

BREAKFAST MENU



BREAKFAST BUFFET

Sit down and enjoy a delicious meal to start the day with our plated breakfast options.

Continental \$ 31.00 per person
Full \$ 49.50 per person

CONTINENTAL BREAKFAST BUFFET

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

FULL BREAKFAST BUFFET

- Individual tapioca, coconut, mint, rockmelon and macadamia crumble (V)
- Sliced tropical and seasonal fruit platters (V) (GF)
- Freshly baked croissants, Danish pastries and muffins (V)
- Preserves and condiments
- Creamy scrambled eggs (GF)
- Bacon (GF)
- Blistered cherry tomatoes (Ve) (GF)
- Breakfast sausage (GF)
- Roasted medley of mushrooms (V) (GF)
- Hash browns (Ve) (GF)

Includes freshly brewed Rio Coffee, Premium Tea Drop selection, juice and water.






PLATED BREAKFAST

A delicious and healthy way to start the working day with our plated breakfast options.





Plated \$ 39.00 per person

Full Plated \$ 51.50 per person






PLATED BREAKFAST *(Choose 1)*

- Creamy scrambled eggs, bean cassoulet, chicken chipolata, maple bacon and hash brown 
- Pulled char siu pork, English muffin, egg, avocado smash and spring onion salad with tahini mayo
- Toasted granola with strawberry coconut panna cotta, grilled banana, pure maple and vanilla mascarpone 
- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds 
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Japanese style breakfast: hot smoke salmon, miso tofu soup, egg dish, rice, spinach with sesame  

FULL PLATED BREAKFAST

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

(Choose 1)

- Creamy scrambled eggs, bean cassoulet, chicken chipolata, maple bacon and hash brown 
- Pulled char siu pork, English muffin, egg, avocado smash and spring onion salad with tahini mayo
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- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds 
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Japanese style breakfast: hot smoke salmon, miso tofu soup, egg dish, rice, spinach with sesame  

Plated Breakfast

Choose 1 from the selection.

Full Plated Breakfast

An array of standard items will be available. Plus choose 1 extra item from the selection below.







Includes freshly brewed Rio Coffee, Premium Tea Drop selection, juice and water.

NETWORKING BREAKFAST

Enjoy a morning of networking with this stand-up breakfast option.

Two choices \$ 19.00 per person

Additional \$ 6.50 per person

- Apricot almond croissant 
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt 
- Baked berry filled waffles with mascarpone cream 
- Avocado, double brie, tomato muffin 
- Bircher muesli with apple, yoghurt, croissant crumble 
- Dulce de leche pannacotta with toasted granola 

**Includes freshly brewed Rio Coffee,
Premium Tea Drop selection, juice
and water.**