Traditional Porridge

Served with apple compote, cream and brown sugar.

House made Toasted Muesli

Central Otago grains and dried fruit, mixed with crunchy toasted seeds and nuts. Served with thick Greek yoghurt and poached seasonal fruits.

Eggs Benedict

The breakfast classic, served on an English muffin with Holy Smoke free range bacon, wilted spinach, devilishly smothered in hollandaise sauce.

Eggs Florentine

The vegetarian version: replace the bacon with juicy sautéed mushrooms and add wilted spinach.

Blueberry Pancakes

Scotch pancakes with our home-made blueberry compote, mascarpone and maple syrup served on the side.

Toasted Bagel with Smoked Salmon and Scrambled Eggs

Creamy scrambled eggs with spring onion, served with finest Smoke House salmon on a toasted bagel.

New York Bagel

A toasted bagel with cream cheese, Smoke House salmon, caper and red onion tapenade served on the side. Assemble how you like.

Farmers Breakfast

The works! With Holy Smoke free range bacon, lamb and rosemary sausage, sautéed mushrooms, fried potatoes, roast tomato and ciabatta toast, with free range eggs cooked anyway you like.

We use NZ grown free range bacon, smoked by an artisan smoker and free range eggs from Hokonui. We use locally baked bread, local sausages and grow our own herbs, garnishes and vegetables. We recycle and we have our own Worm Farm.

Breakfast includes croissants, preserves and butter, juice and 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.