



PELORUS

PRIVATE ISLAND

QUEENSLAND, AUSTRALIA

BREAKFAST

CONTINENTAL

BAKERY AND PASTRIES

Croissants
Danish pastries with seasonal fillings
Assorted homemade muffins
Light and fluffy buttermilk pancakes

BREADS AND SPREADS

Freshly baked sourdough
Wholemeal, and white breads
Accompaniments: butter, organic honey, Nutella, Vegemite, peanut butter, maple syrup
Premium jams: strawberry, raspberry, apricot, cherry, blueberry & orange

CEREALS AND GRAINS

Selection of cereals
Creamy oats with toppings of dried fruits, nuts, seeds, and a hint of cinnamon

COLD SELECTIONS

Seasonal & exotic fresh fruit platter
Assortment of yogurts: Greek, plain, coconut (dairy free) and fruit varieties
Chia seed pudding pots topped with fresh berries and seeds
Overnight oats slow-soaked with almond milk, topped with toasted nuts & dried fruits
Bircher muesli
Cheese board with cured meats: prosciutto, salami, brie, camembert, gherkins, and cherry tomatoes
Smoked salmon, fresh avocado and cream cheese

HOT BREAKFAST

Prepared on request

Free-range eggs cooked to order: scrambled, poached, fried, or as an omelette

Belgian waffles with whipped cream and chocolate drizzle

French toast with maple syrup, bacon and fresh berries

Warm oatmeal with cinnamon, dried fruit, and nuts

Classic Eggs Benedict with hollandaise sauce

Pelorus Big Breakfast: free-range eggs, crispy bacon rashers, breakfast sausages, grilled vine tomatoes, herbed mushrooms, and baked beans

BREAKFAST BEVERAGES

Locally sourced coffee beans: espresso, cappuccino, flat white, iced latte, and more

Selection of premium teas and herbal infusions

Freshly pressed juices: orange and juice of the day

Lemon infused water

LUNCH

FAMILY STYLE SAMPLE MENU

Lunch at Pelorus Private Island is served to your preference. Please see below sample menu, served family style

Trio of fresh line-caught Spanish Mackerel

Lemon and herb grilled chicken

Curried potato wedges

Garlic butter sauteed asparagus

Roasted capsicum and zucchini

Beetroot, butternut and feta salad

Kale and cucumber salad with avocado

Freshly baked sourdough

DESSERT

Vanilla poached pear with crumble, caramel drizzle and homemade vanilla ice cream

DINNER

5 COURSE PLATED SAMPLE MENU

Dinner at Pelorus Private Island is served to your preference. Please see below sample menu, served family style

AMUSE-BOUCHE

Kingfish tartare with coriander and jalapeno

FIRST COURSE

Fresh homemade sourdough

SECOND COURSE

Seared scallop with cauliflower puree

THIRD COURSE

Cape Grim rib eye steak with potato pave, broccolini and red wine jus

FOURTH COURSE

Pan seared Coral Trout with homemade tiger prawn ravioli, baby carrots and a roasted red pepper sauce

DESSERT

Double baked chocolate brownie served with homemade ice cream and berry coulis