



# 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 be taken 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 2020.

# BREAKFAST

## STAND UP BREAKFAST

\$26.0

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

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

- Granola, coconut pannacotta, pineapple salsa **V, GF**
- Bircher muesli with berry compote and yuzu curd **V**
- Smoked bacon, scrambled egg wrap, bush tomato relish
- Fresh bagel with gravlax and cream cheese
- Fresh bagel, smoked salmon, capers, cream cheese
- Mushroom and spinach tartlet **V, GF**
- Mini ham and gruyère cheese toasties
-  Apple, cucumber, spinach and melon juice **VEGAN, GF, DF**

## SIT DOWN PLATED WITH HOT SELECTION

\$39.0

### Preset on table

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

### Choose one hot item

-  Capsicum, kale, brown rice and herb frittata, mushroom, organic Cumberland sausage, tomato ragout, crushed avocado **GF, DF**
- Scrambled eggs with grilled tomato, bacon, chicken chipolata, hash brown, toasted sourdough **NF**
-  Mushroom omelette, breakfast sausage, baby spinach, house-made hash potato, tomato fondue **GF, NF**
-  Scenic Rim broccolini, kale and spinach leaf frittata, sautéed mushrooms, hash brown, roasted cherry tomatoes, asparagus **V, GF**
- Scrambled eggs, smoked bacon, Italian tomato ragout, sautéed mushrooms, hash brown, sourdough
-  Sweet potato, zucchini and corn frittata, braised tomato and white beans, asparagus, hash brown, baba ghanoush **V, GF**

Smoked salmon omelette, hash brown, crushed pea, guacamole, pea tendrils, fresh cherry tomato ragout, fetta and asparagus **GF**

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

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

- Pain au chocolate **V**
- Croissants with condiments **V**
- Banana and pecan muffin **V**
-  Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

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

-  Watermelon, lime, pomegranate, pineapple and chilli juice **VEGAN, GF, DF**
-  Apple, cucumber, spinach and melon juice **VEGAN, GF, DF**
-  Far North Queensland banana espresso with almond milk **VEGAN, GF, DF**
-  Kale, coconut water, mint, cucumber, celery, pear and spinach juice **VEGAN, GF, DF**

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

\$40.5

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 Arabica coffee and a selection of Rainforest Alliance Certified™ teas

### Select one hot menu

#### MENU 1

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

#### MENU 2

- Smoked salmon omelette **GF**
-  Crispy double smoked Goondiwindi bacon **GF, DF**
  -  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
  -  House-made potato hash **V, GF**
  -  Grilled Swiss brown mushrooms **V, GF**
  -  Roasted roma tomatoes **V, GF**
- Sautéed baby spinach **V, GF, DF**

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

- Pain au chocolate **V**
- Croissants with condiments **V**
- Banana and pecan muffin **V**
-  Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

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

-  Watermelon, lime, pomegranate, pineapple and chilli juice **VEGAN, GF, DF**
-  Apple, cucumber, spinach and melon juice **VEGAN, GF, DF**
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