

# All Day Breakfast

## CLASSICS

### Granola \$19

Maple-toasted oats with almonds, walnuts and seeds, seasonal fruit, vanilla bean coconut yogurt and berry compote.

### Garden Breakfast \$29

Fried free-range eggs, crispy bacon, chorizo, sautéed mushrooms, hashbrowns, fresh tomato and herbs on sourdough.

## EGG DISHES

### Free-Range Eggs on Toast \$15

Poached, fried or scrambled on toasted sourdough with fresh herbs.

Add: Sausage +\$8 · Smoked salmon +\$10 · Roasted mushrooms +\$7 · Parmesan +\$2

Add: Bacon + \$6 SPECIAL

### Eggs Benedict \$18

Poached free-range eggs on an English muffin with smoky tomato hollandaise.

Add: Bacon +\$8 · Smoked salmon +\$10 · Roasted mushrooms +\$7 · Swap muffin for hashbrowns +\$5

## SPECIALTY TOASTS

### Avocado on Toast \$24.50

Smashed avo on sourdough with medley tomatoes, pickled onion, basil cream, chilli flakes, dukkah and a poached egg.

Add: Halloumi +\$8 · Mushrooms +\$7

### Mushroom Medley on Toast \$25.50

Sautéed herbed mushrooms, wilted greens on sourdough, smoked pecorino, crunchy nuts, truffle cream and a poached egg.

## SWEET

### French Toast \$25.50

Thick brioche in a rich egg batter, grilled with seasonal fruit, berry compote and cinnamon butter cream.

Add: Bacon +\$8

#### SIDES

Bacon	\$8	Mushrooms	\$7
Sausage	\$8	Hashbrowns	\$7
Smoked salmon	\$10	Gluten-free bread	\$7
Avocado	\$7	Tomato	\$7
Halloumi	\$8	Aioli / Tartare / Tomato Sauce	\$0.50

# All Day Lunch

## TO SHARE

### Platter for Two \$54

Smoked salmon, grilled NZ lamb, cheeses and beef pastrami with salad, crackers, garlic bread, hashbrowns, olives, and pumpkin hummus.

## MAINS

### Spicy Chicken Burger \$28.50

Crispy organic chicken thigh with pickled cucumber, bold sriracha aioli, red onion and lettuce. Served with steak-cut fries.

### Beef & Mushroom Burger \$29.50

Premium Kiwi beef patty with caramelised onions, aioli, bacon, cheddar and sautéed mushrooms in a brioche bun. Served with steak-cut fries.

### Mediterranean Veggie Bowl \$28

Pumpkin hummus, seasonal greens, avocado, tomato, cucumber, red onion, olives, capsicum and orzo with grated parmesan.

Add: Poached egg +\$4 · Chicken +\$10 · Smoked salmon +\$10

### Thai Chicken Salad \$28.50

Grilled chicken over a Thai slaw of carrot, cucumber, capsicum, mesclun and toasted cashews and dressed with a zesty mint dressing.

### Mushroom Pasta \$28.50

Fresh pappardelle in a creamy blue cheese sauce with sautéed mushrooms and parmesan. Served with garlic bread.

### Crayfish Pasta \$39

Fettuccine with wild-caught crayfish in a rich tomato and mild chilli sauce, finished with fresh herbs and garlic bread.

### Beer-Battered Fish & Chips \$29.50

Crispy beer-battered fish with golden steak-cut fries, fresh salad and tartare sauce.

### Cumin-Spiced Lamb \$33

Grass-fed NZ lamb pan-seared with cumin, served with herb-infused couscous, tomato raisin chutney and lemon tahini.

Garlic bread

**\$10**

Steak-cut fries

(with aioli or tomato sauce)

**\$10**

Garden salad

**\$14**

## KIDS

### Fish and Chips \$15.50

Light battered fish with fries and tomato sauce.

### Egg and Toast \$10

Scrambled or fried eggs with toast and butter.

### Ham & Cheese Toastie \$10

Toasted bread with melted cheese and ham.

## DESSERT

### Affogato \$9.50

Double espresso poured over vanilla ice cream.

Add: Brandy + \$5

### Cakes

See our cabinet for today's selection of cakes and sweet treats.