



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA



# Breakfast menu

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Incorporating award-winning produce from  
the Royal Queensland Food and Wine Show





## Breakfast Options

### Stand Up Breakfast

\$25 per person

|   |                  |
|---|------------------|
| Orange juice                              |                  |
| Brewed coffee and selection of teas       |                  |
| Seasonal sliced and whole fruits          | DF, GF, V, Vegan |
| Selection of fruit muffins and croissants | V                |
| Selection of Danish pastries              |                  |
| Banana bread                              | GF, V            |
| Preserves and jams                        | V                |
| Bircher muesli with berry compote         | V                |

#### *Additional items*

|                                      |                      |
|--------------------------------------|----------------------|
| Ham and cheese croissant             | \$6                  |
| Smoked salmon and cream cheese bagel | \$6                  |
| Spinach, ricotta and leek filo       | V \$6                |
| Chia Coconut Chocolate Cake          | DF, GF, V, Vegan \$6 |
| Bacon and egg wrap                   | \$8                  |
| Bacon and egg brioche roll           | \$8                  |
| Zucchini and bacon frittata          | \$8                  |

### Table Continental Breakfast

\$25 per person

|  |                  |
|--|------------------|
| Orange juice                                 |                  |
| Brewed coffee and selection of teas          |                  |
| Seasonal sliced and whole fruits             | DF, GF, V, Vegan |
| Selection of fruit muffins and croissants    | V                |
| Selection of Danish pastries                 | V                |
| Banana bread                                 | GF, V            |
| Preserves and jams                           | V                |
| Individual bircher muesli with berry compote | V                |

DF - Dairy Free, GF - Gluten Free, V - Vegetarian (may include eggs, dairy and yeast), VEGAN - No animal products used



*Additional items*

|                                      |                  |     |
|--------------------------------------|------------------|-----|
| Ham and cheese croissant             |                  | \$6 |
| Smoked salmon and cream cheese bagel |                  | \$6 |
| Spinach, ricotta and leek filo       | V                | \$6 |
| Chia Coconut Chocolate Cake          | DF, GF, V, Vegan | \$6 |
| Bacon and egg wrap                   |                  | \$8 |
| Bacon and egg brioche roll           |                  | \$8 |
| Zucchini and bacon frittata          |                  | \$8 |

**Hot Breakfast Buffet** [Maximum 500 people]

**\$35 per person**

|  |                  |       |
|--|------------------|-------|
| Orange juice                                 |                  |       |
| Seasonal sliced and whole fruits             | DF, GF, V, Vegan |       |
| Brewed coffee and selection of teas          |                  |       |
| Selection of fruit muffins and croissants    |                  | V     |
| Selection of Danish pastries                 |                  | V     |
| Banana bread                                 |                  | GF, V |
| Preserves and jams                           |                  | V     |
| Individual bircher muesli with berry compote |                  | V     |
| Fluffy free range scrambled eggs             |                  | GF    |
| Grilled vine ripened tomatoes                | DF, GF, V, Vegan |       |
| Beef chipolata                               |                  | GF    |
| Premium smoked bacon rashers                 |                  | GF    |
| Sautéed button mushrooms                     | DF, GF, V, Vegan |       |
| Potato rosti                                 |                  | V     |

*Additional items*

|                                      |   |     |
|--------------------------------------|---|-----|
| Ham and cheese croissant             |   | \$6 |
| Smoked salmon and cream cheese bagel |   | \$6 |
| Spinach, ricotta and leek filo       | V | \$6 |

DF - Dairy Free, GF - Gluten Free, V - Vegetarian (may include eggs, dairy and yeast), VEGAN - No animal products used



|                             |                  |     |
|-----------------------------|------------------|-----|
| Chia Coconut Chocolate Cake | DF, GF, V, Vegan | \$6 |
| Bacon and egg wrap          |                  | \$8 |
| Bacon and egg brioche roll  |                  | \$8 |
| Zucchini and bacon frittata |                  | \$8 |

### Plated Breakfast

\$36 per person

|  |                  |       |
|--|------------------|-------|
| Orange juice                                 |                  |       |
| Brewed coffee and selection of teas          |                  |       |
| Seasonal sliced and whole fruits             | DF, GF, V, Vegan |       |
| Selection of fruit muffins and croissants    |                  | V     |
| Selection of Danish pastries                 |                  | V     |
| Banana bread                                 |                  | GF, V |
| Preserves and jams                           |                  | V     |
| Individual bircher muesli with berry compote |                  | V     |

*Please choose one option*

|  |  |   |
|--|--|---|
| Free range scrambled eggs with crème fraiche, Huon smoked salmon served with toasted brioche and slow roasted tomato relish  |  |   |
| Smokey bacon, roasted vine ripened tomatoes, scrambled eggs served on toasted English muffin served with country style beef sausage, sautéed mushrooms and potato rosti                |  |   |
| Vegetable frittata with grilled haloumi served with baby rocket, potato rosti, toasted baguette and fresh salsa verde  |  | V |
| Eggs benedict with toasted English muffin [Maximum 500 people] served with shaved champagne ham, poached eggs, hollandaise sauce, herb roma tomato, potato rosti and sautéed mushrooms |  |   |
| Warm sourdough toast with truffle infused scrambled egg, avocado and feta served with baked roma tomato and caramelised red onion  |  | V |
| Roasted pumpkin, spinach and feta fritters with smoked paprika yoghurt served on toasted brioche with roasted vine ripened tomato  |  | V |

DF - Dairy Free, GF - Gluten Free, V - Vegetarian (may include eggs, dairy and yeast), VEGAN - No animal products used