

Breakfast Menu

On the buffet and table:

Home style muesli or cereal of choice with freshly poached fruit, seasonal fresh fruit, and homemade creamy yoghurt. Local fresh orange or **feijoa*** juice. Toast and condiments. Accompanied by your hot drink of choice.



*Feijoas are a New Zealand favourite. The **feijoa** is the fruit of **Acca sellowiana**, an evergreen shrub or small tree, 1-7 m in height. It comes from the South America. The fruit is also called the 'pineapple guava' or 'guavasteen'.

The Main Event:

Farmhouse breakfast: Large locally farmed eggs prepared as you like them, grilled organic, free range, dry cured, bacon, grilled tomatoes and sautéed mushrooms and a sausage if you would like.

Cobden Scrambled Eggs: Creamy scrambled eggs, with South Island smoked salmon, and fresh garden herbs.

Omelette: Buttery and delicious your two egg omelette can be plain, herbed or filled with a mixture of tomato and mushroom and topped with grated cheese.

Convent Eggs: Local eggs baked in the oven on a bed of bacon with a splash of cream added. Served with toast soldiers.

Pancakes: Freshly made, delicious with Canadian maple syrup and fried banana or bacon.

Tropical French Toast: Soaked in egg and coconut milk flavoured with a little cardamom this is an exotic twist on an old favourite. Served with Canadian maple syrup.

We are able to provide dairy and gluten free breakfasts.