

# BREAKFAST MENU



[venuesotautahi.co.nz](http://venuesotautahi.co.nz)

**VENUES  
ŌTAUTAHI**

[@venuesotautahi](https://www.instagram.com/venuesotautahi)

## Venues Ōtautahi Food Ethos

Ōtautahi, initially a food gathering place on the banks of the Ōtākaro where the Ngāi Tahu and Ngāi Tūāhuriri food story was woven into Ōtautahi's fabric. Ngāi Tahu was familiar not only with the coastline surrounding Ōtautahi but also with the inland plains, mountains, and lakes. This relationship with the natural world, gathering food, and working with food is essential to how we cook and prepare our food today.

Kaitiakitanga means the land is a resource to be respected. Growers, producers, farmers, and chefs must care for the land and the environment using thoughtful and sustainable methods and being sure to always act with future generations in mind.

Our produce comes from Canterbury and represents the biodiversity of the region. Our geological position provides excellent soil, water, and the suitable climate creates ideal growing and farming conditions. We are so close to the source of some of the world's best produce and producers.

This food represents responsibility, sustainability, geography, and culture. If we know where our food comes from, it helps us understand why it feels good to eat it.

Our New Zealand producers, growers, farmers, and their products contribute significantly to the evolution of our food culture. We are committed to purchasing from within the region. Buying from the community that supports the venues allows our guests to share and experience the region's food and beverage and help to support local suppliers, farmers, and producers.

These dishes show respect to the incredible ingredients of Canterbury and its food community of special people who farm, harvest, produce and serve.

Authentic dishes are made with care and respect for the region and its diverse history.



# Breakfast

Dairy, oats, and honey form key pillars of Canterbury's agricultural landscape. So close to the source, this is a region and a climate designed to produce breakfast. Made fresh each day, our breakfasts are crafted to give our guests everything they need for the first meal of the day.

## Stand up Breakfast

\$35.00 per person

For a relaxed, informal style breakfast service, this package allows guests to network, move through exhibitions, and enjoy the venues. These menus can be served to bar leaners, side tables or by our team.

### This menu includes:

- French pressed Hummingbird coffee
- Tea selection
- Orange juice
- Seasonal sliced fruit *v gf df vg*

### Please select four of the following items

Two sweet and two savoury

#### Sweet

Rhubarb, winter berries, coconut yoghurt and toasted local grain granola *v df vg*

Grizzly donuts with strawberry cream and toasted oats *v*

Almond croissant with grapefruit marmalade and almond praline *v*

Cinnamon breakfast brioche buns with toasted walnuts *v*

Walnut and banana bread with rata honey, pollen, fig, and cashew butter *v*

*Additional items – \$5.30 per item*

#### Savoury

Barry's Bay Onawa cheddar cheese quiche with chives and Lamond eggs *v*

Poaka bacon and free-range egg pie with watercress kīnaki and red onion pickle

Grilled organic sourdough with crème fraîche, avocado, fresh herbs, and scrambled eggs *v*

Breakfast croissant with prosciutto, fig and fromage frais

Akaroa smoked salmon bagel with red onion cream cheese and roquette



## Continental Breakfast Bar

\$40.00 per person

A fully customisable breakfast bar that lets guests design their breakfast. This suits a relaxed, informal style breakfast service that allows guests to network or take back to conference spaces or tables. These menus can be served to stations in the venue or split around side tables.

### This menu includes:

#### Beverage

French pressed Hummingbird coffee  
Tea selection  
Orange juice

#### Cold

Seasonal sliced fruit *v gf df vg*

Local speciality pastries *v*

Local grain, seed, and nut granola *v*

Rhubarb compote with winter berries *v gf df vg*

Biodynamic yoghurt with cold climate wild manuka *v gf*

Breakfast brioche buns with apple and toasted walnuts *v*

#### Hot

Poaka bacon and free-range egg pie with watercress kīnaki and red onion pickle

Grilled organic sourdough with crème fraîche, avocado, fresh herbs and scrambled eggs *v*



## Plated Breakfast

Sit down for a traditional breakfast served to each guest. Plated breakfasts are available in one or two course options. First course dishes can be served sharing style to the tables or individually.

**One Course** - Please select one main course dish – \$36.00

**Two Courses** - Please select one first course and one main course dish – \$44.00

### All breakfast packages include:

French pressed Hummingbird coffee

Tea selection

Orange juice

### First Course

Rhubarb, winter berries, coconut yoghurt and toasted local grain granola *v df*

Organic Milmore Downs good oats, almonds, coconut sugar, roasted banana and vanilla *v df*

Walnut and banana bread with rata honey, pollen, fig, and cashew butter *v*

Wholegrain croissant with prosciutto, fig and fromage *v*

Akaroa smoked salmon bagel with red onion cream cheese and rocket

*Alternate drop – \$4.00 per person*

### Main Course

Oak-smoked Akaroa salmon, poached free-range egg, salsa verde, hollandaise and toasted sourdough

Avocado, smoked ricotta, toasted seeds, lemon, and wild rocket with a poached egg on seeded grain loaf *v*

Wood-roasted local mushrooms on toast, fromage frais, midnight rye, walnut dukkha and poached free-range egg *v*

Scrambled Lamond Egg, Peter Timbs bacon, grilled sourdough, swiss browns, wild rocket, and Butcher's choice sausage

Croque Madame with smoked ham, brioche, wholegrain bechamel, aged cheddar, fried egg and French fries

*Alternate drop – \$6.00 per person*



## Shared Breakfast

\$45.00 per person

Served on shared plates, this style gives the guests custom options to the table. The shared breakfast includes all items below and gives the nod to the great breakfast buffets of the past, but at your table. The cold menu and beverages will be served to the table as guests arrive, followed by the hot menu.

### This includes all of the below:

#### Beverage

French pressed Hummingbird coffee  
Tea selection  
Orange juice

#### Cold

Almond croissant with grapefruit marmalade and almond praline *v*

Seasonal sliced fruit *v gf df vg*

#### Hot

Grilled Grizzly sourdough *v*

Scrambled Lamond eggs with herbs and olive oil *v gf*

Dry smoked fat cut bacon *gf*

Peter Timbs sausage *df*

Wood roasted mushrooms *v gf df vg*

Bubble and squeak with parish mash, spring onions, tomato, pancetta, feta, and savoy *gf*



## Barista Upgrades

### Espresso 1

\$294.00 per hour

Minimum two hours

50 coffees per hour (Approximately)

### Espresso 2

\$368.00 per hour

Minimum two hours

100 coffees per hour (Approximately)

## Smoothie Upgrades

\$7.50 each

**Green** lassi with kale, cucumber, coconut, aloe vera, chamomile and peppermint *v gf df vg*

**Protein** almond milk with banana, kefir, dates, cinnamon, cardamom and coconut water *v gf df vg*

**Tonic** ginger, turmeric, black pepper, stevia, cayenne, and coconut water *v gf df vg*

**Berries** organic oats, banana, kaffir, stevia, cinnamon, and biodynamic yoghurt *v gf*

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*All menu prices are exclusive of GST.*

### Key

*v = Vegetarian*

*gf = Gluten Free*

*df = Dairy Free*

*vg = Vegan*

WHERE WE  
GATHER  
AND SHARE

VENUES  
ŌTAUTAHI