



Breakfast Menu

NYAAL BANYUL
GEELONG CONVENTION
AND EVENT CENTRE

NYAALBANYUL.COM.AU



Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand in hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. These ingredients, often from carbon-neutral suppliers, carry the essence of Geelong and The Bellarine, ripe, full of life, and deeply connected to this place.

Every dish we create threads a story of flavour, tradition, innovation, and the powerful connection that brings people together.

Breakfast Packages

SELECT A PACKAGE

On Arrival \$18.50 PER PERSON

Perfect for early gatherings, offering simple favourites to welcome your guests.

INCLUDES

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong

Two **Morning Favourites**

Seasonal whole fruit

Infused water station

ADDITIONAL (PRICE PER PERSON)

Morning Favourites item \$8.00

Juice upgrade \$5.00

Morning Table \$53.00 PER PERSON

Created for morning events and networking, with a mix of fresh favourites and live chef experiences.

INCLUDES

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong

Four **Morning Favourites**

One **Chef’s Station**

Seasonal sliced fruit

Infused water station

A selection of cold-pressed juices



Morning Favourites

SELECT YOUR ITEMS

Cold

Schulz Organic Yoghurt (V, GF)
Macadamia granola, blueberries

Davidson Plum Pot (V, GF)
Chia seed, puffed grains

Petite Danishes
Selection of seasonal pastries

Lemon Myrtle Friand
Orange and pistachio frosting

Chia Seed Coconut Yoghurt (VF, GF)
Passion fruit, local chocolate

Almond and Wattleseed Rice Pudding (VF, GF)
Poached quinces

Compressed Melon (VF, GF)
Mint, raspberry, hibiscus syrup

Charred Zucchini Bowl
Beet hummus, activated seeds, avocado, quinoa, lemon myrtle vinaigrette

Blueberry and Chocolate Muffin
Wattleseed crumble

(V) Vegetarian

(VF) Vegan-Friendly

(GF) Gluten-Friendly

Hot

Grilled Petite English Muffin
Pork and fennel sausage patty, folded eggs, homemade barbecue sauce

Free Range WesEggs Frittata (V)
Roasted capsicum, native thyme, Meredith marinated feta

Croque Monsieur "ish"
Croissant buns, Otway pork ham, L'Artisan gruyère, pickled mustard seeds

Rye Waffle (V)
Crushed avocado, coriander, green chilli

Leek and Saltbush Croquette (VF, GF)
Black garlic aioli

Bellarine Mushroom Tart (VF, GF)
Pepitas, roasted pumpkin cream

Zucchini Corn Fritter (VF, GF)
Crispy chilli oil, coriander

Chickpea Pancake (VF, GF)
Candied carrots, preserved red onion

Sweet Potato Rösti (VF, GF)
Whipped macadamia, native thyme dukkah



Chef's Stations

Prepared before you — dishes created in the moment, bringing theatre and flavour to the room.



Fruit Salad Station

SELECT A STATION

Fruit Salad Station

An abundant display of seasonal fruit from the Bellarine Peninsula and beyond, sliced and served for guests to create their own vibrant bowl. Aromatic toppings allow each guest to add a personal twist, from tropical textures to delicate floral notes.

Crêpe Station

Delicate golden crêpes cooked to order on sizzling griddles. Guests choose from a variety of fillings for a personalised breakfast treat.

FILLINGS INCLUDE

- Fresh seasonal berries
- Whipped vanilla mascarpone
- Lemon curd
- Toasted almond flakes
- Chocolate hazelnut spread

Smoothie Station

Signature smoothies inspired by the flavours and colours of the Bellarine Peninsula and coastal surroundings. Made with fresh local produce, plant-based milks and nutrient-rich boosters.

CHOOSE FROM

- Bellarine Sunrise**
Mango, banana, coconut water, lemon myrtle honey, turmeric
- Coastal Greens**
Baby spinach, green apple, cucumber, celery, mint, spirulina
- Native Berry Boost**
Strawberries, blueberries, Davidson plum, coconut yoghurt, almond milk
- Espresso Wave**
Cold brew coffee, banana, oats, almond butter, oat milk

Chia Pots and Granola Station

Guests create their own breakfast pots with creamy chia pudding and artisan granola, using locally sourced dairy or plant-based milks.

