

BRUNCH MENU

Wednesday to Sunday - 9am - 2pm

BRUNCH

HAM & CHEESE CROISSANT

Baked croissant with champagne ham, cheddar & persillade & side of salad

CROISSANT EGGS BENEDICT

Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce.

Your choice: Smoked salmon / Bacon / Mushrooms V

EGGS TARTINES V

Two free range poached eggs, Mama Kali's microgreens & homemade hollandaise sauce on sourdough toast

AVOCADO & BROAD BEAN VG DF GF

Avocado & broad beans dip, sauteed broad beans & Oyster Mushrooms, Mama Kali's microgreens

BELGIUM WAFFLE

Seasonal fruit, maple syrup & whipped cream +add bacon +6

PANINI SAVOYARD

Toasted panini sandwich with coppa, baby spinach, Wildfire rind cheese, gherkins & persillade

MUSHROOMS ON POTATO V GF

Sauteed Marama Oyster mushroom, pomme Anna, pickled red onion, roquette leaves & persillade

CAESAR SALAD

Lettuce, croutons, parmesan, poached egg, anchovies, Caesar dressing

VIENNOISERIES & PASTRIES

Check our food cabinet

EXTRAS

Crispy bacon	6
Poached egg each	3
Sauteed mushrooms	6
Smoked salmon	6

Swaps (instead of Bread)

GF Bread	2
Pomme Anna	4

Wednesday to Sunday - From 11am

TAPAS

12 OLIVES DF GF VG

Marinated whole olive with fennel & lemon

23 BREAD & SMOKED BUTTER V

Sourdough bread, churned smoked butter

CHARCUTERIE

Poaka salami & chorizo, Coppa, sourdough & pickles

12 FOR ONE FOR TWO

OYSTERS GF

Oysters au naturel, Kawakawa oil & oyster emulsion - 3 Minimum order

19 EACH HALF DOZEN DOZEN

14 CHEESE PLATE

Brie de Moutere, quince jelly, grapes, sourdough bread

19

DESSERTS

24 AFFOGATO GF

Mount Made vanilla ice cream, espresso shot
Add a shot Khalua or Bayleys +6

18 LEMON SORBET GF DF VG

Mount Made lemon & mint sorbet, coconut macaron
Add a shot of NZ Limoncello +6

VANILLA POACHED APPLE GF

Buckwheat crumbs, Maple syrup cloud

CHOCOLATE SOUFFLE

Dark chocolate souffle, Mount Made vanilla ice cream - **allow 20 minutes**

BELGIUM WAFFLE

Seasonal fruit, maple syrup & whipped cream

HOT BEVERAGES

Far East Coffee -

Fair Trade & organic coffee from Gisborne - All coffee are served double shot

Black (Espresso, Long black, americano)	4
White (Flat white, Latte, Cappucino)	4.5
Mochaccino	5
Equagold Hot chocolate	4.5
Chai latte	5

Extras

Large	1
Almond/Coconut/Oat milk	1
Hazelnut/vanilla/caramel syrup	0.5
Pouring cream / Extra shot	1
Take away cup	0.5

Webster's Tea -

Organic loose tea from Tauranga	4.5
English breakfast / Earl Grey	
Lime ginger green tea	

Webster's Herbal Tea -

Turmeric / Blood orange rooibos / Chocolate & fennel / Berry	4.5
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COLD BEVERAGES

ICED Espresso coffee / coffee latte / chocolate	5.5
Pour over on ice	
+ Add whipped cream	1

Phoenix organic Juice

Orange, mango & apple / Apple, peach & raspberry	7
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Pete's natural sodas

Lemonade / Feijoa Lemonade / Cola / Blackcurrant crush / Ginger beer	7
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Good Buzz Kombucha

Feijoa / Raspberry & Lemon	7
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Antipodes Sparkling water

500ml	7
1000ml	11

Let us know of any dietary requirements

For groups of 6 or more we require one bill per table or for the bill to be divided equally

DINNER MENU

Friday & Saturday - From 5:30pm

MATARIKI CHEF'S MENU 69PP

5 courses, for the whole table



ADD A BEVERAGE MATCH \$49

MATARIKI

Sourdough bread & smoked butter

WAITĀ

Oyster au naturel, Kawakawa oil & oyster emulsion

WAITĪ

Smoked eel, watercress & potato veloute

TUPU-Ā-NUKU

Confit Lamb shoulder, Kumara & horopito gnocchis & jus

TUPU-Ā-RANGI

Vanilla poached Apple, Buckwheat crumbs, Maple syrup cloud

A LA CARTE DINNER

This menu - designed to be shared - is inspired by the Mediterranean cuisine
We value sustainable, seasonal & local products.

TAPAS

OLIVES DF GF VG 10
Marinated whole olive with fennel & lemon

BREAD & SMOKED BUTTER V 12
Sourdough bread, churned smoked butter

CHARCUTERIE
Poaka salami & chorizo, Coppa, sourdough & pickles
FOR ONE 18
FOR TWO 28

OYSTERS GF
Oysters au naturel, Kawakawa oil & oyster emulsion - 3 Minimum order
EACH 6
HALF DOZEN 30
DOZEN 60

Please let us know of any dietary requirements
Some dishes can be made GF or VG upon request

VEGETABLES

Recommended 1 for two people

KUMARA & HOROPITO GNOCCHIS V 20
Brown butter & Parmesan

BRAISED FENNEL V GF 17
Orange butter

POTATO MILLEFEUILLE V GF 16
Wild roquette & Pecorino cheese

CEASAR SALAD 16
Romaine Lettuce, croutons, parmesan, anchovies, Caesar dressing

PROTEINS

Recommended 1 for two people

RIB EYE ON THE BONE GF 72
55 days, hand picked, with smoked butter

CONFIT LAMB SHOULDER GF DF 68
Whole shoulder slow cooked for 12 hours, Gremolata & jus

FISH MEUNIERE POA
Line caught whole flounder, pan fried with butter, parsley & capers

DESSERTS

AFFOGATO GF 10
Mount Made vanilla ice cream, espresso shot
Add a shot Khalua or Bayleys +6

LEMON SORBET GF DF VG 10
Mount Made lemon & mint sorbet, coconut macaron
Add a shot of NZ Limoncello +6

VANILLA POACHED APPLE GF 14
Buckwheat crumbs, Maple syrup cloud

CHOCOLATE SOUFFLE 16
Dark chocolate souffle, Mount Made vanilla ice cream - **allow 20 minutes**

CHEESE PLATE 18
Brie de Moutere, quince jelly, grapes, sourdough bread

THE
TRADING
POST



BRUNCH & DINNER MENU

WINTER 2022

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