



BREAKFAST BUFFET

Daily from 6.30am – 10.00am

Full Breakfast Buffet **33pp**

Kids (4-12) **16pp** Under 4 **free**

CONTINENTAL SELECTION

Selection of fresh bread – sourdough, grain, dark rye, white, fruit bread, English muffins and crumpets

Selection of mixed-flavoured yoghurts

Natural yoghurt with a topping station of toasted coconut, dried fruits, and toasted nuts

Granola

Chia breakfast puddings

Fresh sliced fruit

Preserved fruits

Freshly baked croissants

Selection of freshly baked Danish pastries

Pancake station with maple syrup, Nutella, fruit compote and ice cream

Selection of mixed cereals and milk

Selection of fruit juice – apple, orange, and pineapple

Tea & coffee

HOT SELECTION

Breakfast chipolatas

Bacon

Hash browns

Tomatoes, mushrooms, and baked beans

Scrambled free-range eggs

Free-range poached eggs (cooked to order)
and Hollandaise sauce

15% public holiday surcharge applies on all public holidays.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.