

# HOT BEVERAGE MENU

## Coffee \$5.50

French press plunger  
Long black  
Flat white  
Cappuccino  
Latte  
Mocha  
Double espresso

Single espresso  
Hot chocolate  
Caramel latte  
Chai latte  
Iced coffee  
Iced chocolate  
Iced tea

## Tea \$5

English breakfast  
Green tea  
Earl Grey supreme  
Peppy mint  
Lemon ginger  
Heavenly lemon  
Chamomile

## Coffee Deal \$7

1 coffee or 1 tea and 1 pastry

# COLD BEVERAGE MENU

## Chilled Juices \$5

Orange  
Apple  
Cranberry  
Grapefruit  
Kiwifruit  
Pineapple  
Tomato

## Bottled Water

Antipodes still	500ml	<b>\$7.50</b>
Antipodes still	1000ml	<b>\$12</b>
Antipodes sparkling	500ml	<b>\$7.50</b>
Antipodes sparkling	1000ml	<b>\$12</b>

## Smoothie \$7.50

The classic 'Banana & Vanilla'  
'Very Very Berry' with  
cranberries, raspberries,  
strawberries and blueberries  
with apple juice & yoghurt

## Soft Drinks \$5.50

Coke  
Diet Coke  
Schweppes Lemonade  
Soda water  
Tonic water

*Dear Guest, please note that the cold beverage menu is not part of the breakfast included offering.*

**V** Vegetarian   **DF** Dairy Free   **GF** Gluten Free

**GF\*** Gluten Free available on request

Please let us know about your dietary/allergy restrictions

# BREAKFAST MENU

6:30am to 10:30am

6:30am to 11:00am Weekends

## **Express Buffet** **\$21**

Selection of pastries & jams | fresh fruit juices |  
Your choice of barista coffee or loose leaf tea or hot chocolate

## **Continental Breakfast Buffet** **\$32**

Rehydrate      Fresh fruit juices | barista coffee | loose leaf tea |  
                         hot chocolate | smoothie shots | milks

Baker              Croissants | pain au chocolat |  
                         sweet and savoury muffins | crème anglaise Danish

Chilled            Yoghurt station | bircher muesli | hand cut fresh fruits |  
                         European style sliced cured cold meat cuts |  
                         Akaroa cold smoked salmon | salad condiments

Fromage          New Zealand cheese selection

Cereals            House and boutique breakfast cereals selection

Orchard            Seasonal fruits - sliced - diced - poached - whole |  
                         Central Otago dry fruits | local nuts |  
                         wild berry compotes

Wheat / grains    Artisan fresh baked bread station

## **Sofitel Full Breakfast** **\$42**

Continental and Hot buffet combination:

Free range eggs – scrambled | fried | poached | two egg omelette

Danish eye fillet bacon | streaky bacon |  
artisan sausages | seasonal vegetables

## **Regal Breakfast for two** **\$125**

What better way to start your morning than with a gourmet  
breakfast with a regal touch, sharing a chilled bottle of  
Moët & Chandon-Brut Epernay, France Btl - 375ml

# BREAKFAST À LA CARTE MENU

6:30am to 10:30am

6:30am to 11:00am Weekends

## FRUITS, GRAINS AND SWEETS

<b>Seasonal fruit salad</b>	<b>\$19</b>
Coconut yogurt   Otago wild thyme honey <b>V</b>	
<b>Bircher muesli</b>	<b>\$19</b>
House spiced muesli   organic yoghurt   compote du jour <b>V</b>	
<b>Highlander's oats</b>	<b>\$20</b>
Creamy apple juice poached rolled oats   pear   goji pear compote   vanilla bean   mascarpone   Manuka honey cream <b>V</b>	
<b>French petit déjeuner</b>	<b>\$19</b>
Croissant   pain au chocolat   French baguette   jam   chocolate hazelnut spread <b>V</b>	
<b>House made granola and fruits parfait</b>	<b>\$20</b>
Berry coulis   Greek yoghurt   home-made granola   fresh fruits medley <b>V</b>	
<b>Nutella pancake</b>	<b>\$19</b>
Banana compote   toasted hazelnut   maple syrup   icing sugar <b>V</b>	
<b>Brioche French toast</b>	<b>\$19</b>
Vanilla honey whipped cream   berry compote   fresh mint leaf <b>V</b>	

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# OUR FREE RANGE EGGS

**Left Bank Classic** **\$18**

2 Poached eggs | crispy bacon | toasted ciabatta **DF GF\***

**Sofitel Magnifique omelette choice of:** **\$21**

Cheese | green herb | ham | tomato | spinach | capsicum |  
mushroom | Akaroa smoked salmon | red onion | toasted ciabatta **GF\***

**Eggs Benedict**

Poached eggs | English muffin | streaky bacon |  
Hollandaise sauce | roquette salad **GF\*** **\$22**

Wild Otago mushrooms | spinach **V GF\*** **\$23**

Akaroa smoked salmon **DF GF\*** **\$25**

**Alpine breakfast** **\$27**

2 eggs cooked any style | Danish streaky bacon |  
artisan sausages | seasonal vegetables | toasted ciabatta **GF\***

**The Woodcutter breakfast** **\$28**

2 eggs cooked any style | petit beef steak | artisan sausages |  
Hollandaise sauce | toasted ciabatta **GF\***

Please ask one of our ambassadors for De-Light menus  
for breakfast or lunch.

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