BREAKFAST

Selections BREAKFAST

Stand up breakfast
$34.50 per guest
Additional items $6.50 per item

Seated sharing breakfast
$40.50 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 BA*R 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 BA*R tea
Locally roasted coffee from Far North Queensland, served alongside a curated selection of premium Australian tea.

Fresh orange juice

V VEGETARIAN **PB** PLANT BASED **GF** GLUTEN FREE **DF** DAIRY FREE

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 2026 - 30 June 2027 & are subject to alteration or increase.

Plated BREAKFAST

Plated breakfast $46.00 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 fetta & 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 & fetta 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

V VEGETARIAN **PB** PLANT BASED **GF** GLUTEN FREE **DF** DAIRY FREE

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The Cairns Convention Centre proudly serves Australian seafood, prioritising and supporting local fisheries.

Although every possible precaution has been taken to ensure these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds & nut products.

CAIRNS
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PASSION IS IN OUR NATURE

cairnsconvention.com.au