

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 - Choose one

ORGANIC PINHEAD OAT PORRIDGE

Brown sugar, raspberries, hazelnut & white chocolate

BEE POLLEN GRANOLA

Golden raisins, poached apple, crème fraîche

MANOR MADE CRUMPETS OR SOURDOUGH

Served with jam and honey butter

CONTINENTAL BREAKFAST

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

WARM CRÊPES

Ricotta, raspberry, honeycomb

TEA/COFFEE *Choose one*

BLACK COFFEE

*Espresso
Long Black
Americano*

WHITE COFFEE

*Flat White
Latte
Cappuccino
Mocaccino*

Alternative Milk | Decaf

HARNEY AND SONS FINE TEA

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

NON-ALCOHOLIC - Choose one

HIBISCUS & HONEY ICED TEA

ORANGE JUICE



WAFFLE CROQUE MADAME

Fried egg, honey glazed bacon, parmesan

EGGS BENEDICT

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

POACHED EGGS ON SOURDOUGH

*+ Honey glazed bacon
+ Confit mushroom*

ADDITIONAL EXTRAS

*Croissant \$4 | Egg \$4
Honey glazed bacon \$7 | Second main \$15*

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