

All day menu

PUFFED SPELT & ALMOND GRANOLA Boysenberry yogurt, macerated fruits (VGR) (V)	16
ORANGE & NUTELLA WAFFLE Buttered popcorn panna cotta, orange, nutella mascarpone, caramelized popcorn, hazelnut, maple, chocolate meringue (V)	22
WHIPPED AVOCADO ON TOAST Edamame, jalapeno, feta, sunflower & cashew hummus, dukkah, poached egg (V)	19.5
RED THAI CURRIED MUSHROOMS Seasonal mushroom, coconut sambal crumble, coriander, poached egg, lemongrass oil, roti (V) (GF)	22
CHILLI SCRAMBLED EGGS Pickled red onion, crumbed feta, fried shallot & broccoli floret, sourdough, chilli hair (V) (GF)	20
BRAISED PORK BENEDICT 5 spiced pork belly, bao bun, choy sum, pickled veg, peanut, poached eggs, black vinegar hollandaise (GF)	25
FRIED CHICKEN BENEDICT Crumbed chicken, candied jalapeno cream, french toast brioche, spring greens, poached eggs, maple hollandaise	25
SUGAR BREAKFAST Thick cut bacon, pork sausage, portobello, tomato, spring greens, salted buffalo curd, eggs your way, your choice of toast (GF)	28
CLASSIC CHEESE BURGER Double beef patty, american cheddar, pickles, iceberg, house burger mayo, brioche, fries	21
POACHED CHICKEN BREAST Spinach, macadamia, red miso, cucumber, grape, wild rice (GF)	22

FISH & CHIPS Beer battered market fish, home style chips, minted peas, tartare sauce, lemon	26
TEMPURA CRAB PO'BOY Squid ink tempura soft shell crab, green papaya, wasabi & avocado mayo, fries	26
CHARRED BROCCOLI SALAD White cabbage, chickpea, mint, lemon, salted buffalo curd, za'atar (V) (GF) - Add smoked salmon 6, add pork belly 8, add chicken 8	19

Kids menu

FRENCH TOAST	8
SCRAMBLED EGGS ON TOAST	8
SAUSAGE & CHIPS	12

Sides

SCRAMBLED EGGS & CHIVE	8	SPRING GREENS	5
2 EGGS	6	AVOCADO & EDAMAME	6
PORK SAUSAGE	6	PORTOBELLO	6
THICK CUT BACON	6	SMOKED SALMON	7
TOMATOES	4	HOLLANDAISE	2
BREAD - 1 slice Kumara sourdough, grain, midnight bakers (GF)	3	SHOESTRING FRIES Red miso salt, parmesan, truffle mayo	12

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

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