

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

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
V GFO	Eggs Benedict Poached eggs on house made foccacia, hollandaise, avocado salsa and.... Fresh Ham or Spinach and Mushrooms or Hot Smoked Salmon	24.5 27.5
V GF DF	Almond, Berry & Coconut Hotcakes Hotcakes with almond and coconut, fresh berries and maple syrup	22.5
	Cinnamon Roll French Toast House made cinnamon roll french toast with crispy bacon and maple syrup	22.5
	Waffles with...	
V	Whipped butter and maple syrup	17.5
	Bacon, banana, whipped butter, maple syrup or	22.5
V	Poached berries, creme fraiche, maple syrup	22.5
	House Made Baked Beans	23.9
VG	With grilled chorizo, fried egg, toasted sourdough or Grilled Oyster Mushrooms, toasted sourdough	
V	Roasted Mushroom Soup	21.5
GFO	Thyme roasted mushroom soup, truffle oil, crispy leek, crusty bread	
GF	Duck Confit Hash	26.5
	Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens and jus, aioli	
DF	House Cured Akaroa Salmon Gravlax	26.9
	Toasted Ciabatta, horseradish creme, pickles, beetroot relish	
GFO	Caesar Salad	25.5
	Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional)	
GFO	With grilled chicken breast	30.5
VG GFO	Mezze Platter	30.5
	Tamarind roasted eggplant, cauliflower fritters, hummus, pickles, harissa, marinated olives, preserved lemon yoghurt, grilled housemade bread	
V GF	Pea, Lemon and Mushroom Risotto	30.9
	Risotto with baby peas, courgette, mushrooms, goats curd, shaved parmigiano, lemon, mint and toasted almonds	
GFO DF	House Smoked Fish Salad	29.9
	A warm salad of house smoked fish, roasted jerusalem artichokes, roquette, pickled red onion, preserved lemon mayo, bruschetta	
GFO	Simply Salmon	29.9
	Hot smoked Akaroa Salmon with lemon creme fraiche, toasted ciabatta, almonds, celery and apple slaw	
GF DF	Fresh Local Fish	40.5
	Grilled local fish, preserved lemon and caper salsa, roasted kumera, grilled oyster mushrooms	
	Braised Lamb Ragù Pasta	36.9
	Slow cooked lamb with orange and star anise, casareccia pasta, parmigiano, olives, gremolata and fresh ciabatta	
GF	Beef Fillet	42.5
	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**

- Gluten Free **GF**
- Gluten Free Option **GFO**
- Vegetarian **V**
- Vegan **VG**
- Vegan Option **VGO**
- Dairy Free **DF**
- 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, blackcurrant 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 20.5

GF VG DF

Tropical Coconut Freeze

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

Cold 20.5

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

Tiramisu

Our take on the classic Italian dessert. Coffee, chocolate and marscapone. 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 Lindis Pass Brie, fresh medjool dates filled with goats cheese, quince paste, toasted house made bread