



BRUNCH / LUNCH MENU

Granola - house made with oats, nuts, seeds, quinoa, pomegranate molasses & coconut yoghurt ^{(VG) (DF available)}	\$15
Brunch bowl – smashed avocado, black beans, marinated tomato, plantain, coriander, toast ^{(VG) (GF available)}	\$15
Poached eggs on flatbread, streaky bacon, Middle Eastern spiced silver beet & beans, pickled popcorn hollandaise ^(GF available)	\$19
Smoothie bowl – kiwifruit, kale, chia, mango, turmeric, quinoa & maple crumb, fresh fruit, nuts ^(VG, GF)	\$15
Manuka smoked salmon, potato hash, poached egg, herb salad, hollandaise, smashed avocado ^(GF)	\$23
Kūmara & smoked mussel soup – coconut cream, curry spices & bread ^{(DF) (VG & GF available)}	\$14
Mac n cheese, edamame, roasted mushroom, smoked pepper cheese crust ^(V)	\$16
Southern fried chicken roll, black bread, slaw, gravy & Bloody Mary sauce	\$16
Lamb burger with horopito, relish, mesclun, beetroot, cheese, pickle, tomato, Kiwi onion dip on a toasted brioche bun ^(GF available)	\$19
Salad of mixed greens, quinoa, roasted swede, feta, cucumber, marinated tomato, flax seed dukkha, croutons ^{(V, GF) (VG, DF available)}	\$17

SIDES

Waffle fries, roast red pepper ketchup ^(V)	\$7.5
Loaded waffle fries, sour cream, pickles, roast red pepper ketchup ^(V)	\$9.5
Prawn twisters, wasabi mayo	\$10

Not all ingredients are listed on our menus. If you have any allergies or special dietary needs, please bring them to the attention of our staff. (V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free

OPEN 7 DAYS TILL LATE
GST INCLUSIVE