

Should you require a bespoke breakfast or have dietary requirements other options are available on request. Breakfast includes sourdough bread, preserves, artisan butter, orange juice, premium teas and fair trade plunger coffee.

## TO START - SERVED ON PLATTERS

(please choose 2 options)

Assortment of freshly baked pastries and croissants

Wholemeal blueberry muffins

Freshly cut fruit, Greek yoghurt, almond granola

Local artisan charcuterie

Selection of Otago cheeses

Chia and oat bircher muesli, cinnamon apples, Greek yoghurt, manuka honey

## FOLLOWED WITH YOUR CHOICE OF

(please choose 1 option)

Free range eggs of your choice, roast tomato, field mushrooms, streaky bacon, artisan pork sausage Scrambled free range eggs on sour dough toast, with either smoked salmon or bacon Eggs Benedict with poached free range eggs, baby spinach, with either smoked salmon or bacon Field mushrooms on sourdough toast, poached egg, spinach, herbs

Omelette, your choice of fillings, ham, mushroom, cheese, spinach, red onion, tomato

Buttermilk pancakes, vanilla mascarpone, blueberry compote

Wakanui minute steak, roast tomato, eggs of your choice

Potato and kumara rosti, poached free range eggs, kale, with either smoked salmon or bacon

Brown rice bowl, roast salmon, kale, pickles, poached egg, sesame chilli dressing

Breakfast egg noodles, streaky bacon, fried egg, maple chilli sauce