

outstanding
DINING



BREAKFAST MENU

A PLACE LIKE NO OTHER





BREAKFAST BUFFET

A delicious and healthy way to start the working day, served with freshly brewed coffee, tea, juice and water.

Continental Breakfast Buffet

\$ 26.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble **V**
- Sliced tropical and seasonal fruit platters **V G**
- Freshly baked croissants, Danish pastries and muffins **V**
- Preserves and condiments

Full Breakfast Buffet

\$ 40.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble **V**
- Sliced tropical and seasonal fruit platters **V G**
- Freshly baked croissants, Danish pastries and muffins **V**
- Preserves and condiments
- Creamy scrambled eggs **V G**
- Doubled smoked bacon
- Grilled herbed tomato **V G**
- Breakfast sausage **G**
- Roasted medley of mushrooms **V G**
- Hash browns **V**

V Vegetarian **G** Gluten Free

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PLATED BREAKFAST

Sit down and enjoy a delicious breakfast, served with freshly brewed coffee, tea, juice and water.

Hot Plated Breakfast

\$ 30.00 per person

Choose One:

- Tart of scrambled eggs, semi dried tomato, asparagus and bacon
- Scrambled eggs on toasted multigrain bread with crispy bacon and herbed tomato
- Quinoa, red capsicum and brioche frittata with cheesy crust **V**
- Chorizo, egg and parsley quiche with a cassoulet of beans, spinach and tomato relish
- Irish horseradish potato cake with smoked salmon, sour cream and bacon jam
- Slow roasted balsamic cherry tomato, avocado, field mushroom, goat cheese and sour dough toast **V**

Full Plated Breakfast

\$ 42.00 per person

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble **V**
- Sliced tropical and seasonal fruit platters **V G**
- Freshly baked croissants, Danish pastries and muffins **V**
- Preserves and condiments

Choose One:

- Tart of scrambled eggs, semi dried tomato, asparagus and bacon
- Scrambled eggs on toasted multigrain bread with crispy bacon and herbed tomato
- Quinoa, red capsicum and brioche frittata with cheesy crust **V**
- Chorizo, egg and parsley quiche, cassoulet of beans, spinach and tomato relish
- Irish horseradish potato cake with smoked salmon, sour cream and bacon jam
- Slow roasted balsamic cherry tomato, avocado, field mushroom, goat cheese and sour dough toast **V**

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