

BREAKFAST

MENUS

TWIN TOWNS
**CONFERENCE
& FUNCTION**
CENTRE





MENUS

THE WORKS BUFFET

\$45 PP

Selection of tea, coffee and fruit juices

Selection of fruit compotes, cereals, dried fruits, natural yoghurt

Fresh sliced tropical fruits

Bircher muesli

Scrambled eggs, bacon, sautéed mushrooms

Hash brown potatoes, pork breakfast sausages

Grilled tomatoes, baked beans

Toast, butter, jams, croissants and Danishes

HOME STYLE BREAKFAST

Served plated to your table

\$30 PP

Crispy bacon, pork breakfast sausages

Scrambled eggs, grilled tomato, sautéed mushrooms, hash brown potato

Toast, butter and jams

Tea, coffee and orange juice

RISE & SHINE

Served buffet style

\$28 PP

Table platter of freshly sliced tropical fruit

Low-fat yoghurt and granola

Waffles and honey

Mini croissants, Danishes and muffins

Toast, butter and jams

Tea, coffee, orange juice

LIGHT BREAKFAST

Served plated to your table

\$28 PP

Smashed avocado on sourdough, poached eggs, wilted spinach, bacon

Tea, coffee, selection of fruit juices

OUTBACK BREAKFAST

Served plated or buffet style

\$34 PP

Crispy bacon, roasted lamb rump with sweetcorn-mint salsa

Scrambled eggs, grilled tomato, hash brown potato

Toast, butter and jams

Tea, coffee, orange juice

EXECUTIVE BREAKFAST

Served plated to your table

\$45 PP

Grilled beef tenderloin steak

Egg Benedict, ham, wilted spinach on English muffin and Hollandaise

Grilled herb tomato, hash brown potato

Table platter of freshly sliced tropical fruit and berries

Toast, butter and jams

Tea, coffee, selection of fruit juices

VEGO

Served plated to your table

\$25 PP

Zucchini and sweet corn frittata, two poached eggs, grilled haloumi, salsa verde

Toast, butter and jams

Tea, coffee, orange juice

ADD ON

Per person, per serve

Seasonal fresh fruit platter

\$5 pp

Croissants and Danishes

\$7 pp

Grilled vegetable and feta frittata

\$7 pp

Homemade quiche lorraine

\$7 pp

Açai bowl

\$10 pp

HEALTH BAR

\$10 PP

Flax seeds, chia seeds, pumpkin seeds, goji berries with organic honeycomb, house-made granola, vegetable crudités and Greek yoghurt

BAGEL BAR

\$15 PP

Assorted bagels, smoked salmon, cream cheese, smoked turkey breast, capers, shallots, honey-dill dressing and hard-boiled eggs

Disclaimer: A 15% surcharge applies on Sundays and public holidays. Whilst we will endeavour to accommodate special dietary requests for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

