



CONTINENTAL BUFFET

SAMPLE MENU - ITEMS SUBJECT TO CHANGE

Cereals

A selection of cereals including Tesoro's house-made granola, Corn Flakes, Nutri-Grain, Weetbix, Carmen's Crisp (gluten-free)

Served with assorted milk

Cold Selection

Mövenpick Bircher Muesli
Compote and poached fruits
Natural yoghurt and flavoured yoghurt
Cheese selection including cheddar and brie
Sliced continental meats
Sliced smoked salmon

Served with mustards, herbed cream mascarpone, pickled zucchini, onion rings, capers

Seasonal Fruit

Whole apples, oranges, pears
Sliced fruits including watermelon, rockmelon, honeydew melon, pineapple, oranges,
Bowls of seasonal berries

Served with assorted nuts, seeds, shredded coconut, dried fruits

Bread Selection

English muffins, sliced bread, white, multi-grain, whole meal, gluten-free bread, fruit loaf

Served with Joanna's Jams, Vegemite, peanut butter, honey, Nutella, butter

Pastry Selection

Croissants, Chocolate Croissants, Muffins, Assorted Danishes

Assorted Juices

Freshly Squeezed Juice of the Day
Assorted Teas by Dilmah
Nespresso Coffee

\$39PP FULL BREAKFAST

Continental buffet & 1 hot plated breakfast

\$25PP CONTINENTAL BUFFET

Children 12 years and under enjoy a free Continental Buffet when staying at the hotel otherwise \$15 per child. Conditions apply.

Please note that a 15% surcharge is applied on public holidays.

HOT PLATED BREAKFAST

-CHOOSE ONE -

Eggs Benedict, Ziggy's bacon, Imago Bakery black bread, sumac, poached eggs, shaved apple and hollandaise sauce

Add fresh Tasmanian Rock Lobster 9*
(*Lobster is an additional charge to the breakfast package)

The Tesoro Special, chorizo, fennel seeds, red onion, basil, spinach, scrambled egg, sourdough, crispy kale

Sautéed mushrooms and warm quinoa salad, goat cheese, red onion, poached egg, toasted seeds and crispy kale NGR, V

Breakfast Sandwich, brioche bun, tomato chilli relish, Ziggy's bacon, herb frittata, rocket, aioli, mozzarella cheese

Smashed Avocado, balsamic, whipped fetta, Imago Bakery black bread, heirloom tomato, basil V

Eggs on Sourdough, eggs your way, (poached, scrambled or fried), Ziggy's bacon and Imago Bakery sourdough



ADDITIONAL EXTRAS

Barista Coffee by The Roaster Guy 5.5
Hot Chocolate / Chai latte 5.5

Alternative Milk .50c ea
Soy /Oat/ Almond / Lactose Free

NV Delamere Sparkling Cuvee, Pipers River TAS
Glass 18 / Bottle 85

Tesoro's Bloody Mary 20
House made spice mix, tomato juice, vodka, lemon

Mimosa 17
Orange juice, Bandini prosecco

Aperol Spritz 15
Aperol, prosecco, soda water, orange

V - Vegetarian, VG - Vegan, VGA - Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NDRA-Non-Dairy recipe available, NNR - No-Nuts recipe

We cater for all dietary needs. Please advise our team of any allergies. Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals such as: Nuts, seafood, fish, milk, gluten, eggs and soybeans. Please ask our staff for further information if required.

Please note that a 15% surcharge is applied on public holidays.