

breakfast grazing table

DON'T GO BACON MY HEART



At Dan the Man, we believe there is an inextricable link between the way produce is cultivated and treated, and the way it tastes on your plate. As such, we endeavour to source our produce locally, from farmers who raise their livestock on pastures, and minimise their use of chemicals and pesticides.

We're also on a mission to be the first event catering company in Australia to create zero waste events.





GRFFN FGGS AND HAM

We all know no one functions before 11am, so if you're serving breakfast, why not make the table one that needs no coffee for guests to operate. Select from a giant sized menu of sweet and savoury breakfast goodies that will wake up even the crankiest in the morning. Plus, with the table set up with 360 degree access, there's no need to be polite before your coffee kicks in.



prices excl. GST

Savoury

selection of grainy and sourdough breads

\$3 p/p

house cured salmon, bronzed fennel, red amaranth, pickled cucumber \$8 p/p

hot smoked maple glazed ocean trout

\$7 p/p

\$7 p/p

chunky avocado dip, lemon, sumac, evoo \$4 p/p

dukkah crusted soft boiled eggs, chopped tomato, kalamata olives, feta, spinach, fresh herbs, evoo, lemon smoked trout breakfast salad, white beans, green beans, cherry tomatoes, dill, chives

\$7.50 p/p

seasonal veg frittata, persian feta

\$5 p/p

kale, heirloom cherry tomato, persian feta breakfast muffin

\$6.50 p/p

housemade ricotta, chopped herbs

\$2.50 p/p

Sweet

mini pastries

\$3.50 p/p

banana and date bliss balls

\$6 p/p

native riberry and nut slice

\$6 p/p



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toasted muesli pots, shredded coconut, nuts, sesame seeds \$4 p/p

bircher muesli pots, grated apple \$4.50 p/p

chia pots, almond butter, seasonal fruit, lemon balm \$6.50 p/p

sago pots, seasonal fruit compote \$7 p/p

breakfast pot of ricotta, berries, nigella and pumpkin seed, almonds \$8 p/p

seasonal fruit platter \$7 p/p assorted nuts and seeds to sprinkle on top

chia, pepitas, sunflower seeds, currant, baby figs, pomegranate seeds*, walnuts, almonds etc choose 3 for \$6 p/p

Drinks

picked from the garden herbal tea \$4.50 p/p

picked from the garden herbal iced tea \$5 p/p

dan the man smokey loose leaf \$4.50 p/p

native chai \$6 p/p

plunger coffee

\$4 p/p

seasonal fruit juice \$6.50 p/p

^{*} depending on seasonality





breakfast grazing table minimum food spend: weekdays \$800; weekends \$1,200

prices excl. GST

Includes

compostable serveware which we take back to be composted at Rose Bay Community Garden

Fees

grazing set-up and styling \$150

board cleaning fee \$100 can be waived if you would like to clean our boards

delivery fee

cost based on carbon kms

return fee

cost based on carbon kms can be waived if you can return to Bellevue Hill

florals \$250 min. or harvest your own

Staff

waitstaff weekdays \$50 p/h saturdays \$56 p/h sundays \$70 p/h