

ALL DAY MENU

Please order at your table and inform us of any allergies as not all ingredients are listed.

Chelsea Waffle – 26 V

Berry Mascarpone, Seasonal Fruits, Freeze Dried Raspberries
– add Bacon +8 / Fried Chicken +8

Smashed Avocado on Sourdough – 26 V

with Feta, Soft Poached Egg, Greens, House-made Dukkah
– add Bacon +8 / Chorizo +8 / Halloumi +7

Green Eggs & Ham – 28

Two Poached Eggs, Hollandaise, Basil Pesto, Baby Spinach,
Champagne Ham on Sourdough

Eggs Benedict – 28 GF

Potato Rosti, Citrus Hollandaise with either:
*Smoked Salmon / Farm Cut Bacon / Fried Chicken /
Spinach & Mushroom*

Two Eggs Your Way – 16 V

Scrambled / Poached / Fried Eggs on Sourdough Toast
– add extras, please refer to Sides panel

Workers Breakfast – 32

Bacon, Triple Roasted Potatoes, Field Mushrooms, Local Black
Pudding, House Baked Beans, Eggs Your Way, Toast

Fish 'n' Chips – 32

Tempura Battered Market Fish, Slaw, Zesty Tartare

Pork Belly Tacos (x2) – 29

Slaw, Jalapeno Aioli, Tomato Salsa, Pickled Veges,
Crackling, Flour Tortillas

Korean Chicken Burger – 29

Chicken Tenders, Asian Slaw, Pickled Carrots and Onions,
Brioche Bun, served with Fries and Jalapeno Aioli

Chilli Prawn Pasta – 32

Prawns sauteed with Chilli Oil, Garlic Herb Butter,
Lemon Wedge

Mediterranean Lamb – 32

Tender Marinated Lamb, Hummus, Tzatzki,
Cucumber Tomato Salad, Toasted Pita

Open Steak Sando – 30

Marinated Medium-Rare Sirloin, Mesclun, Salsa Verde,
Caramelised Onion, Red Pepper Pesto on Focaccia

Chicken Noodle Salad – 29 GF DF

Rice Noodles, Shredded Sriracha Chicken, Herbs,
Red Pepper, Cucumber, Vietnamese Dressing

Summer Bowl – 30 V

Pickled Veges, Beetroot, Corn, Peppers, Edamame,
Chickpeas with Salsa Verde Aioli
– Tofu PB / Halloumi / Salmon +2

Reuben Toastie – 26

Pastrami, Tasty Cheese, Sauerkraut, Gherkins,
Thousand Island Dressing on Focaccia with Fries

SIDES

Baked King Salmon	10
Smoked Salmon	8
Farm Cut Bacon.....	8
Southern Fried Chicken.....	8
Chorizo	8
Field Mushrooms	6
Halloumi	7
Grilled Tomato	6
Avocado	7
Potato Rosti	4
Gluten-Free Toast	4

FRIES with Aioli GF DF V 12

SWEET CABINET

Please check for availability and order at your table.

- V Vegetarian
- GF Gluten-Free Does not use gluten ingredients
- DF Dairy-Free Does not use dairy ingredients
- PB Plant-Based



DRINKS

ESPRESSO COFFEE

All coffees served with a double shot.

Black	5
Americano / Long Black / Short Black / Piccolo	
White	6
Cappuccino / Flat White / Latte / Long Mac / Short Mac	
Mochaccino	7

HARNEY & SONS TEA-6

One pot of tea per person.

Chamomile / Citrus Green / Earl Grey / Japanese Sencha / Organic Rooibos / Peppermint / English Breakfast

HOT DRINKS

Chai / Spiced Chai / Matcha Latte	7
Rose Latte with Coconut Milk	7
Spiced Lemon Ginger Toddy	7
Hot Chocolate	6
Fluffy	2.5

ICED DRINKS

Americano	7
Chocolate / Latte / Mocha / Matcha Latte	8
Strawberry / Mango Matcha Latte	9.5

COLD FOAM COFFEES

Macadamia White Chocolate / Crème Brulee / Biscoff.....9

EXTRAS

Soy/Oat	1.2
Almond/Coconut	1.5
Large / Extra Shot / Cream / Decaf	1
Hazelnut / Caramel / Vanilla Shot	1.2

SMOOTHIES / MILKSHAKES

Green Smoothie <i>Spinach, Mango, Banana, Coconut Water</i>	12
Mango / Berry Smoothie DF	9
Chocolate / Vanilla Milkshake	9
Crème Brûlée / Strawberry Shortcake Milkshake	12

COLD DRINKS

Juice (Homegrown Apple or Orange)	6
Kombucha (Feijoa / Blueberry)	8
Iced Tea (Mango / Grapefruit / Passionfruit / Lemon)	6
House-made Lemon, Lime, Bitters	9

Sparkling/Soda

San Pellegrino Sparkling (250ml / 1L)	6 / 12
Coke / Coke Zero	6
Old Fashioned Lemonade	6
Ginger Beer	6

MOCKTAILS - 10

Valentina (*Cranberry, Passionfruit, Grenadine*)

Mojito Lemon Lime Soda

BEER/CIDER

Cider	9
Hallertau	12
<i>#1 Kolsh (low carb)</i>	
<i>#2 Pale Ale</i>	
<i>#9 Beer of Auckland</i>	
<i>Mexican Lager with Lime 2.5%</i>	
Peroni / Peroni Zero	12

DF Dairy-Free Does not use dairy ingredients

WINE/BUBBLES

Rosé	Glass	Bottle
Squealing Pig Rosé	14	70
White		
Catalina Sounds Pinot Gris	14	70
Squealing Pig Chardonnay	14	70
Dog Point Sauvignon Blanc	15	75
Red		
Lake Hayes Pinot Noir	16	80
Paritua "Scarlet" Merlot/Cab Sav/Cab Franc	17	85
Bubbles		
Squealing Pig Sparkling Rosé	13	65
Bandini Prosecco	13	65

COCKTAILS

Mimosa	16
Spritz (<i>Aperol / Peach Elderflower / Yuzu Cucumber</i>)	16
Chelsea Favourite (<i>Tequila, Kaffir Lime, Cucumber, Lemon Juice</i>)	21
Espresso Martini	21
Sugar Signature (<i>Vodka, Raspberry, Rose, Lemon</i>)	21

