



From 9:30am to 2pm

DAY MENU

From 11am to 2pm

BRUNCH

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

TOASTED CHEESE SANDWICH V 17
Wildfire washed rind cheese, baby spinach, onion jam & side of salad

EGGS ON TOASTS V 14
Two free range poached eggs, Mama Kali's microgreens & homemade hollandaise sauce on sourdough toast
Swap bread for potato galette + 3
Add topping Crispy bacon +7 | Mushrooms +7 | Smoked salmon +8.50

AVOCADO ON TOASTS VG 16
Smashed avocado with persillade, pickled red onion, toasted seeds & microgreens on sourdough toast

CROISSANT EGGS BENEDICT V* 23
Stuffed croissant with two free range poached eggs, sauteed spinach & homemade hollandaise sauce.
CHOOSE: Crispy bacon | Mushrooms | Smoked salmon +1.50

BELGIUM WAFFLE V 16
Vanilla bean chantilly, maple syrup & fruit coulis
Add crispy bacon + 7

VIENNOISERIES & PASTRIES
Check our food cabinet

EXTRAS

Crispy bacon	7
Poached egg each	3
Sauteed mushrooms	7
Smoked salmon	8.50
Potato galette	7
Avocado	4
Sourdough toast each	2
Swaps (instead of Bread)	
GF Bread	2
Potato galette	3

KIDS MENU

Ham & cheese toastie	10
Served with fruits	
Kids Waffle	12
Served with fruits & maple syrup	
Kids Ice cream	5
Vanilla Ice cream with sprinkles	

TAPAS

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

BREAD & SMOKED BUTTER V 12
Sourdough bread, smoked butter

CHARCUTERIE DF GF* 22
Poaka salami & chorizo, Coppa, sourdough bread & pickles

TARAMASALATA DF 16
Tarama dip, herbs, rosemary & olive oil tortas

CHEESE PLATE GF* 19
Cheese of the week, fig log, sourdough bread

ANTIPASTI BOARD GF* 55
Olives, dips, charcuterie, cheese, smoked salmon, fresh fruits, pickles, crackers & sourdough bread - *Feeds 2 to 3 people*

MAINS

MUSHROOM GALETTE GF 24
Sautéed Mārama Oyster mushrooms, pickled red onion & microgreens served on Pomme Anna

MARKET FISH GF 34
Harissa crumbed market fish, carrot purée & garden salad

AVOCADO & SALMON SALAD GF DF 28
Avocado, smoked salmon, preserved lemon, cos salad served with toasted seeds & French salad dressing

DESSERTS

AFFOGATO GF 10
Vanilla ice cream, espresso shot
Add a shot Khalua or Bayleys +6

PARIS BREST 16
Choux puff with NZ Hazelnut praliné cream

PERSIAN CAKE GF 16
Rose, orange, cardamon & almond cake, orange blossom cream

BELGIUM WAFFLE 16
Vanilla bean chantilly, maple syrup & fruit coulis

V = VEGETARIAN

VG = VEGAN

DF = DAIRY FREE

GF = GLUTEN FREE

V* = VEGETARIAN OPTION AVAILABLE

DF* = GLUTEN FREE OPTION AVAILABLE

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



BEVERAGE MENU

WINE BY THE GLASS

SPARKLING

Veuve du Verney France 10

ROSE

Listel rosé 10

WHITES

Sauvignon Blanc Clos Henry 12

Chardonnay Lugny Mâcon Villages 13

Pinot Gris Arthur Metz 14

REDS

Pinot noir Unravelled Carrick 15

Syrah Ventoux Delas 12

BEERS

Sunshine brewery Gizzy Gold Lager 3.8% 9

Sunshine brewery Light Pilsner 2.4% 9

Sunshine brewery IPA 5.8% 11

Sunshine brewery Mexican Lager 5% 11

Lumberjack Chainbrake IPA 5% 12

Good George Non-Alcoholic Hazy IPA <0.5% 10

CIDER

Kerouac Apple cider France 5% 9

Good George Passionfruit Cider 4.5% 11

COCKTAILS

Spritz

Aperol, sparkling wine, soda water 14

Rhubard, Elderflower & Kombucha Spritz

Vodka, St Germain liqueur, rhubarb coulis, kombucha 16

Green tea & thyme Martini

Bombay Sapphire gin, Vermouth bianco, thyme & green tea syrup, lemon juice 16

Gin & Ginger

Bombay Sapphire gin, lemon juice, Pete's Ginger Beer 15

Whiskey sour

Whiskey, bitter angosture, egg white, lemon 15

Berry Tea & Rose Margarita

Tequila, Cointreau, Berry tea, Lime Juice, Rose water 16

AFTER DINNER COCKTAILS

Cognac & Coffee

Cognac, Kahlua, Espresso & brown sugar 17

Orange Brulée

Amaretto, Grand Marnier, Cognac, Cream & cinnamon 18

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

NZ Oat milk / NZ Macadamia milk / Almond 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 -

4.5

Turmeric / Blood orange rooibos / Chocolate & fennel / Berry

COLD BEVERAGES

ICED Espresso coffee / coffee latte / chocolate 5.5

Pour over on ice

+ Add whipped cream 1

ICED Macadamia Chai 6.5

Pour over on ice, NZ Macadamia milk and Pheonix Chai

Pheonix organic Juice 7

Orange, mango & apple / Apple, peach & raspberry

Pete's natural sodas 7

Lemonade / Feijoa Lemonade / Cola / Ginger beer

Good Buzz Kombucha 8

Feijoa / Raspberry & Lemon

Antipodes Sparkling water

500ml 7

1000ml 11