

BREAKFAST





Selections BREAKFAST

Stand up breakfast
\$33.50 per guest
Additional items \$6.50 per item

Seated sharing breakfast
\$38.50 per guest
Additional items \$6.50 per item

STAND UP BREAKFAST INCLUSIONS

Tropical granola parfait (PB, GF)
Coyo coconut yoghurt, granola, diced seasonal
tropical fruit

Banana bread (V)
Mungalli Creek whipped lime ricotta & berries
Can be substituted to any sweet item

Savoury mini cheesecake
Bacon & capsicum
Can be substituted by any savoury item

Sliced fruit platter (PB, GF)
Seasonal selection from the market

Maloberti's coffee & T Bar tea
Locally roasted coffee from Far North
Queensland, served alongside a curated
selection of premium Australian tea.

Bistro-style espresso machines deliver a
smooth, café-quality experience.

Fresh orange juice

SEATED SHARING BREAKFAST TABLETOP INCLUSIONS

Pre-set sweet item: select one sweet item
from the additional items list on the
following page

Served once seated - savoury platter: select
one savoury item from the additional items
list on the following page

Skybury coffee & T Bar tea
Locally roasted coffee from Far North Queensland,
served alongside a curated selection of premium
Australian tea.

Fresh orange juice

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST). Please Note: A 20% surcharge on total food & beverage may be applicable to functions held on Sundays & public holidays. All prices are effective from 1 July 2025 - 30 June 2026 & are subject to alteration or increase.

Plated BREAKFAST

Plated breakfast \$43.50 per guest

HOT DISH (SELECT ONE)

Alternate charge \$5.00 per guest

Classic breakfast

Toasted sourdough, scrambled egg, crispy bacon,
sautéed spinach & mushrooms,
blistered cherry tomatoes

Atherton Tablelands vegetable tartlet (V)

Thyme roasted seasonal local vegetables,
Mungalli Creek organic feta & citrus
scented salad

Mini breakfast bruschetta (V, DF)

Crunchy bread, roast medley of cherry tomato,
confit garlic, fresh *Atherton Tableland* herbs

Corn, zucchini & chickpea fritters (PB, GF)

Roast sweet potato, rocket & pesto salad

PLATED INCLUSIONS

Tropical granola parfait (PB, GF)

Coyo coconut yoghurt, granola,
diced seasonal tropical fruit

Fresh orange juice

Skybury coffee & *T Bar* tea

Locally roasted coffee from Far North Queensland,
served alongside a curated selection of premium
Australian tea.

ADDITIONAL ITEMS

\$6.50 per item

SOMETHING SWEET

Banana bread (V)

Mungalli Creek whipped lime ricotta & berries

Bowen mango pancakes, vanilla custard (V)

Coconut sago & tropical fruit cup (PB, GF)

Waffles, berries & custard (V)

Seasonal fruit platter (PB, GF)

Selection of freshly baked pastries

Mini almond croissant (V)

SOMETHING SAVOURY

Grilled *Gallo* silk haloumi, preserved lemon,
wilted spinach, sourdough (V)

Tolga pumpkin olives & feta frittata (V, GF)

Savoury mini cheesecake, bacon & capsicum

Smoked salmon, English muffin, *Mungalli Creek* cream cheese, chives, & avocado

Ham & cheese croque monsieur

BLT, bacon, cos lettuce, tomato, lemon aioli

Zucchini & corn fritter, beetroot relish (PB, GF),
sour cream

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V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE