

BREAKFAST MENU



BREAKFAST BUFFET

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

Continental	\$ 32.50 per person
Full	\$ 51.50 per person

CONTINENTAL BREAKFAST BUFFET

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

FULL BREAKFAST BUFFET

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

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

Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add \$3.50 per person

PLATED BREAKFAST

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

Plated **\$ 40.50 per person**

Full Plated **\$ 53.50 per person**

PLATED BREAKFAST *(Choose one)*

- Creamy scrambled eggs with bean cassoulet, chicken chipolata, maple bacon and hash brown 
- Chilli scrambled eggs, herb and garlic flatbread, yoghurt, grilled pepper, saltbush dukkha, chorizo
- Toasted English muffin, cold smoked salmon(A), smashed avocado, grilled zucchini ribbons, dill hollandaise sauce
- Thick French toast, vanilla syrup, compote of berries, Greek yoghurt 
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto, crumble
- Folded crepes with fresh berries, sweet cream, maple syrup, chocolate powder 

FULL PLATED BREAKFAST

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

(Choose one)

- Creamy scrambled eggs, bean cassoulet, chicken chipolata, maple bacon, hash brown 
- Chilli scrambled eggs, herb and garlic flatbread, yoghurt, grilled pepper, saltbush dukkha, chorizo
- Toasted English muffin, cold smoked salmon(A), smashed avocado, grilled zucchini ribbons, dill hollandaise sauce
- Thick French toast, vanilla syrup, compote of berries, Greek yoghurt 
- Zucchini corn fritter, spiced beetroot chutney, spinach, prosciutto, crumble feta
- Folded crepes with fresh berries, sweet cream, maple syrup, chocolate powder 

Plated Breakfast

Choose one from the selection.

Full Plated Breakfast

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

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

 Vegetarian  Plant Base  Dairy Free  Gluten Free

All prices in AUD, inclusive of GST. Sunday and public holiday surcharges apply. Prices valid 1 July 2026 – 30 June 2027 and subject to change. Other dietary requirements can be catered for on request.

BREAKFAST MENU

NETWORKING BREAKFAST

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

Two choices \$ 20.00 per person

Additional \$ 6.75 per person

- Apricot almond croissant (V)
- Smoked ham and cheese croissants
- Tropical fruit salad with vanilla yoghurt (V)
- Waffle with Nutella spread, cinnamon butter, maple and vanilla cream (V)
- Deluce de leche pannacotta, toasted granola (V)
- Oatmeal glazed breakfast cake
- Almond croissant cookie
- Berry jam, whipped cream filled croissant

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

Whole fruit selection (mandarin, Pink Lady apple, and pear)
– add \$3.50 per person