



ULTIMO

The delicious
BUSINESS
of
FOOD

BRUNCH/BREAKFAST
AM/PM TEA MENU



MORNING & AFTERNOON TEA

Pricing does not include equipment or service staff. This is variable depending on menu selection, venue and function length.

V- Vegetarian | GF- Gluten Free | DF- Dairy Free | Vn- Vegan

| BAKED |

Petit wild mushroom tart, tarragon flan & goats cheese (V) 4
Italian tart, smoked pepper, buffalo cheese, olive (V) 4
Zucchini, corn & kaffir lime fritters, sweet chilli (Vn, GF) 4.25
Baked egg tart, bacon, tomato chutney 4
Herb and cherry tomato quiche (V) 4
Feta, honey pumpkin & chive filo tart (V) 5
Vegetable frittata (GF, V) 4
Quiche Lorraine 4
Smoked salmon and ricotta tart, fresh dill 4.5
Filled mini croissant 5
Ham & cheese | tomato & cheese (V) | spinach & cheese (V)
Bruschetta of heirloom tomato, fresh basil, balsamic (Vn) 4
Savoury muffin; Sundried tomato & feta (V) 6

| TOASTED SANDWICH |

Bacon, house made BBQ sauce, fried egg 9.5
Sautéed mushroom, caramelised onion, melted cheese (V) 9.5
Scrambled eggs, shaved champagne ham, chives 9.5
Shaved ham, melted cheddar, sliced fresh tomato 9.5
Sesame and maple roasted pumpkin with onion jam (Vn) 9.5
Chicken, melted swiss cheese, tomato and mayo 9.5

| YOGHURT + FRUIT |

Ultimo's yoghurt cup, berry compote, granola 4.5
Bircher muesli with toasted coconut 5.5
Seasonal fruit platter (GF, Vn) 5.5
Seasonal fruit skewer (GF, Vn) 4.5
Seasonal fruit salad cup (GF, Vn) 6

| SWEET |

Banana bread fingers 3
Mini lamingtons, cream, raspberry jam 3.5
Mini orange cake, cream cheese frosting (GF) 4.5
Mini scones, blackberry jam, cream 3.5
3 bite scones, blackberry jam, cream 4.5
Danish, assorted artisan pastries with pearl frosting, persian nuts 4
Plain crossaint with preserves 4
3 bite friands, assorted flavours (GF) 5
Freshly baked cookie 2.5
Macaron Collection (GF) 4
Mini New York cheesecake 4
Caramilk mousse pot 4.5
Mini Biscoff cream tart 4
Macaron collection (GF) 4
Mini chocolate, raspberry, kirsch brownie 4
Mini donut balls with nutella filling 4
Mini torched lemon meringue tart 4
Mini caramel tart, dark chocolate mousse 4
Mini carrot cake bite, cream cheese icing 4
Mini traditional honey cake 4.5
Carrot cake bite (GF) 4.5

GLUTEN FREE / VEGAN SWEETS

Coconut & lime panna cotta (in jar) (GF, Vn) 5.5
Chocolate mud cake (Vn, GF) 4.5
Hummingbird slice (Vn, GF) 4.5
Assorted Rawsome Rawbles (Vn, GF) 5



SANDWICHES

We recommend 1 'round' of sandwiches per guest
Ready to serve and can be delivered to any location.
Packed in biodegradable serving boxes, unless specified

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| FINGER SANDWICHES |

FINGERS \$8.50 / round or \$3 / finger

A round = A full sandwich cut into 3 fingers, without crusts

*Traditional loaf varieties in white, multigrain, rye, wholemeal
Cut into fingers with chefs selection of fillings*

Creamy chicken, salad

Smoked salmon, dill, cream cheese

Shaved ham, Swiss cheese, pickled mustard

Spicy egg, mayo, lettuce (V)

