

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, pineapple and macadamia crumble (V)
- Sliced tropical and seasonal fruit platters (PB) (GF)
- Freshly baked croissants, Danish pastries and muffins (V)
- Preserves and condiments

FULL BREAKFAST BUFFET

- Individual tapioca, coconut, mint, pineapple and macadamia crumble (V)
- Sliced tropical and seasonal fruit platters (PB) (GF)
- Freshly baked croissants, Danish pastries and muffins (V)
- Preserves and condiments
- Creamy scrambled eggs (GF)
- Bacon (GF)
- Grilled asparagus and blistered cherry tomatoes (PB) (GF)
- Breakfast sausage (GF)
- Roasted miso butter assorted mushrooms (PB) (GF)
- Hash browns (PB) (GF)

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

Whole fruit selection (Mandarin, Pink Lady Apple, and Pear)
– add \$3.00 per person

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 with bean cassoulet, chicken chipolata, maple bacon and hash brown 
- Chilli scrambled eggs with grilled flatbread, bocconcini, prosciutto, peppered rocket and a red capsicum relish
- Toasted English muffin with cold smoke salmon, whipped avocado, grilled zucchini ribbons and dill hollandaise sauce
- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds 
- Zucchini corn fritter with a spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Acai sorbet with toasted granola, seasonal tropical fruit salad, dried citrus and coconut yoghurt 

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 
- Chilli scrambled eggs with grilled flatbread, bocconcini, prosciutto, peppered rocket and a red capsicum relish
- Toasted English muffin with cold smoke salmon, whipped avocado, grilled zucchini ribbons and dill hollandaise sauce
- Buttermilk pancake with maple syrup, berry compote, sweet vanilla yoghurt and almonds 
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto and crumble fetta
- Acai sorbet with toasted granola, seasonal tropical fruit salad, dried citrus and coconut yoghurt 

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 (V)
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt (V)
- Avocado, double brie, tomato muffin (V)
- Bircher muesli with apple, yoghurt, croissant crumble (V)
- Dulce de leche pannacotta with toasted granola (V)

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

**Whole fruit selection (Mandarin,
Pink Lady Apple, and Pear)
– add \$3.00 per person**

(V) Vegetarian (PB) Plant Base (DF) Dairy Free (GF) Gluten Free

Other dietary requirements can be catered for upon request. Sunday and public holiday surcharges may apply.

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