



Havana Nights



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PROGRESSIVE
CORONALS

Important Information about our **MENUS**

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

You will see the following indications on the menus that follow:

LG Low Gluten

LD Low Dairy

LGO Low Gluten Options Available

LDO Low Dairy Options Available

V Vegetarian

VG Vegan

VGO Vegan Options Available

NOURISHING BREAKFAST

GRAB & GO

Orange, apple and pineapple juice
Just brewed coffee and Dilmah
designer tea selection
Spreads and conserves (strawberry,
orange marmalade, raspberry)

Freshly baked pastries - mini
croissants, Danish pastries and mini
muffins.

Fresh seasonal fruits (VG/LG)
Natural Kenilworth yoghurt (V/LG)

PACKED BREAKFAST BOX

Inclusive of all items featured below
pack served with bamboo cutlery
packet and packed in eco ware.

Individual Orange Juice
House baked muffin (V)
Ham & cheese croissant
Breakfast muesli bar (VG)

Fresh seasonal fruit salad (VG/LG)
Natural Kenilworth yoghurt (V/LG)

* Gluten free options available on request

* All dietaries catered for Kosher incurs additional
cost

CONTINENTAL

Orange, apple and pineapple juice
Just brewed coffee and Dilmah
designer tea selection

Bakery selection of croissants and
Danish pastries with preserves (V)
Natural Kenilworth yoghurt (V/LG)
Assortment of cereals with chilled
milk selection

Granola with seasonal fruit and
mixed berry compote parfait (V)
Seasonal fresh fruit platter (VG/LG)
Selection of local cheeses, cured
meats, dry fruits and condiments

STAND UP

Orange, apple and pineapple juice
Just brewed coffee and Dilmah
designer tea selection
Spreads and conserves (strawberry,
orange marmalade, raspberry)

Continental

Mini croissants (V)
Danish pastries (V)
Mini savory muffins (V)
Fresh seasonal fruit (VG/LG)
Granola, fresh seasonal fruit, mixed
berry compote parfait (VG)
Natural Kenilworth yoghurt (V/LG)

Hot Selection

Your choice of two items served

Egg and vegetable rolls (V/LG)
Bacon and egg rolls
Smashed avocado and feta on
Turkish bread (V)
Corn fritters with tomato chutney
(VG)
Bagels with chive sour cream and
smoked salmon
English muffin with field
mushroom and grilled haloumi (V)

PLATED

Self-serve from stations:
Just brewed coffee and Dilmah designer tea
selection

Served on the table:
Orange and apple juice
Assorted Croissants and Danish pastries (V)
Fresh seasonal fruit platter (VG/LG)

Served to the individual:
Your two selections below served
alternatively
Buttermilk pancake stack with mixed berry
compote, maple syrup, vanilla ice cream and
fresh seasonal berries (V)
Belgian waffles, seasonal fresh berries, berry
coulis, Hum honey and chantilly (V)
Eggs Florentine - Poached eggs with
smoked salmon, sautéed spinach and
hollandaise sauce on English muffins served
with hash brown and grilled tomato
Ham Benedict - Poached eggs with local
smoked ham and hollandaise sauce on
English muffins served with hash brown and
grilled tomato
Slow cooked field mushroom with poached
egg and hollandaise sauce served with vine
cherry tomato (LG/V/LDO)
Smoked salmon on crispy potato rosti,
beetroot hummus and pistachio crumbs
(LG/LDO)
Smashed avocado, sourdough, rocket,
Persian feta and balsamic glaze (V/LDO)
Multigrain bread, scramble eggs, bacon,
chicken chipolata and grilled tomato