

A close-up photograph of a chef's hands in a white uniform. The chef is pouring a vibrant orange juice from a clear glass pitcher into a small, round tartlet. The tartlet has a yellow filling and a slice of pink salmon on top. The chef is holding a metal skewer in their left hand. In the background, there are other tartlets and a bowl of green garnishes. The word "BREAKFAST" is overlaid in large, white, bold, sans-serif capital letters across the center of the image, with a thin white horizontal line underneath it.

# BREAKFAST

Say hello to your day with the freshness and vitality of a healthy breakfast! Celebrate Queensland's abundance of fresh fruits with the sweetness of strawberries, the fresh flavours of mangoes and the goodness of avocados.




Our proximity to the very best artisan suppliers of yoghurts and dairy products and fresh picked fruit is something not to take for granted. Of course we have delicious pastries too, but don't they go without saying?

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2019.




# BREAKFAST

## STAND UP BREAKFAST

\$25.0

-  Fresh orange and apple juice
  -  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
  -  Granola, Greek yoghurt, fruit compote **V, GF**
- In-house patisserie selection of pastries, croissants and muffins
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations



### Additional items ..... \$5 each

- Housemade granola, coconut pannacotta, pineapple salsa
- Apricot bircher muesli with berry compote and yuzu curd
- Mini double smoked bacon and egg on focaccia
- Bacon and egg wrap, tomato relish
- Fresh bagel with gravlax and cream cheese
- Triple mushroom and spinach tart **V**
- Mini ham and gruyere cheese toasties
-  Mango and coconut bread **V**
-  Watermelon, lime and mint juice **GF, DF, VEGAN**
-  Apple, cucumber, celery, coriander, parsley, fennel juice **GF, DF, VEGAN**


## SIT DOWN PLATED WITH HOT SELECTION

\$37.5

### Preset on table

-  Fresh orange and apple juice
  -  Granola, Greek yoghurt, fruit compote **V, GF**
- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas



### Choose one hot item

- Bacon, herb and egg frittata, mushroom, ketchup, organic Cumberland sausage, warm tomato ragout, avocado puree **GF, NF**
- Scrambled eggs with grilled tomato, bacon, chicken chipolata, hash brown, toasted sourdough **NF**
- Triple mushroom omelette, Italian sausage, baby spinach, homemade hash potato, tomato fondue **GF, NF**
-  Scenic Rim broccolini, kale and spinach leaf frittata, sautéed mushrooms, roasted cherry tomatoes, asparagus, sourdough **V**
- Scrambled eggs, smoked bacon, italian tomato ragout, sautéed mushrooms, sourdough
- Vegetable frittata, braised tomatoes and white beans, asparagus, hash brown **V, GF**





Smoked salmon omelette, potato hash, sautéed baby spinach, asparagus, cherry tomato fondue **GF**

Breakfast fajitas, bean and corn cassoulet, grilled chorizo, sour cream, avocado salsa

### Additional items ..... \$3.0 each

- Pain au chocolate **V**
-  Sunshine Coast pineapple and coconut muffin **V**
- Croissants **V**
-  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

### Additional items ..... \$5.0 each

-  Watermelon, lime and mint juice **V, GF, DF, VEGAN**
-  Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**
-  Far North Queensland banana espresso with almond milk **V, GF**
-  Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.



# BREAKFAST

## BREAKFAST TABLE BUFFET

\$39.0





Personalised breakfast table buffet menus are designed for tables of 10

### Preset on table




-  Fresh orange and apple juice
-  Granola, Greek yoghurt, fruit compote **V, GF**  
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas

### Select one hot menu





#### MENU 1

-  Scrambled eggs **V, GF**
-  Crispy double smoked Goondiwindi bacon **GF**
-  Grilled tomato with fresh herbs **V, GF**
-  Breakfast sausage **GF**  
Hash brown potato **V, GF, DF**





#### MENU 2

- Smoked salmon omelette
-  Crispy double smoked Goondiwindi bacon **GF**
-  Sautéed triple mushrooms and chives **V, GF**
-  Herb and parmesan crusted tomato **V**  
Hash brown potato **V, GF, DF**



#### MENU 3

-  Scrambled eggs **V, GF**
-  Triple mushroom duxelle, Gouda cheese, toasted sour dough baguette **V**
-  Grilled asparagus **V, GF, DF**
-  Grilled vine ripened tomato **V**  
Sautéed potatoes **V, GF**





#### MENU 4

-  Bacon and egg pie
-  Homemade potato hash **V, GF**
-  Grilled Swiss brown mushrooms **V, GF**
-  Roasted roma tomatoes **V, GF**  
Sautéed baby spinach **V, GF**

#### Additional items .....\$3.0 each

- Pain au chocolate **V**
-  Sunshine Coast pineapple and coconut muffin **V**  
Croissants **V**
-  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

#### Additional items .....\$5.0 each

-  Watermelon, lime and mint juice **V, GF, DF, VEGAN**
-  Apple, cucumber, celery, coriander, parsley, fennel juice **V, GF, DF, VEGAN**
-  Far North Queensland banana espresso with almond milk **V, GF**
-  Kale, coconut water and wheatgrass juice **V, GF, DF, VEGAN**

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