



Breakfast

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

To start served on platters

(please choose 2 options)

Freshly baked pastries and croissants

Wholemeal blueberry & buttermilk muffins

Freshly cut fruit / greek yoghurt / almond granola / local honey

Local Zamora artisan charcuterie (+ \$5 per person)

Selection of otago cheeses (+ \$5 per person)

Quinoa and oat bircher muesli / cinnamon apples / toasted nuts / local honey / rhubarb

Followed with your choice of

(please choose 1 option for your group)

Free range eggs of your choice / roast tomato / field mushrooms / streaky bacon / zamora pork sausage

Scrambled free range eggs on sourdough toast / with either smoked salmon or bacon

Eggs benedict / poached free range eggs / baby spinach / with either smoked salmon or bacon

Field mushrooms on sourdough toast / poached egg / spinach / herbs / pesto

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

Buttermilk pancakes or French toast / vanilla mascarpone / blueberry compote / maple syrup

Wakanui minute steak / roast tomato / pickles / eggs of your choice

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

Salmon poke bowl / brown rice / quinoa / pickled ginger / boiled egg / edamame / sesame

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

Mince on toast / lamb mince / chorizo / spinach / sourdough toast / eggs of your choice