Pātaka Kai

Sunday Brunch Buffet Menu

Homemade muffins, cinnamon buns, and croissants
Fried bread filled blackberry and Kawakawa compote, freshly whipped cream
Fried bread with golden syrup and butter
Pancakes with maple syrup
Chia seed coconut granola yoghurt and passionfruit compote, individually presented
Freshly baked banana loaf (set beside toaster)
Roast pumpkin and barley salad balsamic and Horopito vinaigrette (v)
Caesar salad with crisp bacon rashers and hard-boiled eggs
Grilled bacon and tomatoes
Fried eggs
Hot smoked Akaroa salmon and hollandaise sauce
Creamy potato bake with garlic & watercress
Vege stir-fried noodles
Waffles & buttermilk fried chicken
Sticky 5 spice ribs with stir-fried seasonal vegetables
Venison rissole with creamy mushrooms
Chicken, prawn and chorizo paella

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Brunch
$35.00 (add glass of Brut Cuvee $7.00) $29.00 (Child 5-15 years)

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*All menus rely on availability of seasonal produce, subject to change