

**Seasoned by
Queensland.**

Local flavours expertly crafted

BREAKFAST

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.

Menu ingredients are subject to seasonal
fluctuations, some dishes illustrated are from
bespoke menus, some props have been used
for photography.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



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 2025.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

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MINIMUM OF 30 GUESTS; SERVICE CHARGES WILL APPLY FOR SMALLER GROUPS.

Stand up breakfast \$30.5

Granola, Greek yoghurt and seasonal fruit compote **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

Berry almond friands **V, GF** add \$5.0
 Banana bread, lemon curd cream **V, GF** add \$5.0
 Steamed pork bun **DF** add \$5.0
 Pumpkin and ricotta quiche, quinoa crust, Spanish onion, broccoli, tomato relish **V** add \$5.0
 Smoked salmon bagel, capers, cream cheese add \$6.0
 Bircher muesli, berry compote and yuzu curd **V** add \$6.0
 Smoked bacon and scrambled egg wrap, bush tomato chutney add \$6.0
 Breakfast burrito, scrambled egg, beef and refried beans add \$7.0
 Avocado, smoked salmon, miso brown rice, rocket, soft herbs, tomato, lemon dressing **GF, DF** add \$7.0
 Breakfast bowl of grilled pumpkin, quinoa, avocado, tomato, spinach **VEGAN, GF** add \$7.0

Sit down plated with hot selection \$44.5

Pre-set on table

SELECT ONE

Granola, Greek yoghurt and seasonal fruit compote **V, GF**
 Croissant with butter and strawberry preserve **V**
 Banana bread, lemon curd cream **V, GF**
 Fresh orange juice
 Locally roasted, freshly ground Arabica coffee and a selection of teas

Main Course

ALTERNATE SERVICE CHARGE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES.

Scrambled egg, gravlax of salmon, heritage tomatoes, spinach, avocado, toasted Turkish bread
 Wattleseed and sweet potato frittata, Warrigal greens, mushroom medley, bush tomato chutney **V, GF**
 Breakfast roti, beef cevapcici, scrambled egg, beans, carrot hummus, tomato and avocado
 Herb and spinach omelette, cauliflower hash, grilled chorizo, house baked beans, manchego **GF**
 Scrambled eggs, bacon, chicken chipolata, grilled tomato, herbed mushrooms, pumpkin sourdough
 Full Breakfast: Scrambled egg, bacon, sweet corn fritter, roasted tomato, pork and fennel chipolata, herbed mushrooms
 Burrito breakfast bowl, spiced chicken mince, fried rice, egg, beans, sweet corn, pickled slaw, corn tortilla crisps **GF, DF**
 Crushed avocado, grilled sourdough, roasted asparagus, tomato and chickpea salsa, fetta, rocket **V**
 Spanish tortilla, roasted capsicum, Spanish onion, kipfler potato, romesco sauce, confit tomato **V**
 Cheesy sourdough French toast, avocado, haloumi, bacon, eggplant kasundi

Additional items add \$5.0

Streaky bacon **GF, DF**
 Chicken chipolata **GF, DF**
 Grilled tomato **VEGAN, GF**
 Flat mushroom **VEGAN, GF**
 Haloumi cheese **V, GF**
 Seasonal and tropical fruit **VEGAN, GF**
 In-house patisserie selection of breakfast pastries **V**