

# DAY

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

## Strawberry | Fare

	V	<b>House Made Sourdough Toast with Butter and Jam</b>	9.8
	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.....	17.5
	V VGO	<b>Hummus</b> Hummus, avocado salsa, dukkah and harissa with fried egg on wholemeal toast	23.5
<b>Sides 8</b>	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> or <b>Hot Smoked Salmon</b>	25.5 28.5
Streaky Bacon			
Mushrooms with gremolata			
Thyme roasted potatoes			
Avocado Salsa			
Eggs x 2	V GF DF	<b>Almond, Berry &amp; Coconut Hotcakes</b> Hotcakes with almond and coconut, fresh berries and maple syrup	23.5
<b>Sides 13.5</b>		<b>Cinnamon Roll French Toast</b> House made cinnamon roll french toast with crispy bacon and maple syrup With vanilla bean ice cream	23.5 27.5
Hot Smoked Salmon			
Seasonal Fresh Fruit Bowl			
		<b>Waffles with...</b>	
	V	Whipped butter and maple syrup	17.5
		Bacon, banana, whipped butter, maple syrup or	23.5
	V	Poached berries, creme fraiche, maple syrup	23.5
		<b>House Made Baked Beans</b>	24.9
	VG	With grilled chorizo, fried egg, toasted sourdough or grilled mushrooms, avocado salsa, toasted sourdough	
	GF	<b>Duck Hash</b> Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens and jus, aioli	28.5
	VG	<b>Roasted Mushroom Soup</b> Hearty mushroom soup with truffle oil, crispy leek and house made ciabatta	22.5
	GF	<b>Beef Carpaccio</b> Thin sliced rare beef fillet, rocket, parmigiano, fried capers, smoked oyster mayo, L'aube Hill Olive Oil, balsamic	28.5
	DF	<b>Grilled Turkey Salad</b> Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, greens, cranberry vinaigrette, house made bread	29.9
<b>BYO Groups of 6 and less only - 12 per bottle</b>	GFO	<b>House Cured Akaroa Salmon Gravlax</b> Toasted Ciabatta, horseradish creme, pickles, beetroot relish	28.9
Gluten Free <b>GF</b>	GFO	<b>Caesar Salad</b> Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	26.5 31.5
Gluten Free Option <b>GFO</b>			
Vegetarian <b>V</b>	GFO DFO	<b>Simply Salmon</b> Hot smoked Akaroa Salmon with lemon creme fraiche, toasted ciabatta, almonds, celery and apple slaw	32.9
Vegan <b>VG</b>	V GFO VGO	<b>Roasted Pumpkin &amp; Sage Risotto</b> Creamy pumpkin risotto, goats curd, parmigiano, rocket, pine nuts, herbs, ciabatta	33.9
Vegan Option <b>VGO</b>	GF DF	<b>Fresh Local Fish</b> Crushed new potatoes, salsa verde, aioli, grilled daily greens, preserved lemon salsa	44.5
Dairy Free <b>DF</b>	GF DFO	<b>Beef Fillet</b> 200g of Te Mania Angus Beef fillet, roasted garlic, thyme potatoes, grilled daily greens, slow roasted balsamic red onion, truffle butter, jus	45.5
Diabetic <b>D</b>			

# 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

**Berry Pillows**

Soft sponge pillows, mixed berry compote, mascarpone 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

**Tiramisu**

Our take on the classic Italian dessert. Coffee, chocolate and mascarpone. Chocolate and orange gelato

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