



Breakfast Packages



BARANGAROO

Thank you for considering Wild Sage Barangaroo for your upcoming event. At Wild Sage we pride ourselves on providing professional, personal & tailored service.

We strive towards exceeding expectations and making your event a truly successful and a memorable event.

Our menus can be tailored to suit you and your guests. Contact our Events team on 02 9929 9087 with any questions you may have



Standard Breakfast Package

INCLUDED

- Sparkling water
- Guest choice of beverage: regular coffee, iced long black, iced latte or hot chocolate
- Guest choice of dish

MAIN MEAL | GUEST SELECT

AVO STRACCIATELLA

Smashed avocado, tomatoes, stracciatella cheese + mixed herbs, dukkah on sourdough w. poached eggs (v) (gf**)

ROASTED CHILLI MUSHROOMS

Crispy enoki, cheesy toast, chilli + garlic chutney, fried egg + fresh herbs (v, gf**)

TROPICAL PANCAKES

Coconut & pandan custard, roasted rockmelon, lemongrass palm sugar syrup, toasted coconut crumble + fresh strawberries (v)

COCONUT PINEAPPLE CHIA POD

Chia seeds soaked in coconut milk + pineapple juice w. caramelised pineapple, lychee, coconut yoghurt + puffed rice granola (ve) (df)

EGGS & TOAST

Poached eggs served w. hash brown, bacon + sourdough bread (g**) (ve)



\$28PP



Premium Breakfast Package

INCLUDED

- Seasonal fresh fruit platters
- 2x beverages: regular coffee, iced long black, iced latte or hot chocolate
- Sparkling water
- Guests choice of dish

ON ARRIVAL | SHARED

Chef's seasonal fruit platters

MAIN MEAL | GUEST SELECT

SCRAMLED ACHAR

scrambled eggs w. tomato chutney, coriander, Merguez sausage & goats cheese on sourdough (gf**)

WILDSAGE BOWL

Smoked salmon, beetroot yoghurt, avocado, goats cheese, charred vegetables, fresh spinach, crispy farro + soft boiled eggs (gf) (df**) (v**)

AVO STRACCIATELLA

Smashed avocado, tomatoes, stracciatella cheese + mixed herbs, dukkah on sourdough w. poached eggs (v) (gf**)

NUTELLA FRENCH TOAST

Nutella stuffed brioche w. crunchy cornflakes, pistachios butter ricotta, sour cherries, berry maple syrup + pistachio ice cream

EGGS BENNY

Your choice of smoked salmon or beef brisket on a potato rosti w. poached eggs, sauteed morning glory, citrus hollandaise + potato crisps



\$38PP



Signature Breakfast Package

INCLUDED

- Seasonal fresh fruit
- Sparkling water
- Guest choice of beverage: Regular coffee, iced long black, iced latte or hot chocolate
- Guest choice of juice: Pineapple or orange juice
- Guest choice of dish

ON ARRIVAL | SHARED

Chef's seasonal fruit platters

MAIN MEAL | GUEST SELECT

AVO STRACCIATELLA

Smashed avocado, tomatoes, stracciatella cheese + mixed herbs, dukkah on sourdough w. poached eggs (v) (gf**)

BREAKKY TACO

Scrambled eggs, haloumi cheese w. grilled corn, tomato + morita chilli salsa on crispy taco bread (2pcs)

EGGS BENNY

Your choice of smoked salmon or beef brisket on a potato rosti w. poached eggs, sauteed morning glory, citrus hollandaise + potato crisps

NUTELLA FRENCH TOAST

Nutella stuffed brioche w. crunchy cornflakes, pistachios butter ricotta, sour cherries, berry maple syrup + pistachio ice cream

WILD SAGE BOWL

Smoked salmon, beetroot yoghurt, avocado, goats cheese, charred vegetables, fresh spinach, crispy farro + soft boiled eggs (gf) (df**) (v**)

SCRAMBLED ACHAR

Scrambled eggs w. tomato chutney, coriander, Merguez sausage & goats' cheese on sourdough (ve) (gf**)



\$45PP



BARANGAROO

www.wildsage.com.au | 02 9299 9087 | dine@wildsage.com.au

Please note:

NOT all ingredients are listed and our food is prepared in a kitchen that handles nuts, shellfish and gluten. Please ensure you notify your waiters on the day of special needs.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

10% surcharge applies on Sunday and 15% on Public Holiday

8% service charge applies for all groups of 10 guests and over.