

## Breakfast all day



**Grandma's granola** - maple and date syrup toasted oats, nuts, seeds and dried fruit with Greek yoghurt and seasonal fruit (v) 14

**Free range eggs** - just the way you like them - poached, scrambled or fried, with potato sourdough toast (v) 13

**Add:** manuka smoked bacon + 6    sautéed mushrooms (v) + 5    smoked salmon + 7

**Eggs Benedict** - poached free range eggs served on an English muffin with baby spinach and wholegrain mustard hollandaise.

**Choose from:** manuka smoked bacon 20, sautéed mushrooms 20, smoked salmon 22

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

**Grilled manuka smoked bacon**, fresh tomato, melted Swiss cheese 16.5

**Smoked Salmon**, cream cheese, capers and red onion 18.5

**Homemade Peanut Butter** or **Berry Preserves** 7

gluten free bread +1

**Brioche French toast**, with grilled banana, blueberry compote, orange mascarpone and maple syrup (v) 17.5    **add** grilled manuka smoked bacon +6

**Sautéed mushrooms and spinach** with garden herbs served on toasted sourdough (v) 19

**add** manuka smoked bacon +6    **or** poached free range eggs +3.5

gluten free bread +1

**Tuscan Farmers breakfast** - cannellini beans, chorizo, slow cooked with roasted tomato and kale, soft poached eggs, sourdough toast 19.5

**Garden breakfast** - eggs any style, manuka smoked bacon, mushrooms, beans and chorizo with tomato, sourdough toast 22.5

### Sides (with mains only)

Free range eggs (2) 3.5

Grilled manuka smoked bacon 6

Smoked salmon 7

Toasted sourdough 3.5

Sautéed mushrooms 5



## Lunch from 10am



### STARTERS AND BITES

Bowl of marinated olives 6                      Garlic & herb grilled bread 8

**Freshly made hummus**, marinated olives, with warmed baguette or gf seed crackers (v) 15

**New Zealand kiwi platter**, a selection of local and uniquely kiwi foods with mussel fritters, manuka smoked salmon, lamb sausage rolls and tomato sauce, NZ artisan cheese, beetroot hummus, seed crackers, salad greens with locally grown olive oil, fresh kiwifruit 34



**Monte Cristo sandwich**, champagne ham, wholegrain mustard and Swiss melted cheese between a soft bread stack, dipped in egg and cooked to golden, with side salad 17.5

**Corn fritters** made gluten free with a touch of spice, and spring onion, salsa romesco, tzatziki, and fresh salad (v) (gf) 18.5

**add** grilled manuka smoked bacon +6    **add** sautéed mushrooms (v) +5

**Sautéed mushrooms and spinach** with garden herbs served on toasted sourdough (v) 19

**add** grilled manuka smoked bacon +6    **or** poached free range eggs (v) +3.5

gluten free bread +1

### DAILY TARTINE

**Tartine Caprese** tomato, fresh mozzarella, basil pesto, baby spinach, balsamic glaze (v) 17.5

**Avocado and edamame bean** with feta crumb and lemon zest 16.5

**Smoked Salmon**, cream cheese, capers and red onion 18.5



### SUMMER BOWLS

**Teriyaki chicken or salmon bowl**, with avocado, sesame sushi rice, edamame beans, pickled ginger, dried wakame, with miso vinaigrette (gf) with chicken 22. with salmon 25.

**Summer salad bowl**, garden harvest vegetables, olives, quinoa with turmeric and lemon, roasted beetroot, hummus, avocado, spiced yoghurt, and seed crackers (gf) 19

**add** grilled haloumi +6    **add** NZ mussel fritters +6



**Barbeque Pork skewers** with peanut satay sauce, coconut and toasted sesame seed rice, fresh salad, and roasted peanuts 22

**Beef and cheese burger**, - grilled ground beef burger, Swiss cheese, pickled cucumber, onion, roasted beetroot, lettuce, tomato, aioli, on garlic buttered brioche buns; chunky fries. 23.5

available bun free with lettuce wrap                      gluten free bun +1

**Classic fish and chips** - market fresh fish, wrapped in beer batter with chunky cut fries, summer salad, and house made tartare sauce 26.5

**Fish of the day**, pan fried fillets, fresh summer salad dressed with local NZ olive oil and Pacific sea salt; with crusty bread 27.5

### Sides & extras

Garlic & herb grilled bread 8                      Hand cut fries with fresh aioli 8.5

Summer salad with local olive oil 9