

DAY

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

	V	House Made Sourdough Toast with Butter and Jam	9.5
	V	House Made Toasted Muesli - Fresh fruit, organic yogurt	18.5
	V GFO	Poached Eggs House made sourdough toast, tomato chutney Add sides.....	16.5
	V VGO	Hummus Hummus, avocado salsa, dukkah and harissa with fried egg on wholemeal toast	22.5
Sides 7.5	V GFO	Eggs Benedict Poached eggs on house made foccacia, hollandaise, avocado salsa and....	24.5
Streaky Bacon		Fresh Ham or Spinach and Mushrooms	27.5
Mushrooms with gremolata		or Hot Smoked Salmon	
Thyme roasted potatoes	V GF DF	Almond, Berry & Coconut Hotcakes Hotcakes with almond and coconut, fresh berries and maple syrup	22.5
Avocado Salsa		Cinnamon Roll French Toast House made cinnamon roll french toast with crispy bacon and maple syrup	22.5
Eggs x 2		Waffles with...	
	V	Whipped butter and maple syrup	17.5
	V	Bacon, banana, whipped butter, maple syrup or	22.5
	V	Poached berries, creme fraiche, maple syrup	22.5
Sides 13.5		House Made Baked Beans	23.9
Hot Smoked Salmon	VG	With grilled chorizo, fried egg, toasted sourdough or Grilled Oyster Mushrooms, toasted sourdough	
Seasonal Fresh Fruit Bowl	GF	Duck Confit Hash Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens and jus, aioli	27.5
	GF	Beef Carpaccio Thin sliced rare beef fillet, rocket, parmigiano, fried capers, smoked oyster mayo, L'aube Hill Olive Oil, balsamic	27.5
	V	Caprese Salad Wairiri Buffalo mozzarella, tomatoes, L'aube Hill Olive Oil, Balsamic glaze fresh basil, house made ciabatta	26.5
	DF	Grilled Turkey Salad Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, asparagus, cranberry vinaigrette, house made bread	28.9
BYO Groups of 8 and less only - 10.5 per bottle	GFO	House Cured Akaroa Salmon Gravlax Toasted Ciabatta, horseradish creme, pickles, beetroot relish	27.9
Gluten Free GF	GFO	Caesar Salad Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	25.5
Gluten Free Option GFO	GFO DFO	Simply Salmon Hot smoked Akaroa Salmon with lemon creme fraiche, toasted ciabatta, almonds, celery and apple slaw	30.5
Vegetarian V	V GF	Mushroom Risotto Mushroom risotto, goats curd, parmigiano, rocket, truffle oil, herbs	31.9
Vegan VG	GF DF	Fresh Local Fish Crushed new potatoes, salsa verde, grilled asparagus, preserved lemon salsa	32.9
Vegan Option VGO	GF DFO	Beef Fillet 200g of Te Mania Angus Beef fillet, roasted garlic, thyme potatoes, grilled daily vegetable, slow roasted balsamic red onion, truffle butter, jus	43.5
Dairy Free DF			44.5
Diabetic D			

DESSERTS

Available All Day

Specials

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

The Ultimate Chocolate Dessert 25.90

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

Chocolate 20.9

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 20.9

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 20.9

GF VG DF

Tropical Coconut Freeze

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

Cold 20.9

GF

Berry Pillows

Soft sponge pillows, fresh berries, 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 25.9

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