

## BRUNCH MENU

Wednesday to Sunday - From 9am to 2pm

**HAM & CHEESE CROISSANT** 13  
Baked croissant with champagne ham, cheddar & persillade & side of salad

**TOASTED CHEESE SANDWICH** 16  
Wildfire washed rind cheese, baby spinach, onion jam & side of salad

**EGGS ON TOAST** 12  
Two free range poached eggs, Mama Kali's microgreens & homemade hollandaise sauce on sourdough toast  
Scramble eggs + 3  
Swap bread for potato galette + 3

**CROISSANT EGGS BENEDICT** 23  
Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce.  
Your choice: Smoked salmon / Crispy bacon / Mushrooms

**MUSHROOM ON POTATO GALETTE** 22  
Sautéed Mārama Oyster mushrooms, pickled red onion & roquette leaves on potato galette

**BELGIUM WAFFLE** 15  
Vanilla mascarpone, fruit compote, pure maple syrup  
Add crispy bacon + 6  
Extra maple syrup + 2

**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
Potato galette	3

### KIDS MENU

**Ham & cheese toasted sandwich** 10  
Served with fruits | GF free bread +2

**Kids Waffle** 12  
Belgium waffle, maple syrup & fruits

**Kids Ice cream** 5  
Vanilla Ice cream with sprinkles



## A LA CARTE MENU

Wednesday to Sunday - From 11am to 2pm  
Friday & Saturday - From 5:30pm

### TAPAS

**OLIVES** 10  
Marinated whole olives with fennel & lemon

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

**CHARCUTERIE** 18  
Poaka salami & chorizo, Coppa, sourdough bread & pickles

**SMOKED FISH RILLETTES** 16  
Smoked kahawai rillettes served on baby cos leaves

**CHEESE PLATE** 18  
Brie de Moutere, fig log, sourdough bread

### MAINS

**MUSHROOM GNOCCHIS** 34  
Homemade gnocchis, sautéed Mārama Oyster mushrooms, butternut pumpkin, hazelnuts, parmesan & roquette

**CRAYFISH BISQUE** 32  
Crayfish bisque soup served with garlic & cheese bread

**SALMON, FENNEL & ORANGE SALAD** 28  
Hot smoked salmon, fennel bulbs, orange, cos lettuce, walnuts, balsamic vinaigrette

**BEEF SCOTCH FILLET** 39  
Handpicked scotch fillet 200gr, truffled mash potato, grilled cos, beurre Maître d'hôtel

**WHOLE LAMB SHOULDER TO SHARE** 86  
Lumina lamb shoulder, confit for 12 hours, served with mash potato & roots vegetables

### DESSERTS

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

**CHOCOLATE MOUSSE** 16  
Hazelnut praliné, Marlborough Sea salt

**BASQUE CHEESE CAKE** 15  
Cherry compote

**BELGIUM WAFFLE** 15  
Vanilla mascarpone, fruit compote, pure maple syrup  
Add vanilla ice cream + 3

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