



M E N U

FULL BUFFET BREAKFAST

\$36pp

Weekdays | Weekends

6.30am - 10.30am | 7am - 11am

C O L D C O U N T E R

PLAIN/FLAVOURED YOGHURT

VEGAN COCONUT YOGHURT

CHIA SEED PUDDING

HOUSE MADE BIRCHER MUESLI

4 VARIETIES OF SEASON FRUIT DISPLAY ON ROTATION

(APPLES/PLUM/NECTARINE/MANDARIN/MANGO/KIWI/APRICOTS/
GRAPES)

BOARD OF SHAVED CHARCUTIER MEATS

GOURMET CHEESE/CHEESE & CRACKER PORTIONS

ORGANIC BICHER MUESLI

SELECTION OF POACHED FRUITS – 3 VARIETIES

(PEAR/APRICOTS/PEACHES/PRUNES)

SELECTION OF CUT FRESH FRUITS – 3 VARIETIES

(WATERMELON/HONEY/ROCK/PINEAPPLE)

P A S T R I E S

FRENCH BUTTER CROISSANT

ASSORTED FRENCH GOURMANDISE DANISHES

SOURDOUGH BATARD/OLIVE BATARD

WAFFLES/PROTEIN BALLS/BANANA

BREAD/PANCAKES/DONUTS

ASSORTED GOURMET PRESERVE

B R E A D S

HELGA'S - RAISIN LOAF

SOUR DOUGH BATARD

ENGLISH MUFFIN

HELGA'S - SLICED WHITE BREAD/SOURDOUGH

HELGA'S -SLICED WHOLE MEAL BREAD

HELGA'S -SLICED MULTIGRAIN BREAD

CRUMPETS

GLUTEN FREE BREAD AVAILABLE ON REQUEST

C E R E A L S

CHOICE OF 3 CEREALS (CORNFLAKES/JUST RIGHT/WEET
BIX/SULTANA BRAN)

PAULS PROFESSIONAL FULL CREAM MILK

PAULS PROFESSIONAL SKINNY MILK

SOY MILK/COCONUT MILK/OAT MILK/ALMOND MILK

ACCOMPANIMENTS

J U I C E B A R

APPLE

JUICE/PINEAPPLE/ORANGE

JUICE

STILL WATER

H O T S E L E C T I O N (A N Y 6 H O T S O N R O T A T I O N)

HOT 1 - SCRAMBLED EGGS, CHIVE & CLOTTED CREAM (GF)

HOT 2 - CRISP MAPLE STREAKY AMERICAN BACON (GF)

HOT 3 – GOURMET BREAKFAST CHIPOLATA (CHICKEN OR
KRANSKY) (GF)

HOT 4 - FIELD MUSHROOMS INFUSED WITH THYME (GF)

HOT 5- GRILLED LOCAL ROMA TOMATOES (GF)

HOT 6 - POTATO HASH

HOT 7 - BAKED BEANS IN RICH TOMATO SAUCE (GF)

HOT 7 – MINI SAUSAGE ROLL

HOT 8 – IDLY W COCONUT CHUTNEY (VEGAN/GF)

HOT 9 – BAKED OMELETTES

HOT 10 – BACON AND CHEESE SCROLLS/VEGEMITE AND CHEESE
SCROLLS

HOT 10 – LENTIL DONUTS W COCONUT CHUTNEY (VEGAN/GF)

HOT 11 – SINGAPOREAN VERMICELLI NOODLES

HOT 12 – CHEF'S CHOICE OF HOT DISH

E G G S T O O R D E R A T L I V E S T A T I O N