

ALL DAY MENU until 2/weekend 2:30pm

PLEASE INFORM US OF ANY ALLERGY(S) AND/OR DIET
ASK US FOR VEGETARIAN, VEGAN, GF, DF OPTIONS!
V = VEGETARIAN | DF = DAIRY FREE



FREE RANGE EGGS V DF on request	14
Two eggs your way (Poached, Scrambled, Fried) and your choice of toast (Ciabatta / Mixed Grain / Sourdough / Bagel) +ADD BACON \$7 / +HALLOUMI \$7 / +MUSHROOMS \$7 +ADD HOUSE HOT SMOKED SALMON \$10	
CHORIZO CHILLI SCRAMBLE EGGS	18.5
Egg mixed with green chili sauce, served with lotus chips, deep fried shallots and Sichuan style chili oil	
EGGS BENEDICT V	19
Potato croquettes, poached eggs, fresh baby spinach house Hollandaise sauce, and beetroot hummus +ADD BACON \$7 / +HALLOUMI \$7 / +MUSHROOMS \$7 +ADD HOUSE HOT SMOKED SALMON \$10	
PORRIDGE V VG on request	19
Served with berry coulis, fresh banana, poached pear, toasted almond and seeds	
TWICE COOKED GOAT CHEESE SOUFFLE	22
Served with green salad	
CREAMY MUSHROOM	23
Creamy mushrooms on Ciabatta, one poached egg, parmesan and truffle oil +ADD BACON \$7	
MINCE ON TOAST	23.5
House made prime beef mince cooked with cherry tomatoes on Ciabatta, served with one poached egg Parmesan cheese and sour cream on side	

THE BIG BREKKI	29
Streaky bacon, chorizo sausage, poached eggs, mushroom, house potato croquette, roasted tomato, season green, and your choice of toast Ciabatta / Mixed Grain / Sourdough	
OMELETTE DF on request	24
Three eggs omelette served with romesco sauce on the side with any 3-filling option of your choice. from: Bacon / Ham / Salmon / Mushroom / Cheese / Onion / Tomato / Spinach / Feta	
BANOFFEE FRENCH TOAST V	25
Cinnamon vanilla dipped brioche, salted caramel panna cotta, grilled banana, fresh fruits, chocolate crumble, berry couli, vanilla maple syrup on side	
AVOCADO SMASH VEGAN on request	25
Feta, sweet corn salsa, beetroot hummus, fresh vine tomato dukkah, one poached egg on sourdough	
PEA & HALLOUMI FRITTERS V	26
Served with mint youhurt, romesco sauce, mango chutney, poached egg, dukkah* (contains walnut)	
POKE BOWL	26
Served with grilled free range chicken breast (Or falafel for vegetarian option), avocado, seaweed, quinoa, mango, halloumi, mixed green salad, yuzu soy dressing and lotus chips	
LAMB FRY	26
Served with potato croquettes, free range bacon, grilled vine tomatoes, poach egg, house chilli oil, and herb butter	

BEEF BURGER	25
180 gram beef patty. Serve with onion relish, pickle, fresh tomatoes, double american cheese, tomato souce, mustard and house aioli on brioche bun with chips +ADD BACON +\$3.5 / FRIED EGG +\$3	
FRIED BUTTERMILK CHICKEN WAFFLE	26
Steaky bacon, house gochujing aioli, slaw siracha maple syrup on side	
PRAWN FETTUCCINE	26
Egg fettuccine, prawn, chilli oil, roasted herb cherry tomatoes, fried onion, and parmesan cheese	
STEAK AND FRIES	28
200g Scotch with just or herb butter, chips and fresh green salad	
SIDE	
KOREAN FRIED CHICKEN THIGH(4pcs), with parmesan cheese and slaw on side	13.5
CHIPS (Served with house aioli on the side)	10
POTATO WEDGES (sour aioli on the side)	10
House smoked salmon	10
Streaky bacon	7
Grilled chicken	7
Grilled halloumi	7
Chorizo sausage	7
Portobello mushroom	7
Roasted tomato	7
Potato croquette	6
*Dukkah contains nuts, seeds & spices	
Gluten-Free Toast available +\$2.5	

DISCLAIMER We have taken care to ensure food safety but we cannot annot fully guarantee that any dish is completely free of nuts, gluten, dairy and/or other allergens **HONEY CAFE** honeycafe.co.nz **JULY 2024**

COFFEE

Coffee are DOUBLE SHOTS unless requested otherwise	Regular	Large	BOWL
FLAT WHITE	5	5.5	6.5
Cappuccino	5	5.5	6.5
Latte		5.5	6.5
Short/ Long Black	4.5		
Americano	4.5		
Short / Long Macchiato / Piccolo	5		
Fluffy (served with marshmallows)	2		
Hot Chocolate		5.5	6.5
Mocha		5.5	6.5
Chai Latte		5.5	6.5
Hot toddy (Honey, Lemon & Ginger)			5
EXTRA	(Shot/ Decaf/ Vanilla/ Caramel/ Hazelnut) (Soy/Almond/Coconut/ Oat Milk)		+0.5 +1

HOUSE SPECIALTY DRINK

Sweetened with Honey & Made with Coconut Milk unless requested otherwise		ICED
Vietnamese coffee in glass (black coffee with condensed milk)	6.5	7.5
Matcha Latte	6.5	7.5
Turmeric Latte	6.5	7.5

TEA **5.5(teapot)**

English Breakfast / Earl grey / Green tea /
Jasmine tea / Lemongrass Ginger /
Peppermint / Chamomile / Fruits of Eden

SMOOTHIES **11**

Blueberry, Banana, peanut butter, vanilla, almond milk
Strawberry, Banana, mango, vanilla, coconut milk
Green tropical, Mango, pineapple, banana, spinach, coconut water,
Mango Lassi, Banana, yoghurt, vanilla, milk

ICED **7**

Chocolate / Mocha / Latte

FRESH JUICE **10**

YELLOW JUICE Orange, lemon, ginger, apple
ORANGE JUICE
APPLE JUICE
RED JUICE Carrot, lemon, ginger, apple

BOTTLE DRINK

Coke/Coke No Sugar/Ginger Beer/Most Organic Juice **6**
Sparkling Water **6.5**

WHITE

	GLASS	BOTTLE
AUNTSFIELD SAUVIGNON BLANC Marlborough, NZ 23	13.5	62
OPAWA PINOT GRIS Marlborough, NZ 23	13	59
BLACK BARN CHARDONNAY Hawkes Bay, NZ 22	14	63
TRIENNES IGP ROSE Provence, France 22	14	62
GANCIA PROSECCO DOC NV ITALY	13.5	64

RED

	GLASS	BOTTLE
HUNTAWAY RESERVE PINOT NOIR Marlborough 2021	13.5	58
RUA PINOT NOIR Central Otago, NZ 22	-	68
YALUMBA GALWAY VINTAGE SHIRAZ Australia 2021	14	60

BEERS

	BOTTLE/CAN
HEINEKEN 5%	10
CORONA 4.5%	10
GARAGE PROJECT CHIPPER HAZY PALE ALE 5%	11
SOMERSBY APPLE CIDER	10
GARAGE PROJECT TINY IPA 0%	9
STEINLAGER LIGHT 2.5%	10

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