

All day menu

PUFFED SPELT & ALMOND GRANOLA

Passionfruit yogurt, organic maple, tropical & spring fruits

RED THAI CURRIED MUSHROOMS

Seasonal mushrooms, poached egg, coconut sambal crumble, coriander, lemongrass oil, crispy enoki, roti

CHILLI SCRAMBLED EGGS

Toasted kumara sourdough, chilli feta, pickled red onion, fried shallot & broccoli floret, chilli floss

ORANGE & NUTELLA WAFFLE

Buttered popcorn panna cotta, orange, nutella mascarpone, caramelized popcorn powder, maple, hazelnuts, thyme, chocolate meringue

AVOCADO ON TOAST

Poached egg, sunflower & cashew hummus, dukkah, edamame, feta & chilli cream

FRIED CHICKEN BENEDICT

Poached eggs, maple butter hollandaise, jalapeño cream, french toast brioche, candied jalapeños, grilled broccolini

BRAISED PORK BENEDICT

Slow cooked pork belly, bao bun, poached eggs, choy sum, pickled veg, black vinegar hollandaise, roasted peanuts

TEMPURA CRAB PO'BOY

Tempura soft shell crab, green papaya, wasabi & avocado mayonnaise, hash tag fries

BANH MI TACOS

Tortilla, pork belly, pickled daikon & carrot, cucumber, sriracha mayonnaise, coriander, radish

16

22

19.5

22

19

24

24

26

22

QUINOA SALAD

Smoked labneh, dried tomato, olive, cucumber, pomegranate, lemon zest, parsley, black quinoa crisp, turmeric oil

- Add smoked salmon 6, add pork belly 8, add chicken 8

HASH TAG FRIES

Garlic aioli

19

8

MAKE YOUR OWN BREAKFAST /SIDES

2 EGGS - any style

6

BREAD - 1 slice

3

5 grain, Kumara sourdough, midnight bakers (GF,V)

BLACK FOREST PORK AND HERB SAUSAGE

6

FREE RANGE BACON

6

ROASTED TOMATOES

4

SEASONAL GREENS

Broccolini, choy sum

AVOCADO

SMOKED SALMON

CREAMY MUSHROOMS

HOLLANDAISE

5

5

6

7

2

Kids menu

FRENCH TOAST

Fried brioche & maple

8

SCRAMBLED EGGS ON TOAST

7

SAUSAGE & CHIPS

12

Drinks menu

COFFEE	SM	LG
Americano	4.5	4.7
Long/short black	4.5	
Long/short macchiato	4.5	
Piccolo	4.2	
Flat white	5.0	5.5
Cappuccino	5.0	5.5
Latte	5.0	5.5
Iced americano/mocha/latte		7.0
Matcha latte	5.0	5.5
Turmeric latte	5.0	5.5
Rose latte	5.0	5.5
Classic/spiced chai latte	5.0	5.5
Spiced lemon ginger toddy	5.0	
Hot chocolate	5.0	5.5
Fluffy	1.0	
Bambina hot chocolate	3.0	
Alternative milk offer		.80
Coconut / almond / soy		

MILKSHAKE	9.0
Chocolate or vanilla	

SMOOTHIES	9.0
Berry or tropical	

TEA	5.0
HARNEY & SONS	
Supreme breakfast	Japanese sencha
Earl grey supreme	Citron green tea
Organic rooibos	
Chamomile	
Peppermint	

COLD DRINKS	
Phoenix cola / lemonade / ginger ale	6.0
Otakiri sparkling 300ml	4.5
Homegrown ginger kombucha	7.0

COLD PRESSED JUICES (300ml)	6.0
Cold-pressed apple or orange	
Raw energy - beetroot, apple, carrot, lemon	

SPARKLING	GLS	BTL
Bandini prosecco/nv/italy	12	60

WHITES	GLS	BTL
Dog point sav blanc/2018/marlborough	14	50
Quarter acre chardonnay/2018/hawkes bay	14	70
Squealing pig pinot gris/2019/marlborough	10	50

REDS	GLS	BTL
Squealing pig pinot noir/2018/central otago	11	55

ROSÉ	GLS	BTL
Squealing pig rosé/2019/marlborough	9	60

BEERS BY THE BOTTLE		
Estrella (on tap)	400ml 10	500ml 12
Peroni Zero		9
Peroni		9