

Breakfast all day



Morning Toast, wholegrain or sourdough with choice of our homemade peanut butter or berry preserves (v) 7 **with 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) 15

Mushroom medley, homemade truffle ricotta, wholegrain toast, cornichon, e.v.o. oil, and Grana Padano parmesan (v) 22

with gluten free bread +1 add grilled bacon +6 **add** poached free range eggs (v) +4.5

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

Scrambled eggs with fresh herbs and sourdough or wholegrain toast (v) 14

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

Garden breakfast - eggs any style, grilled bacon, sautéed mushrooms, roasted tomato, lamb merguez sausage, roasted baby kumara, sourdough or wholegrain toast 24

with gluten free bread +1

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

Choose from: house smoked spiced salmon 22.5 sautéed mushrooms 20.5,
grilled bacon 20.5 **with gluten free bread +1**

Breakfast Tartine, toasted sourdough with Artisan style toppings:

Grilled bacon, fresh sliced tomato, melted Swiss cheese 16.5

Macerated heirloom tomato, fresh avocado, whipped feta, pistachio crumb, radish and herbs (v) 18
with gluten free bread +1 add a free range egg (v) +3

Brioche French toast, with grilled banana, rose and orange mascarpone, berry compote, and maple syrup (v) 18

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



Sides (with mains only)

free range egg 3 (each)	grilled bacon 6	house smoked spiced salmon 7	sautéed spinach 5
sautéed mushrooms 6	roasted tomato 5	lamb sausage 6	toasted sourdough or wholegrain 5

Lunch from 11am



STARTERS AND BITES

Bowl of marinated olives 6 Garlic & herb grilled bread 8

Freshly made hummus, marinated olives, with warmed artisan bread or seed crackers (v) 15

Bread and dips for two, hummus, aioli, olives, blue cheese cream, dukkah, e.v.o. oil

and balsamic (v) 18.5, with seed crackers (gf) 23



Soup of the day, with warmed artisan bread 15.5

Monte Cristo hot sandwich, champagne ham, béchamel sauce, wholegrain mustard and Swiss melted cheese between a triple soft bread stack, dipped in egg and cooked to golden, with side salad 18

Corn fritters made gluten free with spring onion, coriander, avocado mousse, kale and parmesan salad, feta whip (v) (gf) 19.5

add grilled bacon +6 **add** sautéed mushrooms (v) +6

Lunch Daily Tartine, toasted sourdough with housemade artisan style toppings:

Marinated mushrooms, blue cheese cream, wild rocket, toasted walnut (v) 18

Macerated heirloom tomato, fresh avocado, whipped feta, pistachio crumb radish and herbs (v) 18

Manuka smoked spiced salmon, lemon and pepper cream cheese, caper berries & red onion 19

with gluten free bread +1 **add** a free range egg +3

Mushroom medley, homemade truffle ricotta, wholegrain toast, cornichon, e.v.o. oil, and Grana Padano parmesan (v) 22

with gluten free bread +1 **add** grilled bacon +6 **add** poached free range eggs (v) +4.5



Pokeh bowl, sweet paprika roasted chicken **or** house smoked spiced salmon, cauliflower rice, wild rocket, avocado mousse, jalapeno tahini crème, fried egg (gf)

with chicken 23. **with** house smoked spiced salmon 26

Seasonal veggie bowl, garden harvest roasted vegetables, quinoa with du puy lentils and parsley, house pickled cabbage, olives, toasted almonds, hummus, lemon tahini sauce, seed crackers (v)(gf) 20

add grilled haloumi +6 **add** house smoked spiced salmon +7

The Reuben, house made beef pastrami, mustard, pickled cabbage, and melted Swiss cheese on toasted artisan rye bread, home made crisps, chipotle mayo and wild rocket 22

Beef burger, with prime cut beef, Swiss cheese, caramelised onion, Dijon mustard, pickled cucumber, lettuce, tomato, brioche bun, fries and aioli. 23.5

gluten free +1

Classic fish and chips – market fish, battered or pan fried, chunky fries, coleslaw, fresh lemon, and homemade tartare sauce 25.5 (gf)

Sides. (with mains)

Roasted baby kumara 5

Kale and parmesan salad (v)(gf) 9

Fries and aioli 9

Seasonal salad with Waiheke Island olive oil 9

Garlic & herb grilled bread 8

A 15% service charge applies on Public holidays