

## Breakfast

(available until 11:30am )



**Morning Toast**, wholegrain or sourdough with your choice of our homemade peanut butter or berry preserves 7.5 **gluten free bread +1**

**Granola and fruit**, maple and date syrup toasted oats, nuts, seeds and dried fruit with Greek yoghurt and seasonal fruit (v) 16

**Free range eggs** – poached or fried, with wholegrain toast (v) 13

**Scrambled free range eggs** with fresh herbs and wholegrain toast (v) 14

**add:** grilled bacon + 6 sautéed mushrooms (v) + 6 house smoked salmon + 7  
sautéed spinach (v) +5 **gluten free bread +1**

**Mediterranean brunch** – Free range scrambled eggs, fresh tomato, cucumber, house made hummus, olives, feta cheese, toasted dark rye (v) 21

**Eggs Benedict** – poached free range eggs, English muffin with sautéed spinach and citrus cardamom hollandaise.

**grilled bacon** 21, **house smoked salmon** 23, **sautéed mushrooms** (v) 21  
**gluten free bread +1**

**House smoked salmon tartine**, lemon and pepper cream cheese, capers and red onion on crisp sourdough 19.5 **gluten free bread +1**

**Brioche French toast**, with grilled banana, rose and orange mascarpone, fresh summer berries, maple syrup (v) 18.5

**add** grilled bacon +6 **with gluten free bread +1**

**Mushroom medley**, homemade truffle ricotta, cornichons, e.v. olive oil, parmesan, wholegrain toast (v) 22.5 **gluten free bread +1**

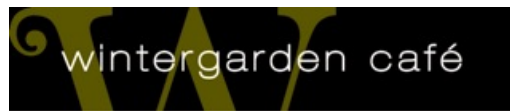
**add** grilled bacon +6 **add** poached free range eggs +4

**Garden breakfast** – free range eggs any style, grilled bacon, sautéed mushrooms, roasted tomato, herbed lamb sausage, sourdough toast 24 **gluten free bread +1**



### *Sides (with mains only)*

Sautéed spinach 5 Roasted tomato 5 Lamb sausages 6 Toasted sourdough or wholegrain 5



## Lunch

(from 11:30 am)

### *To start and to share:*

Bowl of marinated olives 6

Garlic & herb grilled bread 8

**Freshly made hummus**, marinated olives, with warmed artisan bread (v) 16

**Kiwi platter; for two:** House smoked Manuka salmon, kiwi fruit, local artisan cheese, corn fritters, herbed lamb sausage, fresh hummus, seed crackers, artisan bread crostini, fresh salad, Waiheke Island olive oil, kumara crisps 42



**Monte Cristo grilled sandwich**, soft bread stack egg dipped and filled with champagne ham, béchamel sauce, wholegrain mustard and Swiss melted cheese; with a side salad 18

**Corn fritters** made gluten free with spring onion, coriander, fresh avocado, feta whip, kumara crisps, and rocket salad (v) (gf) 19.5

add grilled bacon +6, smoked salmon +7, sautéed mushrooms (v) +6

**Eggs Benedict** – poached free range eggs, English muffin with sautéed spinach and citrus cardamom hollandaise.

grilled bacon 21, house smoked salmon 23, sautéed mushrooms 21 (v)

gluten free bread +1

**Mediterranean brunch** – Free range scrambled eggs, fresh tomato, cucumber, feta cheese, house made hummus, olives, toasted dark rye (v) 21

**Daily Tartine;** toasted sourdough with your favourite toppings:

**Pickled mushrooms**, blue cheese cream, wild rocket, toasted walnuts (v) 18.5

**Macerated tomato**, fresh avocado, whipped feta, pistachio crumb, e.v. olive oil 18.5

**Smoked Salmon**, lemon and pepper cream cheese, capers and red onion 19.5

gluten free bread +1

**Asian chicken salad**, with summer harvest salad vegetables, roasted peanuts, crispy noodles, and a citrus chilli dressing 21

**Summer salad bowl**, Roasted kumara, jewelled quinoa, fresh tomato, cucumber, summer fruit, hummus, rice crackers, baby spinach, lemon feta whip, and tahini yoghurt, (v) (gf) 21.5

add grilled haloumi +6 grilled chicken +6

**The Reuben**, house made pastrami, mustards, house pickled cabbage, melted Swiss cheese, on toasted dark rye bread, homemade potato crisps, chipotle mayo and rocket salad 22.5

**Beef burger, with prime cut beef**, Swiss cheese, caramelized onion, Dijon mustard, house pickled cucumber, cos lettuce, tomato, between brioche buns, with fries and aioli. 23.5  
gluten free bread +1

**Classic fish and chips** – market fish, beer battered or pan-fried, chunky fries, coleslaw, and homemade tartare sauce (gf) 26.5



### *Sides*

Garlic & herb grilled bread 8

Fries and aioli 9

Seasonal salad 10

A 15% service charge applies on Public holidays