

# DAY

M-F 7 - 3 S+S 8.30 - 3

**Sides 7.0**

- Streaky Bacon
- Mushrooms with gremolata
- Thyme roasted potatoes
- Avocado Salsa
- Eggs x 2

**Sides 12.5**

- Hot Smoked Salmon
- Seasonal Fresh Fruit Bowl

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

V	<b>House Made Sourdough Toast with Butter and Jam</b>	9.5
V	<b>House Made Toasted Muesli</b> - Fresh fruit, organic yogurt	18.5
V GFO	<b>Poached Eggs</b> House made sourdough toast, tomato chutney Add sides.....	16.5
V VGO	<b>Hummus</b> Hummus, avocado salsa, dukkah and harissa with fried egg on wholemeal toast	21.5
V GFO	<b>Eggs Benedict</b> Poached eggs on house made foccacia, hollandaise, avocado salsa and....	
	<b>Fresh Ham</b> or <b>Spinach and Mushrooms</b>	23.5
	or <b>Hot Smoked Salmon</b>	26.5
V GF DF	<b>Almond, Berry &amp; Coconut Hotcakes</b> Hotcakes with almond and coconut, fresh berries and maple syrup	21.9
	<b>Cinnamon Roll French Toast</b> House made cinnamon roll french toast with crispy bacon and maple syrup	21.9
	<b>Waffles with...</b>	
V	Whipped butter and maple syrup	17.5
	Bacon, banana, whipped butter, maple syrup or	21.9
V	Poached berries, creme fraiche, maple syrup	21.9
	<b>House Made Baked Beans</b>	21.9
VG	With grilled chorizo, fried egg, toasted sourdough or Grilled Oyster Mushrooms, toasted sourdough	
V	<b>Roasted Mushroom Soup</b>	19.5
GFO	Thyme roasted mushroom soup, truffle oil, crispy leek, crusty bread	
GF	<b>Duck Confit Hash</b>	25.5
	Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens and jus, aioli	
DF	<b>House Cured Akaroa Salmon Gravlax</b>	26.5
	Toasted Ciabatta, horseradish creme, pickles, beetroot relish	
GFO	<b>Caesar Salad</b>	24.5
	Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional)	
GFO	With grilled chicken breast	29.5
VG GFO	<b>Mezze Platter</b>	30.5
	Tamarind roasted eggplant, cauliflower fritters, hummus, pickles, harissa, marinated olives, preserved lemon yoghurt, grilled housemade bread	
V GF	<b>Pea, Lemon and Mushroom Risotto</b>	30.9
	Risotto with baby peas, courgette, mushrooms, goats curd, shaved parmigiano, lemon, mint and toasted almonds	
GFO DF	<b>House Smoked Fish Salad</b>	28.9
	A warm salad of house smoked fish, roasted jerusalem artichokes, roquette, pickled red onion, preserved lemon mayo, bruschetta	
GFO	<b>Simply Salmon</b>	28.9
	Hot smoked Akaroa Salmon with lemon creme fraiche, toasted ciabatta, almonds, celery and apple slaw	
GF DF	<b>Fresh Local Fish</b>	39.5
	Grilled local fish, preserved lemon and caper salsa, roasted kumera, grilled oyster mushrooms	
	<b>Braised Lamb Ragù Pasta</b>	34.9
	Slow cooked lamb with orange and star anise, casareccia pasta, parmigiano, olives, gremolata and fresh ciabatta	
GF	<b>Beef Fillet</b>	40.5
	200g of Te Mania Angus Beef fillet, roasted garlic, duck fat potatoes, grilled daily vegetable, slow roasted balsamic red onion, truffle butter, jus	

**BYO Groups of 8 and less only - 10.5 per bottle**

# DESSERTS

Available All Day

**Specials**

**Chefs Tasting Plate** Daily trio of new tastes **25.90**

**The Ultimate Chocolate Dessert 24.90**

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

**Chocolate 20.50**

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, blackcurrant sorbet, berry coulis

VG DF GFO

**Silky Chocolate Mousse**

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

**Warm 20.50**

**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 20.50**

GF VG DF

**Tropical Coconut Freeze**

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

**Berry Bombe Alaska**

House made strawberry and boysenberry ice creams, flamed soft meringue, raspberry coulis

**Cold 20.50**

GF

**Berry Pillows**

Soft sponge pillows with berry compote, marscapone orange cream, 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

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**

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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 25.90**

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