**Sample menu - Flavours rotate monthly for variation*

| GOURMET SANDWICHES |

GOURMET POINTS (4 quarters with crusts) \$8.5 / round

GOURMET TORTILLA WRAPS \$9.5 / round

GOURMET FILLED BAGUETTES \$9.5 / round

GOURMET ROLLS \$9 / round

Chicken, cheddar cream, cucumber, salad

Ham & cheese, tomato, lettuce

Roasted beef, bbq sauce, onion, lettuce

Turkey, cranberry, salad

Salami, tomato chutney, salad

Smoked salmon, cream cheese, cucumber

Egg, mayo, lettuce (V)

**Sample menu - Flavours rotate monthly for variation*





PLATED BREAKFAST

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| TO START |

- Seasonal fruit platter (to share) (Vn) 5.5
- Seasonal fruit salad cup, passionfruit compote, fresh mint (Vn) 6
- Ultimo's yoghurt cup, berry compote and homemade granola 4.5
- Bircher muesli with toasted coconut 5.5
- Assorted danish basket 4

| PLATED MAIN |

- Traditional scrambled eggs, smoked bacon, crisp potato and chive hash, confit cherry tomato 23
- Eggs benedict, poached eggs, peppered spinach, honey ham & hollandaise on an English muffin 23
- Zucchini, ricotta & mint fritter with avocado, poached egg & fresh tomato salsa (GF) 23
- Smashed avocado, crumbled feta, poached egg, balsamic heirloom, tomatoes on toasted sourdough 19
- Poached eggs, maple bacon, buttered mushrooms, grilled tomato, chipolata on a warm ciabatta 24
- Shakshouka - Cracked egg, spicy tomato beans, fresh herbs, EVOO, fresh herbs, Turkish bread (V) 19
- Smoked salmon, sauteed asparagus, homemade potato hash, fresh horseradish creme 21
- Cinnamon sugar coated brioche, mixed berry salad, vanilla cream 16



BREAKFAST BUFFET

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| BUFFET BREAKFAST PACKAGE | \$25 / h

Includes toast | Min 20 pax

Creamy scrambled eggs with breakfast herbs (V, GF)

Maple bacon

Breakfast chipolata sausage, parsley butter, wild rosella chutney

Crispy hash browns, chives, sea salt (V)

Sauteed cherry tomatoes (V)

Selection of fresh breads and condiments

| OPTIONAL EXTRAS |

Assortment of cereals with milks 3.5

Cornflakes, Rice Bubbles, Weetbox, Nutrigrain

Selection of yoghurt, muesli and toppings 4.5

Seasonal fruit platter (Vn) 5.5

Assortment of croissants and danish 4

Fluffy buttermilk pancakes, whipped cream, syrup (V) 4

Fluffy buttermilk waffles, whipped cream, syrup (V) 4

Zucchini and mint hash cakes, goats cheese and sweet tomato relish (GF, V) 4.5

Sauteed mushroom varieties with garlic herbs (GF, Vn) 4

Homemade baked beans (Vn) 4.5



REQUEST A PROPOSAL

Interested in our services and need a personalised quote?

Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our team can create a proposal that best suits your requirements.

| REQUIRED ENQUIRY DETAILS |

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD?

WHAT STYLE OF CATERING WOULD YOU LIKE? *(eg. cocktail, sit down, share table, buffet)*

CATERING PACKAGE *(if known)*

DO YOU REQUIRE BEVERAGES?

DO YOU HAVE A VENUE IN MIND? *(if known or address for private residence)*

WHAT ARE YOUR VENUE REQUIREMENTS? *(eg. style, location, wheelchair access)*

ONLINE ENQUIRY

| LET'S CHAT |

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

(08) 9444 5807 | enquiries@ultimogroup.com.au

| NEED SOME INSPO? |

Need some inspiration or ideas for your function? Check out our recent events, connect with us on socials, or describe your vision to our coordinators and we can suggest options to suit.

RECENT EVENTS

