

Seasoned by  
Queensland.

Local flavours expertly crafted

# BREAKFAST

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

Menus are subject to seasonal fluctuations  
and some of those illustrated are from  
bespoke menus.

 **BRISBANE CONVENTION  
& EXHIBITION CENTRE**



# BREAKFAST



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 30 June 2024.

- V VEGETARIAN
- VEGAN VEGAN
- GF GLUTEN FREE
- DF DAIRY FREE

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## Stand up breakfast

**\$29.0**

MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS.

Granola, Greek yoghurt and seasonal fruit compote **V, GF**  
 In-house patisserie selection of breakfast pastries **V**  
 Seasonal and tropical fruit **VEGAN, GF**  
 Fresh orange juice  
 Locally roasted, freshly ground Arabica coffee and a selection of teas

### Additional items

Berry almond friands **V, GF** **add \$5.0**  
 Spiced fruit buns, whipped maple butter **V** **add \$5.0**  
 Steamed pork bun **DF** **add \$5.0**  
 Smoked turkey, cranberry, Swiss cheese toastie **add \$5.0**  
 Fresh bagel, smoked salmon, capers, cream cheese **add \$6.0**  
 Bircher muesli, berry compote and yuzu curd **V** **add \$6.0**  
 Smoked bacon, scrambled egg and bush tomato chutney wrap **add \$6.0**  
 Breakfast burrito, scrambled egg, beef and refried beans **add \$7.0**  
 Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **V, GF** **add \$7.0**  
 Avocado, smoked salmon, miso brown rice, rocket, soft herbs, tomato, lemon dressing **GF, DF** **add \$7.0**

## Sit down plated with hot selection

**\$43.5**

### Pre-set on table

SELECT ONE

Granola, Greek yoghurt and seasonal fruit compote **V, GF**  
 Berry almond friand, dollop of double cream **V, GF**  
 Cinnamon myrtle banana bread, whipped maple butter **V, GF**

Fresh orange juice  
 Locally roasted, freshly ground Arabica coffee and a selection of teas

## Main Course

ALTERNATE SERVICE CHARGE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES.

Smoked salmon, scrambled eggs, charred asparagus, za'atar salad, crisp pita, dukkah, yoghurt

Wattleseed and sweet potato frittata, Warrigal greens, mushroom medley, bush tomato chutney **V, GF**

Breakfast roti, beef cevapcici, scrambled egg, beans, carrot hummus, tomato and avocado

Cheese omelette, crushed pea guacamole, cauliflower and potato hash, flat mushroom **V, GF**

Scrambled eggs, bacon, chicken chipolata, grilled tomato, herbed mushrooms, pumpkin sourdough

Burrito breakfast bowl, spiced chicken mince, fried rice, egg, beans, sweet corn, pickled slaw, corn tortilla crisps **GF, DF**

Crushed avocado, grilled sourdough, roasted asparagus, tomato and chickpea salsa, fetta, rocket **V**

Sweet corn, pumpkin, zucchini, eggplant and ricotta frittata, carrot hummus, smashed avocado, sesame za'atar **V, GF**

Crumpet, lemon myrtle curd, whipped mascarpone, seasonal berries, granola, local honey **V**

### Additional items

**add \$5.0**

Streaky bacon **GF, DF**

Chicken chipolata **GF, DF**

Grilled tomato **VEGAN, GF**

Flat mushroom **VEGAN, GF**

Haloumi cheese **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

In-house patisserie selection of breakfast pastries **V**