

Breakfast

Proudly promoting **Queensland produce**
and supporting **local growers**.



Breakfast



Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances.

Menus valid to 30 June 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by
Queensland.

Minimum of 30 guests; service charges will apply for smaller groups.

Stand up breakfast \$31.7

Greek yoghurt, chia seeds, spiced mango compote, granola **V, GF**

In-house patisserie selection of breakfast pastries **V**

Seasonal and tropical fruit **VEGAN, GF**

Fresh orange juice

Locally roasted, freshly ground Arabica coffee and a selection of teas

Additional items

Coffee and cranberry friand **V, GF** add \$5.0

Chickpea, pumpkin and spinach puff **V** add \$5.0

Smoked salmon bagel, capers, cream cheese add \$6.0

Salad of smoked salmon, quinoa, fetta, orange, avocado, pickled red onion, herbs, lemon dressing **GF** add \$6.0

Smoked bacon, egg, cheese and bush tomato chutney on Turkish bread add \$6.0

Beef burrito, smoky cheese, tomato, avocado add \$7.0

Chicken frittata, brie, sundried tomato, basil tart **GF** add \$7.0

Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **VEGAN, GF** add \$7.0

Crushed chickpeas and green peas, tomato salsa, fetta, pepita seed dukkah, green goddess sauce **V, GF** add \$7.0

Breakfast bowl of roasted cauliflower, quinoa, pumpkin, medley of tomato, capsicum agrodolce **VEGAN, GF** add \$7.0

Sit down plated with hot selection \$51.0

Includes fresh orange juice, locally roasted, freshly ground Arabica coffee and a selection of teas

Select one to pre-set on table.

Greek yoghurt, chia seeds, spiced mango compote, granola **V, GF**

Croissant with butter and strawberry preserve **V**

Carrot cake with orange curd **V**

Main Course

Alternate service charge of \$5.0 per person applies to main courses.

Toasted brioche, caramelised banana, maple syrup, mascarpone cream, berries **V**

Egg omelette, smoked salmon, crushed peas, fennel, cauliflower and cheese hashbrown **GF**

Scrambled egg, bacon, chicken chipolata, grilled tomato, herbed mushroom, sourdough

Mojo pulled pork breakfast bowl: scrambled egg, rice, black bean, red capsicum, soft herbs, avocado, manchego churros

Zucchini, olive and corn fritter, bacon, haloumi, avocado, roasted tomato agrodolce **GF**

Beef quesadilla, egg, chipotle, alpine cheese, avocado, pico de gallo, herbs

Breakfast bowl: grilled haloumi, quinoa, grape, kale, pickled red onion, sunrise lemon dressing **V, GF**

Vegetable shakshuka egg, tomato, peppers, cumin, toasted flatbread **V, DF**

Smashed avocado on croissant, grilled haloumi, macadamia and chilli honey dressing **V**

House-made baked beans on toast, plant-based sausage, grilled portobello mushroom, asparagus **VEGAN**

Additional items

Scrambled egg **V, GF** add \$5.0

Streaky bacon **GF, DF** add \$5.0

Chicken chipolata **GF, DF** add \$5.0

Grilled tomato **VEGAN, GF** add \$5.0

Flat mushroom **VEGAN, GF** add \$5.0

Haloumi cheese **V, GF** add \$5.0

Seasonal and tropical fruit **VEGAN, GF** add \$5.0

In-house patisserie selection of breakfast pastries **V** add \$5.0