



W I L D . S A G E

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



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

CHILI SCRAMBLE

Scrambled eggs w. cashew cream, sojouk, goat curd, fragrant sambal and coriander on rosemary focaccia bread (gf**)

WILD SAGE BOWL

Sautéed broccolini, kale, sugar snaps, avocado, edamame, miso sweet potatoes, farro, herb yoghurt, cashew cream, a poached egg, dukkah (gf**, df**, ve**)

AVO FETTA

Smashed avocado, tomatoes, soy beans, whipped fetta cheese, fresh herbs, dukkah on sourdough w. poached eggs (gf**, v)

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, sautéed morning glory, pickled jalapeno, mustard seed, citrus hollandaise



\$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 house cold pressed juices
- Guest choice of dish

ON ARRIVAL | SHARED

Chef's seasonal fruit platters

MAIN MEAL | GUEST SELECT

CHILI SCRAMBLE

Scrambled eggs w. cashew cream, sojouk, goat curd, fragrant sambal and coriander on rosemary focaccia bread (gf**)

WILD SAGE BOWL

Sautéed broccolini, kale, sugar snaps, avocado, edamame, miso sweet potatoes, farro, herb yoghurt, cashew cream, a poached egg, dukkah (gf**, df**, ve**)

AVO FETTA

Smashed avocado, tomatoes, soy beans, whipped fetta cheese, fresh herbs, dukkah on sourdough w. poached eggs (gf**, v)

BREAKFAST TACOS

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

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, sautéed morning glory, pickled jalapeno, mustard seed, citrus hollandaise



\$45PP



BARANGAROO

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

Please note:

Please advise of any allergies to your waiter as some ingredients may not be listed. Gluten free (gf) - Gluten free upon request only (gf**) - Dairy free (df) - Dairy free upon request only (df**) - Vegetarian (v) - Vegan (ve). Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

A fee of 1.5% will be applied on Card Payments. 8% Service Charge Groups 10+ 10% Surcharge on Sunday & 15% on Public Holidays applied. One Gift card per table.