

Breakfast

BREAKFAST COCKTAILS

Eliza's Manor Signature Drink

MY FAIR LADY - 23

Scapegrace vodka, rose rabbit butterscotch liqueur, apple juice, nutmeg

MIMOSA - 20

Orange juice & Nautilus Cuvée

BLOODY MARY - 23

Broken Shed vodka, house spiced tomato juice, bacon salt rim, garnish

HIBISCUS SPRITZ - 21

Hibiscus, Paris tea, honey, bubbles

BREAKFAST MAIN

ORGANIC PINHEAD OAT PORRIDGE - 16

Brown sugar, raspberries, hazelnut & white chocolate

BEE POLLEN GRANOLA - 19

Golden raisins, poached apple, crème fraîche

MANOR MADE CRUMPETS OR SOURDOUGH - 12

Served with jam and honey butter

CONTINENTAL BREAKFAST - 28

Warm croissant, confit tomato, brie, bresaola, poached apple, madeleine

WARM CRÊPES - 23

Ricotta, raspberry, honeycomb

TEA/COFFEE

BLACK COFFEE - 5

*Espresso
Long Black
Americano*

WHITE COFFEE - 6

*Flat White
Latte
Cappuccino
Mocaccino*

Alternative Milk \$1 | Decaf \$0.50

HARNEY AND SONS FINE TEA - 5

*English Breakfast | Earl Grey | Paris
Citron Green | Peppermint*

NON-ALCOHOLIC

HIBISCUS & HONEY ICED TEA - 6

ORANGE JUICE - 5



WAFFLE CROQUE MADAME - 26

Fried egg, honey glazed bacon, parmesan

EGGS BENEDICT - 26

*Kumara & corn bread, poached eggs, hollandaise
+ Honey glazed bacon
+ Confit mushrooms
+ Honey, pink peppercorn cured moki*

POACHED EGGS ON SOURDOUGH - 22

*+ Honey glazed bacon
+ Confit mushroom*

ADDITIONAL EXTRAS

Croissant \$4 | Egg \$4 | Honey glazed bacon \$7

Credit cards | PayWave incurs a 2% surcharge

*Everything is made in a kitchen that handles gluten and other allergens.
Please let us know of any dietary requirements or allergies.*