



# Breakfast Menu

Breakfast is served each morning in the Dining Room between 7am and 8.30 am.

In addition to a continental breakfast guests are welcome to order a cooked option which will set them up for the rest of the day.

**Vegetarians** – If you are a vegetarian but would like to engage with a full English Breakfast, we can offer you vegetarian sausages as a substitute for pork sausages and bacon.

## Continental Breakfast

- Freshly ground roasted coffee
- Tea assortments
- Fruit juice
- Preserved fruit
- Stewed prunes
- Fresh seasonal fruit selection
- Yoghurt
- Weetbix
- All-Bran
- Homemade muesli, both natural and toasted
- Toast – a selection of wholegrain and fruit breads
- Hot croissants or crumpets
- Ginger marmalade
- Homemade fruit conserves & honey
- Cheese selection

## Cooked Options

- English Breakfast**  
A mouth-watering selection of bacon, pork sausages, slow-roasted spicy tomatoes, mushrooms, baked beans and new laid eggs.

*Please indicate with a tick how you would like your eggs cooked:*

- scrambled  fried  poached

- or -

- Scottish Breakfast**  
Similar to an English Breakfast but accompanied with Dunedin-produced haggis and black pudding, a homemade tattie scone and served wi' a noggin o' Scotch whisky.

*Please indicate with a tick how you would like your eggs cooked:*

- scrambled  fried  poached

- or-

**Kiwi Breakfast**

Appetising homemade kumara hash cake nestled between a poached egg and a Swiss rösti, served with either crispy fried manuka smoked bacon or Stewart Island king salmon, together with Portobello mushrooms, fresh wilted spinach, and topped with delicious **Argoed** Kiwifruit chutney on the side.

*Please indicate whether you would like bacon or salmon:*

bacon     salmon

- or-

**Aussie Brekkie**

A bushman's brekkie has long been a favourite of dinky di Aussies. A real beaut feed consisting of lamb chops, bangers, bacon, fried chooks' eggs, hash browns, mushrooms, tomatoes, bubble and squeak (fried cabbage, potato and pumpkin), and toast and vegemite. Served with a cuppa, it's a corker way to start any day.

- or-

**French Omelette**

A delectable light and airy French omelette with all or any of these savoury fillings:

*Please indicate which fillings you would like in your omelette:*

mushrooms     tomato     cheese     fresh herbs     bacon     capsicum

- or-

**Bombay Omelette**

A punchy flavoured vegetarian treat that will really set you up for the day. An Indian omelette with a perfect protein-packed collation of finely chopped onion, tomatoes, coriander, chilli, turmeric, garam masala and cumin, and topped with spinach coated with lemon juice.

- or-

**Scrambled Egg Croissants**

An indulgence of scrambled fresh farm eggs served with tomatoes and chopped chives and layered on hot buttered croissants.

- or-

**Smoked Salmon and Scrambled Eggs**

A classic breakfast treat sure to make you smile. Silky scrambled free-range eggs poured over crusty toasted bread, draped with smoked salmon and soured cream, sprinkled with chopped chives and served with lemon wedges.

- or-

**Boiled Eggs and Soldiers**

A traditional refectation of soft boiled eggs served with fingers of toast dripping with melted butter or margarine.

- or-

**Porridge**

A hearty plate of Southland rolled oats served with farm fresh cream or milk, together with brown or white sugar or an artificial sweetener.