

BREAKFAST



Celebrate Queensland's abundance of fresh fruits, bursting with vibrant flavours and colour and overflowing with vitality. Our proximity to the very best artisan suppliers of yoghurts, dairy products and produce is something not to be taken for granted. Choose from a selection of delicious pastries fresh daily from our Kitchen.



Executive Chef David Pugh
#eatqld champion and former
Queensland Ambassador Chef

Voted 'Australia's Best'
for Banqueting and Catering

#eatqld

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.




BREAKFAST

Brisbane Convention & Exhibition Centre has incorporated COVID Safe principles into our Food Safety Management Systems and been recertified to ISO 22000 Food Safety Management Standards.




STAND UP BREAKFAST

\$26.0

Due to current Queensland Health restrictions all food and beverage must be consumed while seated.

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



Additional items

-  Granola, coconut panna cotta, pineapple salsa **GF**\$5.0
- Bircher muesli, berry compote, yuzu curd **V**\$5.0
-  Smoked Kingaroy bacon, scrambled egg, bush tomato relish wrap\$5.0
- Fresh bagel, smoked salmon, capers, cream cheese\$5.0
-  Mini ham and gruyère cheese toasties\$5.0






SIT DOWN PLATED WITH HOT SELECTION

\$39.0







Preset on table

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

Choose one hot dish

-  Scrambled eggs, grilled tomato, Kingaroy bacon, chicken chipolata, toasted sourdough
-  Scenic Rim broccolini, kale and spinach leaf frittata, sautéed mushrooms, roasted cherry tomatoes **V, GF**
-  Scrambled eggs, smoked Kingaroy bacon, Italian tomato ragout, sautéed mushrooms, toasted sourdough
-  Sweet potato, zucchini and corn frittata, braised tomato and white beans, baba ghanoush **V, GF**
Smoked salmon omelette, house-made hash brown, crushed pea guacamole, cherry tomato ragout, fetta **GF**
-  Mushroom omelette, breakfast sausage, spinach, tomato fondue **GF**

Additional items

- Pain au chocolat **V**\$3.0
- Croissants with butter and fruit preserves **V**\$3.0
-  Banana and pecan muffin **VEGAN, GF**\$3.0
-  Seasonal and tropical fruit **VEGAN, GF**\$5.0
-  Watermelon, lime, pomegranate, pineapple, chilli juice **VEGAN, GF**\$5.0
-  Apple, cucumber, spinach, melon juice **VEGAN, GF**\$5.0
-  Far North Queensland banana, espresso, almond milk **VEGAN, GF**\$5.0
-  COYO organic coconut yoghurt, fruit compote, sugar-free granola **VEGAN**\$8.0

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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**