



BREAKFAST MENU

Celebrate Melbourne's freshest local produce, Season's Harvest. Here's a sample menu of what we offer daily.

SEASONAL FRUITS

Strawberries & mango
Watermelon
Navel oranges and papaya
Grapefruit
Passion fruit
Pineapple
Bananas, nashi pear
Fuji apples & Granny Smith apple
Honeydew & rockmelon

CEREALS & MILK

Bircher muesli, granola
All bran & toasted muesli
Full cream, skim, soy & rice milk

FRESHLY SQUEEZED JUICES

Navel oranges
Beetroot
Kale & spinach
Pineapple
Mango
Seasonal berries
Pomegranate, cranberry, tomato
Mint and lime
Cucumber, carrots, celery & ginger
Pears
Coconut water

HEALTHY YOGHURTS

Shaw River buffalo yoghurt
Schulz organic farm yoghurt
Greek style yoghurt
Low fat yoghurt
Nuts dried fruits and grains selections
Pumpkin seeds, roasted almonds, flax seed, sunflower seeds, amaranth, quinoa, coconut
Dried pineapple, mango, apricots, prunes, cranberries, black currant, blueberries, cherry and banana chip

SALADS

Green asparagus & blood orange
Hazelnut & witlof salad
Cucumber & cherry tomato
Smashed avocado

DIETARY

The buffet menu changes daily however food items are labelled accordingly. Should you require further assistance please let your waiter know and the chef in charge can escort you around the buffet.

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient can be made.

We cannot guarantee completely allergy-free meals from the open kitchen or buffet. This is due to the potential of trace allergens in the buffet environment and supplied ingredients.