

CABINET MENU

we are offering our cabinet menu from your seat. please check with staff for availability and specials. limited stock available.

THE FAV’S

old school jam & cream doughnut	6
chocolate mascarpone doughnut	6
raspberry lamington- mascapone cream, raspberry jam	8
chocolate lamington -chocolate ganache, mascarpone cream	8
lemon lamington-lemon curd, mascarpone cream	8

SLICES

salted caramel & dark chocolate	6.5
ginger & pistachio slice	
dark chocolate brownie	

CAKES

sour cream & blueberry (GF)	6.5
dark chocolate ganache	
ginger & pistachio	
orange coconut cake (GF DF)	

TARTS

plum & almond	6.5
lemon meringue	
chocolate ganache	

SCONES

citrus & date	5.5
bacon, feta, sun-dried tomato, herbs	

BRIOCHE

pumpkin, bacon, cheddar, baby spinach	7
baby spinach, cheddar, mushroom, feta, thyme	

ALL DAY MENU

morning grains - farro, toasted buckwheat, young coconut, golden raisin, blueberry stained pear, freezer dried honey, your choice of milk (v) (vgr)	16
french toast - chocolate brioche, sesame panna cotta, matcha poached pear, sour cherry, honeycomb tuile, chocolate creme, maple syrup (v)	21
mushrooms - medley of mushrooms, shallot, garlic, fermented mushroom butter, lemon juice, hazelnut, parsley, truffle salt. poached egg served on a house made crumpet(v)	21
sweet corn fritters - halloumi, mango compote, chilli, coriander crema, coconut, rice paper (v)	23
benedict - cauliflower pakora, winter greens, pickled cauliflower, green grape, poached eggs, curried or plain hollandaise (gf) your choice: cured salmon or spiced pork belly smoked portobello mushroom (v)	24 22
sugar big breakfast - bacon, blackforest pork sausage, crispy potato, confit tomato, smoked mushroom, kumara sourdough, eggs your way (gf) add - blackforest black pudding	26 3.5
fried chicken burger - breaded chicken thigh, chipotle mayo, swiss cheese, pickles, onion, cos, brioche bun, fries	26
fish sando - yeast battered market fish, gribiche, cos, charcoal brioche bun, fries	24
sticky pork belly salad - soba noodles, radish, chilli, sesame, peanut, coriander, black caramel	26
crispy brussel sprout salad - swiss chard, apple, buckwheat, almond, feta, mint, maple dressing (v) (vgr) (gf)	21
brisket ramen - kimchi rubbed beef brisket, noodles, egg, pickled shiitake, spring onion, wakame	22

KIDS

french toast - fried brioche & maple 8 / scrambled eggs on toast 7 / sausage & chips 12

SIDES - CREATE YOUR OWN OR ADD TO YOUR CHOICE OF MEAL

thick cut bacon 6 / black forest pork sausage 6 / cured salmon 6 / blackforest black pudding 3.5
halloumi 5 / avocado 5 (when available) / smoked mushrooms 5 / confit tomatoes 4
midnight baker seede loaf (gf) 3 / multi grain toast 3 / kumara sourdough toast 3 /poached or fried egg 3
scrambled eggs 8 / hollandaise 2 / shoestring fries with oregano, feta, sumac aioli 9

PLEASE NOTE: all bread can be swapped for gluten free, please let our staff know if you are coeliac, allergic to nuts, or have any other food allergies. our kitchen contains nuts and our fryers are used for cooking products containing gluten.

gf- gluten free v - vegetarian vgr - vegan on request