

Breakfast all day



Morning toast

Mixed grain or sourdough with choice of house-made peanut butter, berry jam or cream cheese (v) 7.5
Gluten free bread +1

Granola

Maple and date syrup toasted jumbo oat, nuts, seeds, dried fruit, toasted coconut with Greek yoghurt, freeze dried berries, and fresh seasonal fruits (v) 16

Free range eggs on toast

Eggs any style with fresh herb and choice of bread (v) 13
Scrambled egg +1, gluten free bread +1

Mediterranean brunch

Free range scramble eggs, toasted heavy rye, buffalo mozzarella, vine tomatoes, green olive, Hummus and basil (v) 21

Egg benedict

Poached free range egg, English muffin, and citrus cardamom hollandaise (v) 15
 With bacon 21 With citrus house-cured salmon 23 *gluten free bread +1*

King salmon tartine

Citrus house-cured salmon, lemon and dill cream cheese, julienne red onion, crispy capers on toasted sourdough with poached free range egg 23
Gluten free bread +1

Avocado on toast

Smashed avo & pea, buffalo mozzarella, chili, mint, toasted sourdough, poached free range egg (v) 19
Gluten free bread +1

French toast

Toasted egg dipped brioche, grilled apricot, fresh seasonal fruits, maple syrup, lavender and orange mascarpone (v) 18 With bacon 22
Gluten free bread +1

Mushroom medley

Sautéed garlic-herb mushrooms, cornichon, truffle crème fraiche, Grana Padano parmesan, poached free range egg, and toasted sourdough (v) 21
Gluten free bread +1

Garden Breakfast

Fried egg, bacon, mushrooms, lamb Merguez sausage, spiced hashies, grilled vine tomato, and toasted sourdough (v) 24
Gluten free bread +1

Freshly squeezed orange juice 7.5



Sides

Grilled bacon 6	Lamb Merguez sausage 7	Citrus-cured salmon 7
Sautéed mushroom 6	Grilled vine tomato 5	Avocado 5

A 15% service charge applies on Public holidays

Lunch from 11am



Kiwi platter for two

Citrus-cured salmon, Serrano ham, local artisan cheeses, kiwi fruit, arugula salad, Waiheke Island olive oil, house made seed crackers and kumara crisps, artisan bread crostini, marinated olive, hummus. 42

Charred Cauliflower

Charred cauli, spicy hummus, julienne red onion, fennel, chili, puffed quinoa. (v, gf) 20

Monte Cristo grilled sandwich

Sliced Pain de Mie stack egg dipped and filled with champagne ham, béchamel sauce, whole grain mustard and melted Swiss cheese, with rocket. 19

Beef burger

Prime cut beef patties, caramelised onion, Dijon mustard, Swiss cheese, Cos lettuce, tomato, gherkin, brioche bun, fries, aioli. 23.5

Classic fish and chips

Market fish battered or pan fried, chunky fries, mix salad, house made tartare sauce. (gf) 27

Pork schnitzel with Caponata

With crispy capers, fresh basil. 28

Lamb shoulder

Slow braised lamb shoulder, roasted seasonal vegetables, herby quinoa, mint gremolata, pickled fennel. (gf)28

Pasta

Spaghetti with chili, garlic, Grana Padano parmesan, fresh herbs. 16

Spaghetti with prawn, scallop, squid, roasted red pepper, tomato, chili, basil 28

Cocktails

Aperol spritz 15

Espresso martini 15

Bloody Mary 15

Jack Coke 12

Complimentary garlic and herb grilled bread with any lunch main



Sides

Garlic and herb grilled bread 8

Fries and aioli 9

Seasonal salad 10