

PLATED

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

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) 22

Refried beans and fried eggs tostada, fresh dill salsa, feta crumb, salsa verde (V,GF) 20

Chilli crunch bagel, scrambled mild chilli crunch eggs, smashed avocado, spinach (V) 20

Smoked salmon Kedgeree, spiced lentil and rice with poached egg, arugula, lemon (GF) 22

Shakshuka- spiced beans and tomato casserole, cracked egg, crumbled feta, fresh herbs, baguette (V) 19

Smoked salmon, sauteed asparagus and baby peas, chive cream cheese, capers, thick toast 24

Spinach feta filo tart, honey roasted heirloom tomato, toasted almond and spinach salad 19

Bruschetta of slow roasted cherry tomatoes, za'atar, garlic, thyme, labneh, pickled red onions, drizzle of hot honey (V) 19



BUFFET

BUFFET BREAKFAST PACKAGE | \$25 / h

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 for toasting, with 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

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



REQUIRED ENQUIRY DETAILS

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.

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





ULTIMO