

globe

food | wine | coffee

private dining room breakfast selections

monday to friday - 6:30am to 10:00am
saturday, sunday and public holidays – 7:00am to 11.00am

full buffet breakfast

guests help themselves to the restaurant buffet

selection of fresh fruit

orange, orange and mango, apple pineapple, grapefruit, cranberry and tomato

fruit yoghurts and cereals

plain, light and fruit flavoured yoghurts

seasonal fruits and fruit compotes

home made bircher muesli and selection of dried fruits and nuts

assortment of cereals with whole, skim, soy and light soy milk

fresh from the bakery

Danish pastries, croissants and muffins

Australian and imported cheeses and cold cut meats

hot buffet selection

fluffy scrambled eggs, prime bacon rashers, grilled tomato, chicken sausages,

hash browns, sautéed mushrooms

freshly brewed coffee and tea

\$36 per person

continental breakfast

Selection placed on the table

chilled orange juice and apple juice

home made selection of pastries, croissants, vegemite scrolls and muffins

white, wholemeal and multi grain bread

fruit platters to share or individual

plain, light and fruit flavored yoghurt

Australian and imported cheeses and cold cut meats

freshly brewed coffee and tea

\$29 per person

hot breakfast

includes continental selection placed on the table

chilled orange juice and apple juice

home made selection of pastries, croissants, vegemite scrolls and muffins

white, whole meal and multi grain bread

fruit platters to share or individual

freshly brewed coffee and tea

please choose one plated hot dish served to each guest

French toast with cinnamon sugar and lime poached pear

Soft poached egg, hollandaise sauce and smoked salmon on wholegrain bread, asparagus & mushroom

Smoked salmon bagel with horseradish cream cheese, poached egg, tomato & lettuce

Scrambled eggs, bacon, mushroom, grilled tomato, hash brown and sausage

\$39 per person