matau

Hapuku Granola

Greek Yoghurt, Seasonal Fruit & Ginger Syrup

V, GF

House Sourdough Toast

Garden Jam, House Peanut & Butter

VG

Free-Range Omelette

Caramelized Onions, Taleggio & Bacon

V, GF

Greens & Grains

Poached Eggs, Avocado Cream, Edamame, Quinoa & Lemon Dressing

V, GF

Braised Beef Brisket

Hash Browns, Fried Eggs, Confit Garlic & Pickled Red Cabbage

GF

Banana Bread

Vanilla Mascarpone, Berry Compote, Pecans & Maple

GF*

V - vegetarian, GF - gluten free, DF - dairy free, VG – vegan

*on request

Juice

Orange | Apple | Grapefruit | Cranberry

Coffee

Star Roast Organic Coffee - Kaikoura

Long Black
Espresso
Americano
French Press
Flat White
Latte
Cappuccino
Mocha
Macchiato
Chai Latte
Hot Chocolate

Milk: Full Cream, Trim, Oat, Almond, Soy, Coconut

Tea

Wildflower Botanicals – Christchurch

English Breakfast - The classic breakfast tea

Kiwi Breakfast - A NZ twist on the classic, with herbaceous manakua leaf

Earl Grey - A refreshing long leaf Ceylon infused with bergamot & vanilla pods

Violet Black - Earl Grey with vanilla pods, lavender, heather flowers & cornflower petals

Chinese Sencha - Produced in China from SGS certified organic plantation

Jasmine Green - Chinese green tea infused with the delicate flavours of jasmine blossom

Peppermint - A light bodied brew to satisfy and refresh with mellow flavours

Earth Chai - Rooibos, spices, cocoa nibs with vanilla for a mellow antioxidant boost

Chamomile - Earthy, herbal tea with hints of apple & floral sweetness

Rooibos - Rich in antioxidants and minerals with a mellow, nutty, sweet flavour

Kawakawa Ignite - Kawakawa leaf, ginger root, lemongrass & lemon myrtle to aid digestion

Lemon & Ginger - A light blend with traditional detoxifying & soothing botanicals

Berrylicious - Antioxidant rich hibiscus flower & wild berries

Enjoy your morning!