



## Sample Summer Menu

### From the Buffet

**Juices** - Apple, Orange, Tomato or Cranberry

**Homemade toasted Muesli or Bran Flakes**

**Bircher Muesli**

Oats soaked in juice, served with honey, yoghurt and almonds

**Greek-style Yoghurt**

**Fresh Fruit Salad**

A selection of seasonal fruits made fresh every day

**Croissants and/or Toast**

Served with local preserves and New Zealand manuka honey

### Your choice of Cooked Breakfast

**Breakfast Pikelets**

Similar to an American pancake, these Kiwi classics are served with a homemade berry coulis and maple butter

**Flagstaff French Toast**

Made with homemade coconut bread and served with caramelised banana and homemade lime jelly

**Flagstaff Breakfast**

Classic grilled breakfast with local sausage and bacon, poached egg, hash brown, tomato, mushroom and toast

**Eggs Benedict or Florentine**

Poached eggs served on English muffins with salmon or bacon (or spinach if Florentine) and topped with homemade Hollandaise sauce

### To Drink

**Teas (by Kerikeri Organic Tea Company)**

Bay of Islands Breakfast, Royal Earl Grey, Manuka Mint, Green Darjeeling or Lemon Ginger & Kawa

**Coffee (plunger)**

Locally-roasted, Fair Trade Arabica coffee  
Caffeinated or de-caffeinated