olives, torn basil and toasted pine-nuts
- Farmers salad, baby cos leaves, Dutch carrots, green beans, Spanish onion. puffed black wild rice and whipped goat's cheese

MAINS

- Rotisserie charcoal chicken, house speck, baby peas, whipped mash potato and tarragon jus
- Char grilled Thousand Guinee shorthorn sirloin, served pink with potato gratin, herbed field mushroom and red wine jus
- Line caught market fish, Kipfler potato, Spanish onion, fried caper, and Yuzu zabaglione
- Rotisserie charcoal lamb leg, tabouli, and garlic and mint infused yoghurt
- Ricotta and spinach tortellini, butternut pumpkin crème, pangrattato crumb and freshly shaved parmesan
- Crispy pork belly, sweet potato croquette, buttered greens, red wine jus and spiced apple chutney

OR ALTERNATIVELY ORDER FROM THE MAIN MENU

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