



### **Cinnamon & Coconut Porridge**

Served with blueberry compote, sliced banana and honey and your choice of milk or cream

### **Home-made Toasted Muesli**

A delicious mix of toasted jumbo oats, coconut, dried fruit, seeds & roasted nuts; served with thick Greek yoghurt, fresh seasonal fruit and milk

### **Eggs Benedict**

The breakfast classic: 2 poached eggs served on toasted English muffin with streaky bacon **OR** smoked salmon, wilted spinach and a smothering of Chef's hollandaise sauce, made fresh today

### **Pancakes with Blueberries & Banana**

Fluffy lemon & vanilla pancakes accompanied with our home-made blueberry compote, maple syrup, grilled banana and crème fraiche

### **Smoked Salmon & Scrambled Egg Bagel**

A slice of toasted sesame bagel with scrambled eggs garnished with fresh herbs, Holy Smoke smoked salmon and cream cheese on the side.

### **Toasted Banana Bread**

Lightly toasted homemade banana bread with fig and apple compote, fresh fruit salad, thick Greek yoghurt and toasted almonds

### **Farmers Breakfast**

Holy Smoke free-range bacon, pork & sage sausage, mushroom, baked potatoes with herbs, ciabatta toast, roasted cherry tomato, with eggs cooked any way you like

### **Corn Fritters** (gluten-free)

Homemade corn fritters served with wilted spinach and mushrooms, two poached eggs topped with hollandaise sauce

### **Omelette** (gluten-free)

Hokonui free-range 3-egg omelette made with baby spinach and cheese **OR** bacon, red onion and cheese, with lightly toasted honey-roasted pumpkin loaf on the side

*We source local free-range products, grow our own seasonal herbs, garnishes and salad leaves.*

Breakfast includes croissants, preserves and butter, juice, espresso coffee or tea and your choice of one of the freshly cooked items above. Breakfast cost is \$25.00.

Should you wish to enjoy two courses from our menu just add \$10.00.