



MENU

9:00 – 12:00

BREAKFAST

- Maple glaze granola** \$ 17.5
Housemade Granola Served with Wild Berries Yogurt.
- Waffles** \$ 21.5
Soaked in Canadian Maple Syrup OR Manuka Honey topped with Bacon, Berry Compote, and Vanilla mascarpone.
- Aoraki Salmon Bagel** \$ 21.5
Bagel filled with a Home Smoked Salmon, Spring Onion, Butter Scramble Eggs and Cream Cheese
Salmon produced locally in Aoraki Mount Cook
- Venison sausages** \$ 25
Served with Poached eggs a sour dough toast buttered, mushroom and spinach.
Sausages made from Locally produced Venison
- Sofrito Italian Beans** \$ 21.5
Coming with Sour Dough Toast and Two Poached Eggs
- Home Smoked Bacon & eggs** \$ 25
Pleasant point bacon, on a sour dough toast and 2 fried eggs
Bacon made from Locally produced Pork
- Darks Sky Project Breakfast** \$ 27.5
Pleasant Point Bacon, Venison Sausage
With Sour Dough Toast Duck Fat Potatoes Buttered Spinach salad and two poached eggs
Bacon made from Locally produced Pork and Venison

Sides

Duck fat potatoes	\$3.50
Egg (each)	\$2.00
Buttered mushrooms and spinach.....	\$3.50
Braised beans.....	\$3.50
Locally Smoked Bacon.....	\$4.50
Home Smoked Mount Cook salmon.....	\$4.50

Options: (GF) = Low Gluten

Gluten and other allergens note: Our kitchen handles various ingredients, and though we take precautions, cross-contamination may occur. We regret we cannot guarantee an allergen-free environment.