CONTINENTAL BREAKFAST | \$38

CEREALS

Coco Pops, Rice Bubbles (GF/DF) Cornflakes (GF/DF), Muesli, Weet Bix, Housemade Granola

COLD FOODS

Poached Fruits (DF), Yoghurt Coconut and Mango Chia Seed, Pudding, Salmon and Capers, Bircher Muesli

CHEESEBOARD

Assorted Crackers, Blue Cheese, Brie, Smoked Cheddar

BREADS & PASTRIES

Wholemeal Sliced Bread, White Slice Bread, Gluten Free Bread, English Muffins, Bagels, Assorted Pastries, Croissants, Housemade Breakfast Muffins

ASSORTED SPREADS

Butter, Marmalade, Honey, Peanut Butter, Marmite, Strawberry Jam, Cream Cheese

COLD MEATS

Salami, Champagne Ham, Chorizo Sausage

FRUITS

Seasonal Whole Fruits & Sliced Fruits, Raisins

SALAD & CONDIMENTS

Cos Lettuce Salad, Mesclun Green Salad, Gherkins, Balsamic Dressing, Sundried Tomatoes, Balsamic Vinegar, Sour Cream

SMOOTHIES & JUICES

Passionfruit Smoothie, Berry Smoothies, Sunrise Immunity Shots, Orange Juice, Pineapple Juice, Apple Juice

HOT BEVERAGES

Assorted Teas, Masala Chai Tea, Coffee

MILKS

Full Milk, Trim Milk, Alternative Milks (On Request)

FULL BUFFET | \$47

Includes Continental Breakfast, A La Carte Menu and Everything Below

HOT FOODS

Sauteed Mushrooms & Spinach, Baked Beans, Beef Sausages, Pork Sausages, Bacon, Scrambled Eggs, Baked Potatoes, Hash Browns, Porridge, Belgian Waffles, Pancakes

CONDIMENTS

Maple Syrup, Whipped Cream , Nutella, Berry Compote, Brown Sugar, Mixed Nuts

SAUCES

Tomato Sauce, Barbecue Sauce, Mustard, HP Sauce, Tabasco, Worcestershire Sauce, Mayonnaise (On Request)

