



## the breakfast

### the continental breakfast 25.0

from our buffet selection of fresh fruits, cereals, croissants, danish pastries, yoghurts, compôtes & juices

### the full breakfast 38.0

take some time to enjoy our continental buffet, then follow with one of the hot meals from our a la carte menu or hot buffet

### a la carte (all our eggs & bacon are freedom farmed) light, healthy & toasted

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#### oats porridge 14.0

pomegranate, manuka honey, seasonal berries, toasted almonds v n

#### crushed avocado on toast 24.0

grilled halloumi, poached egg, heirloom tomato, prosciutto

#### pineapple granola 14.0

mango yoghurt, passionfruit coulis, toasted coconut

#### corn hash brown 24.0

akaroa cold smoked salmon, poached eggs, sour cream g

### going traditional

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#### 50 plated breakfast 29.0

grilled bacon, cumberland sausage, grilled tomato, baked mushrooms, potato rosti, two eggs your way, toast

#### classic eggs benedict 22.0

english muffin, poached eggs, hollandaise with: free range ham or smoked salmon or grilled bacon or beef cheek

#### 3 egg omelette (any 3 fillings) 15.0

ham, bacon, aged cheddar, tomato, mushroom, onion lf

#### 2 eggs any style 15.0

on wholegrain or white toast v

### additions 5.0 per item

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two eggs	sauté mushroom
free range bacon	cumberland sausage
roast tomato	potato rosti

### sweet direction

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#### brioche french toast 17.0

sticky date, grilled bacon, brûlée banana, seasonal berries

#### seasonal inspired summer fruit tart 17.0

white chocolate crèmeux, berry textures

### beverages

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#### espresso coffees - short black & long black 5.0

#### espresso coffees - flat white, latte, cappuccino, mochaccino, macchiato, chai latte, hot chocolate 5.5

toast, english breakfast, earl grey, irish tea & filter coffee are included in all breakfasts

g - gluten free v - vegetarian lf - local food (provincially sourced)  
n - contains nuts df - dairy free