BASE OPTIONS

- Vanilla chia pudding with coconut milk
- Cocoa chia pudding with almond milk
- House-baked spiced granola
- Gluten-free nut and seed granola

TOPPINGS AND CONDIMENTS INCLUDE

- Fresh seasonal berries
- Kakadu plum compote
- Toasted coconut flakes
- Roasted macadamias
- Bee pollen
- Bellarine honey

Loaded Croissant Station

Buttery golden croissants split and filled to order, turning each pastry into a decadent breakfast. Guests can choose from a range of fillings and toppings, from native-inspired to Middle Eastern-style flavours.

SIGNATURE FILLINGS, MADE TO ORDER

- Dubai pistachio chocolate cream
- Classic almond frangipane
- Strawberry and Kakadu plum jam
- Vanilla bean mascarpone
- Lemon myrtle curd
- Salted caramel cream

ADDITIONAL TOPPINGS

- Crushed pistachios
- Toasted almond flakes
- Freeze-dried berries
- Warm chocolate
- Honey

Select a Package

Express

\$48.00 PER PERSON

INCLUDES

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong
Selection of cold-pressed juices

Shared to The Table

Signature sourdough with artisan jams and local cultured butter
Freshly baked petite muffins
Sliced seasonal fruit

Individually Plated

One **Hot** item served to the table

Extended

\$56.00 PER PERSON

INCLUDES

Locally roasted coffee, hot chocolate and a curated selection of teas from Geelong
Selection of cold-pressed juices

Shared to The Table

Signature sourdough with artisan jams and local cultured butter
Freshly baked petite muffins
Sliced seasonal fruit

Individually Plated

One **Hot** item served to the table
One **Cold** item served to the table



Wild Bellarine
Mushrooms

Plated Breakfast

SELECT YOUR ITEMS

Hot

Individually plated and served to the table.

The Big One (GF)

Otway pork streaky bacon, scrambled WesEggs, chorizo baked beans, jalapeño cheese kransky, potato rösti, Warrigal greens, slow-cooked tomatoes

Baked WesEggs (V)

Roasted capsicum, toasted sourdough, native thyme, wattleseed dukkah

+ *Add-on: Charred lamb merguez sausage*

Free-range Scrambled WesEggs (V, GF)

Crispy chilli oil, Vietnamese mint, sweet potato rösti

+ *Add-on: Caramelised lemongrass pork belly*

Wild Bellarine Mushrooms (V, GF)

Poached eggs, bitter leaves, chives, Lard Ass buttermilk crème fraîche

+ *Add-on: Slow-cooked pulled Moorabool duck leg*

Caramelised Brioche French Toast (V)

Roasted rhubarb, sweet ricotta, cinnamon honey

Wild Bellarine Mushrooms (VF, GF)

Crispy chilli oil, Vietnamese mint, sweet potato rösti, whipped tofu

(V) Vegetarian

(VF) Vegan-Friendly

(GF) Gluten-Friendly

Cold

Designed to be shared across the table.

Cold-smoked Bellarine Smokehouse Kingfish (GF)

Charred avocado, potato hash, short-pickled cucumbers, dill oil

Overnight Oats (V)

Caramelised seeds, strawberry gum, hibiscus, rhubarb

Quinoa and Toasted Coconut Salad (VF, GF)

Seasonal stone fruit, passionfruit reduction

House-made Granola (VF, GF)

Bellarine berries, coconut labneh, candied macadamia, mint

Grilled Banana Bread (V)

Whipped hazelnut butter, Bellarine berries, vanilla mascarpone

Shared Extras

\$8.00 EACH

Signature petite pastries

Compressed seasonal fruit skewers

Cleansing shots from Juice Culture

Add a **Morning Favourites** item



Quinoa and Toasted
Coconut Salad

Barista Cart Packages

Coffee made just for you, prepared
by your own barista and full of flavour.

SELECT YOUR PACKAGE

One
\$220.00 PER HOUR

- INCLUDED**
- 40 cups per hour
 - 1 barista
 - Minimum 2 consecutive hours

Three
\$2,500.00

INCLUDED

- Unlimited cups
- 2 baristas unlimited for 8 hours

Two
\$395.00 PER HOUR

- INCLUDED**
- Unlimited cups
 - 2 baristas
 - Minimum 2 consecutive hours





Ready to gather?
Let's start planning
your event

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