



BUFFET BREAKFAST

Feature Dishes

Chilled Fruit Juices

Navel orange from Riverina

Kale, celery, carrots and ginger juice from Hawkes Farm in Boneo on the Mornington Peninsula

Apple, tomato, pineapple, grapefruit juice
Seasonal fresh fruit

From the Bakery

Croissant and Danish pastries

Mini blueberry and apple muffins

Sourdough, five seeds, wholemeal, multigrain or white bread toasts with your choice of preserves, honey, peanut butter, vegemite, margarine or butter

Cereals

Beechworth Honey nuts and crunchy seed granola

Pumpkin seeds, sour cherry, linseed seeds and organic yoghurt

Apple, almond Bircher muesli with fresh berries and pistachio, ginger syrup

Wheat-free muesli served with Schulz organic yoghurt from Timboon and mixed berries from the Yarra Valley

Cornflakes, Special K, Sultana Bran, Weet-Bix, All Bran, Coco Pops, gluten free Corn flakes served with your choice of soy milk, organic yoghurt, almond, low fat or full cream milk



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Egg Station

Eggs Benedict

Poached eggs with shaved ham, hollandaise sauce on English muffin

Free-range eggs any style:

Poached, fried or scrambled served with bacon, sausages, mushrooms and heirloom tomatoes

Free-range egg omelette with heirloom tomatoes, cheddar cheese and mushroom

Tasmanian smoked salmon served with poached eggs, dill crème fraiche, Lilliput capers and snow pea tendrils, Hass avocado

Meredith goat's cheese with poached eggs on sourdough or gluten free bread

Hot Main Dishes

Brioche French Toast with Canadian maple syrup

Classic oat porridge with toasted coconut and rhubarb

Buttermilk pancakes with vanilla gelato and maple syrup

Traditional waffles with mixed berry compote, chocolate sauce, flaked almonds, mango coulis and maple syrup

Asian Delights

Gyoza – Chicken or vegetarian with sesame soy

Vegetarian spring roll