



## BREAKFAST



### Stand-up Buffet Style

Crispy double bacon and egg panini with tomato fondue

Freshly baked banana muffins with passionfruit butter served with toasted almond flakes and fresh tropical juices

Toasted English muffin with double bacon, egg, avocado, mango curd and cracked pepper

Baby croissant filled with ham, cheese, and tomato with mini blueberry muffins

Petite Danish pastries, mini muffins and platters of fresh tropical fruit salad

Watermelon, pineapple and rockmelon marinated in mint syrup served with honey and cinnamon yoghurt and toasted muesli

Served with tropical juices and freshly brewed coffee and tea selection

From \$14.90 per person per selection

### Plated ~ Seated

#### Pre-set on Table

Fresh orange and guava juice

Platter of baby croissants, glazed fruit, Danish pastries with toasted hazelnuts, orange and wattle seed muffins

Freshly sliced tropical fruits with fresh berries, honey and cinnamon yoghurt, selection of cereals, muesli served with fresh milk

#### With your selection of one of the following:

Toasted raisin muffin topped with smoked salmon and creamed eggs finished with mango hollandaise

Or

Grilled chicken and spinach sausages, buttered mushrooms and soft poached eggs on toasted Turkish bread with sweet tomato fondue

Or

Spinach vein frittata with crispy fried bacon, home made tomato relish and parmesan chive bread

Or

Creamed eggs, crispy smoked bacon, chipolatas, grilled tomatoes on toasted foccacia finished with Howard Springs wild basil greens and bush relish

Served with freshly brewed coffee and tea selection

\$31.90 per person