29.50 23.50

20.50

23.50

25.50

BREAKFAST

Big	Breakfast
Not	so Big

Crispy Bacon, poached eggs, tomato, Portobello and sausages on ciabatta.

Not Quite Eggs Bene (gf)

Poached eggs, kumara rosti and baby spinach topped with our very own brown butter hollandaise. Add Bacon \$7.00 Add Portobello \$6.00 Add Smoked Salmon \$8.00

Southern Fried Chicken Waffles 25.90

with bacon, chipotle and Maple Syrup.

Free-range Omelette (gf)

Choose 3 Fillings: Ham, cheese, tomato, feta, spinach, or mushroom. Add side salad \$6.00 Add fries - \$6.00 Add Ciabatta -\$4.00

Eggs Your Way (gfa)

Two Free Range Eggs cooked how you15.50Iike on toasted ciabatta.Add Bacon \$6.00Add Mushroom \$6.00Add Haloumi \$6.00Add Avocado \$4.00

Brisket Eggs Bene

Slow-cooked beef brisket on brioche with poached eggs and chili hollandaise.

FRIES

Straight Cut small		7.00
large Curly Fries Small large	11.00	
	Small	8.00
	large	12.00

LUNCH

Seafood Chowder The house specialty a rich creamy seafood chowder served with toasted ciabatta.	SML \$15.00 LGE \$22.00
Soup of the Day	SML \$13.00 LGE \$17.00
Halloumi Avocado Salad (gf) with toasted almonds and salad greens tossed through a sumac citrus dressing.	24.50
Add Moroccan Chicken \$7.00 Chicken Parmigiana	25.50
Crispy coated chicken breast topped with rich tomato sauce and cheese served with salad greens	
Slow-cooked Winter warm-up! Check out our specials board at the counter for some slow cooked meaty goodness. A bowl of heart goodness to soothe out those winter blues.	ΡΟΑ
Creamy Pesto Chicken Fettuccir	ni 24.50
Creamy white wine pesto sauce tossed through fettuccini with chicken and spinach. Finished with shaved parmesar	۱.
BURGERS	
Double Beef and Cheese	26.50
Southern Fried Chicken with Chipotle	26.50
Kumera, avocado, beetroot relish	24.50
All burgers served on house made brioch	ne with

salad greens, aioli and fries

KIDS MEALS

Chicken Nuggets and Chips	12.50
Bacon and Egg	12.50
Waffle with maple and banana	12.50
Mini Hotdog and chips	12.50
Mini fettuccini	12.50

All GF are Gluten free by ingredient. If you are CELIAC please let your server know.



HOT DRINKS

Coffee by Little	e Drum Roastery	FROM
Piccolo Macchiato Short Black Long Black Americano	Flatwhite Cappuccino Latte Mocha Dirty Chai	5.00
Hot Drinks Hot Chocolate Nutella Hot Chocol White Hot Chocola Chai Latte (sweet Tumeric Latte	ate	FROM 5.00
Теа		4.50
Lady Gatsby - Ros Sweet Amber - Ler	ermint & Kawakawa e, Manuka & Cinnamo	
Syrups .50	Milk Options 1	Extras
Caramel Vanilla White choc Hazelnut Butterscotch	Almond Coconut	Cream .50 Decaf .50 Extra Shot 1.00
COLD	DRINKS	
Queen of Beets- k	zed Juice - carrot, orange, app peetroot, apple, lemon spinach, apple, lemo	& ginger
Smoothies BERRY-berries, ba MANGO-mango, k	inana, yoghurt, honey banana, Turmeric, coci h honey, yoghurt, cinne	

Milkshake Chocolate, strawberry, lime, caramel, creaming soda, vanilla, banana	7.50
Frappe Coffee, Mocha, Chocolate Extra Espresso Shot .70	10.50
By The Glass	5.00

By The Glass Orange, Apple, Pineapple, Feijoa, Cranberry, Coke, Lemonade

ALCOHOL

White Wine Stoneleigh Pinot Gris Seifried Sauvignon Blanc Church Road Chardonnay Vicars Choice Light Sauvignon Blanc HaHa Rose	10.00
Red Wine Luna Pinot Noir Church Road Merlot Cabernet Sauvignon Church Road Syrah	12.00
Lindauer Bubbles 200mls Fraise, Sauvignon Blanc, Pinot Gris	14.00
Beer Mata Manuka Golden Ale Macs Black Mac Porter Corona Heinekin Heinekin 0% Steinlager Steinlager Pure LIGHT	9.00
Cider/RTD Monteiths Crisp Apple Mata Very Berry Apple and Pear Longwhite	9.50
Spirits Little Bird Gin Sukin Gin Vodka Jack Daniels Jim Beam Coruba	12.00
COCKTAILS	

Berry Bellini

Berry liquer, bubbles, and berries.	10 50	
Aperol Spritz	16.50	
Aperol, prosecco, soda		
The Salty Dog		

Gin, Fresh Grapefruit Juice, with a salty rim