

DAY

Sides 8

Streaky Bacon
Mushrooms with gremolata
Avocado Salsa
Eggs x 2
Chorizo

BREAKFAST

| | | |
|-------|---|--------------|
| V | House Made Toasted Muesli - Fresh fruit, organic yogurt | 18.5 |
| V GFO | Poached Eggs House made sourdough toast, tomato chutney | 17.5 |
| | Farmers Breakfast Poached eggs, grilled chorizo, house made baked beans, free range bacon, mushrooms, grilled potato, toasted sourdough, tomato chutney | 32.5 |
| V VGO | Hummus Hummus, avocado salsa, dukkah and harissa with fried egg on wholemeal toast | 23.5 |
| V GFO | Eggs Benedict Poached eggs on house made foccacia, hollandaise, avocado salsa and.... | 25.5 |
| | Fresh Ham or Spinach and Mushrooms or Hot Smoked Salmon | 28.5 |
| | Cinnamon Roll French Toast House made cinnamon roll french toast with crispy bacon and maple syrup With vanilla bean ice cream | 23.5 27.5 |
| V | Waffles with... Whipped butter and maple syrup | 17.5 |
| V | Bacon, banana, whipped butter, maple syrup or Poached berries, creme fraiche, maple syrup | 23.5 23.5 |
| VG | House Made Baked Beans With grilled chorizo, fried egg, toasted sourdough or grilled mushrooms, avocado salsa, toasted sourdough | 24.9 |
| GF | Duck Hash Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens and jus, aioli | 28.5 |

LUNCH

From 11:30 a.m. onwards

Gluten Free **GF**
Gluten Free Option **GFO**
Vegetarian **V**
Vegan **VG**
Vegan Option **VGO**
Dairy Free **DF**
Diabetic **D**

| | | |
|-----------|---|--------------|
| DF | Turkey Salad Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, greens, cranberry vinaigrette, house made bread | 29.9 |
| GFO | House Cured Akaroa Salmon Gravlax Toasted Ciabatta, horseradish creme, pickles, beetroot relish | 28.9 |
| GFO | Caesar Salad Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast | 26.5 31.5 |
| DFO GFO | Prawns Gremolata Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread | 26.5 |
| GFO DFO | Simply Salmon Hot smoked Akaroa Salmon with lemon creme fraiche, toasted ciabatta, almonds, celery and apple slaw | 32.9 |
| V GFO VGO | Mushroom Risotto Mushroom risotto, goats curd, parmigiano, rocket, truffle oil, herbs, ciabatta | 33.9 |
| GF DF | Fresh Local Fish Herb mashed potatoes, salsa verde, aioli, grilled daily greens, preserved lemon salsa | 44.5 |
| GF DFO | Beef Fillet 200g of Te Mania Angus Beef fillet, roasted garlic, truffle potatoes, grilled daily greens, slow roasted balsamic red onion, truffle butter, jus | 45.5 |

DESSERTS

Available All Day

Specials

Chefs Tasting Plate Daily trio of new tastes **26.90**

The Ultimate Chocolate Dessert 26.90

Chocolate fudge brownie, chocolate mousse, chocolate ice cream, chocolate pate, raspberry coulis

Chocolate 21.5

GFO

Salted Caramel and Dark Chocolate Mousse Gateaux

Layers of dark chocolate mousse, salted gooey caramel and moist chocolate sponge, chocolate ice cream, crisp tuille

Warm Raspberry Drenched

Moist chocolate cake, made with raspberries, served with vanilla bean ice cream, berry coulis

GFO

Devils Dream

Layers of white and dark chocolate mousse, chocolate ganache, berry coulis

DF GF

Sunken Chocolate Cake

Rich moist chocolate & berry cake, black doris plum sorbet, berry coulis

VG DF GFO

Silky Chocolate Mousse

Silky smooth dairy free chocolate mousse, coconut orange ice cream, sweet tuille

Warm 21.5

Caramel & Hazelnut Torte

With vanilla bean ice cream, creme anglaise

Sticky Date Pudding

With grilled banana, caramel-orange sauce, banana ice cream

VG GF DF

Pineapple and Feijoa Pudding

With coconut-lime sorbet, orange sauce, coconut foam

Frozen 21.5

GF VG DF

Tropical Coconut Freeze

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

Cold 21.5

GF

Strawberry Pillows

Soft sponge pillows, fresh strawberries, mascarpone orange cream, berry coulis, creme anglaise

Dreamy Creamy Cheesecake

A delicate creamy baked citrus cheesecake served with citrus fruit which has been macerated in kaffir lime, vanilla and bergamot

Tiramisu

Our take on the classic Italian dessert. Coffee, chocolate and mascarpone, espresso ice cream

GF

Lemon Sunshine

Moist almond cake with layers of lemon curd and lime mousse, passion fruit sorbet

GF

Creme Brulee

Classic creamy vanilla bean brulee with crunchy topping, berry coulis

Baby Lemon Cheesecake (diabetic)

A diabetic dessert on an almond biscuit base, yogurt, seasonal fruit

Gluten Free **GF**

Gluten Free Option **GFO**

Vegetarian **V**

Vegan **VG**

Vegan Option **VGO**

Dairy Free **DF**

Diabetic **D**

Sides

Seasonal Fresh Fruit Bowl 12.50

Extra Scoop of Ice Cream 4.50

(sold only with desserts)

Cheese Plate 26.9

Kikorangi Blue or Whitestone Brie, fresh medjool dates filled with goats cheese, quince paste, toasted house made bread