

Brunch Menu

Served Buffet Breakfast, Dessert Station and Mimosa Bar

Assorted Breads (v)

White, wholemeal, multi-grain, raisin, sourdough, assorted danish, croissants and mini muffins
Condiments: Honey, marmalade, raspberry, strawberry, vegemite, peanut butter, margarine, butter

Cereals (v)

Coco Pops, Corn Flakes, Just Right, Weetbix, Mountain muesli (gf)

Continental Breakfast

Fruit salad bowls (gf)
Bircher muesli, natural yoghurt, berries and coulis

Hot Buffet Breakfast

Scrambled eggs / poached eggs (v, gf)
Herb semi-dried tomato (v, gf, df)
Roasted breakfast mushroom with parsley (v, df)
Baked beans (v, gf, df)
Chicken and lemon myrtle chipolatas (gf)
Potato hash browns (v)
Sauces: tomato sauce, barbeque sauce, sweet chilli sauce, tabasco sauce

Dessert Buffet

Australian cheese platter, dried fruits, water crackers and lavosh
Assorted cakes and mini doughnuts
Assorted mini cupcakes
Profiteroles
Pancakes and waffles
Honey, cream, berries, maple syrup

Beverage Selection

Orange juice, apple juice, water, full cream milk, skim milk