

BUFFET BREAKFAST

MONDAY - FRIDAY 6:30AM - 10:30AM SATURDAY & SUNDAY 7AM - 11AM

DIETARY GUIDE: (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (GF*) CAN BE ADAPTED TO BE GLUTEN FREE

15% SURCHARGE ON PUBLIC HOLIDAYS

BAKERY

- · Selection of croissants and pastries
- · Doughnuts, muffins
- Waffles
- Selection of breads white, wholemeal, multi-cereal, soy & linseed, hemp loaf, sour-dough, fruit loaf, gluten free bread
- **Butter, jams & preserves** apricot jam, orange marmalade, strawberry jam, raspberry jam, honey, vegemite, peanut butter, butter, margarine, lactose-free butter

COLD OFFERINGS

- Cold cuts double smoked ham, salami, roast beef, pepperoni (GF)
- Sliced cheese (GF)
- Poached fruits pineapple, plum, peach, pears (GF,V)
- Home-made organic bircher muesli
- Greek yoghurt (GF)(V)
- Salad greens with dressing (GF) (V)
- Juices orange, pineapple, apple
- $\bullet \ \ \, \textbf{Sliced fruits} \,\, \text{watermelon, honey-dew melon, rock melon, pineapple (GF,V)}\\$
- Whole fruits banana, granny smith, red apple, pears, peach, plum, nectarine

HOT CHAFFERS

- Scrambled egg (made with free-range fresh eggs) (GF)
- Fried eggs (GF)
- Grilled bacon (GF)
- Sausage (rotational) chicken chipolata, cheese kransky, kabana, pork frankfurter (GF)
- Grilled tomato with herbs (GF, V)
- Charred field mushroom (GF, V)
- Baked beans (GF, V)
- Hash brown (V)

EGGS YOUR WAY

Guest can choose from

- Omelette of your liking with a selection ham, cheese, vegetables (GF)
- Egg benedict with smoked salmon or ham (GF)
- Poached egg (GF)
- Boiled egg (GF)

PANCAKES

Make your own pancake with our easy to use pancake maker

- Toppings choco chips, sprinkles, nutella, almond flakes, desiccated coconut
- Sauces chocolate sauce, maple syrup, vanilla sauce, strawberry sauce, salted caramel sauce, white chocolate sauce, honey
- **Spreads** apricot jam, orange marmalade, strawberry jam, raspberry jam, vegemite, peanut butter, butter, margarine, lactose-free butter