

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

Apple Rhubarb Crumble Porridge – 20
with Milk, Almond Crumble, Cream on side

Chelsea Waffle – 27 V
Berry Mascarpone, Seasonal Fruits, Freeze-Dried Raspberries
– add Bacon 10 / Fried Chicken 8

Smashed Avocado on Sourdough – 27 V
With Feta, Soft Poached Egg, Greens, House Made Dukkah
– add Bacon 10 / Halloumi 7

Eggs Benedict – 29.5 GF
Potato Rosti, Citrus Hollandaise with either:
*Florentine (Smoked Salmon & Spinach) / 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

Prawn Tacos (x2) – 29
Chilli Garlic Prawns, Jalapeno Aioli, Pickled Red Onion,
Slaw, Flour Tortillas

Pulled Pork Burger – 29
BBQ Pulled Pork, Bacon, Coleslaw, Burger Cheese, Gherkin,
Brioche Bun, served with Fries and Jalapeno Aioli

Chicken Parmigiana – 32
Panko Crumbed Chicken Thigh, House Tomato Sauce,
Three Cheeses, Fries and Crisp Green Salad

Soup of the Day – 23 *please check with wait staff*
Delicious Winter Warming Soup Served with Sourdough

Kaimoana Chowder – 33
A Rich, Creamy Seafood Chowder with Mussels, Prawns, Squid,
Snapper, Salmon, And Scallops, Served with Toasted Sourdough

Wellness Bowl – 32
Roasted Winter Vegetables, Quinoa, Seasonal Greens,
and Edamame with Vinaigrette and Pesto Aioli.
Served With Baked King Salmon
Vegan option: Tofu with Aioli PB

Reuben Toastie – 27
Pastrami, Tasty Cheese, Sauerkraut, Gherkins,
Thousand Island Dressing on Focaccia with Fries

SIDES

Baked King Salmon	12
Smoked Salmon	11
Farm Cut Bacon.....	10
Southern Fried Chicken.....	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
PB Plant-Based DF Dairy-Free Does not use dairy ingredients

Beyond the Café at CHELSEA Bay

Take a Tour

Chelsea Factory Tours

Discover the magic of making sugar with
a factory tour or train ride around our site -
ask at the counter

Master the Classics

Edmonds Baking School

Learn to bake like a pro. Book a class online or scan
the QR code below for our upcoming schedule

Traditional Devonshire Tea

Join Us On Weekdays

Warm, freshly baked scones served with cream
& jam, right here in the café Monday to Friday

Host an Event

Exclusive After-Hours Hire

Looking for a stunning venue? From 5pm, our space
is yours. Talk to our team about private functions



Scan here
to book



DRINKS

ESPRESSO COFFEE

All coffees served with a double shot.

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

HARNEY & SONS TEA - 6

One pot of tea per person.

Citrus Green / Japanese Sencha / Peppermint /
English Breakfast / Earl Grey

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	8
Matcha Latte	8
Blended Strawberry / Mango Matcha Latte.....	9.5

SPECIALTY COLD FOAM COFFEES

Crème Brûlée / Biscoff.....	9
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COFFEE EXTRAS

Alternative Milks: Soy / Oat / Almond / Coconut.....	1.2
Extras: Large / Extra Shot / Decaf.....	1
Shots: Hazelnut / Caramel / Vanilla Shot.....	1.2

SMOOTHIES / MILKSHAKES

Green Smoothie DF GF (Spinach, Mango, Banana, Coconut Water)	12
Mango / Berry Smoothie DF GF	9
Chocolate / Vanilla Milkshake	9

COLD DRINKS

Sparkling/Soda

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

Still

Juice (Homegrown Apple or Orange).....	6
Kombucha (Feijoa / Blueberry).....	8
Iced Tea (Mango / Grapefruit / Passionfruit / Lemon).....	7
House-made Lemon, Lime, Bitters.....	9

MOCKTAILS - 10

Lemon Ginger Cooler

(Lemon, Ginger, Honey Syrup, Lemonade)

Mojito Lemon Lime Soda

Citrus Rose

(Rose Syrup, Orange Juice, Lemon Juice, Soda)

BEER/CIDER

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

WINE/BUBBLES

	Glass	Bottle
Rosé		
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
Bubbles		
Squealing Pig Sparkling Rosé	13	65
Bandini Prosecco.....	13	65

COCKTAILS

Mimosa.....	16
Aperol Spritz.....	16
Chelsea Fav (Tequila, Kaffir Lime, Cucumber, Lemon Juice).....	21
Espresso Martini	21

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DF Dairy-Free Does not use dairy ingredients

