

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

Two eggs your way (Poached, Scrambled, Fried) and your choice of toast (Ciabatta / Mixed Grain / Sourdough / Bagel) + **ADD BACON \$7** / + **ADD HALLOUMI \$7** / + **ADD MUSHROOM \$7** / + **ADD HOUSE HOT SMOKED SALMON \$10**

CHORIZO CHILI SCRAMBLE EGGS

Egg mixed with green chili sauce, served with lotus chips, deep fried shallots and SiChuan style chili oil on *Sourdough*

PRAWN CHILI SCRAMBLE EGGS

Egg mixed with green chili sauce, served with rocket salad, parmesan cheese and SiChuan style chili oil on *Sourdough*

EGGS BENEDICT | V

Potato croquettes, poached eggs, fresh baby spinach, house Hollandaise sauce and beetroot hummus

+ **ADD BACON \$7** / + **ADD HALLOUMI \$7** / + **ADD MUSHROOM \$7** / + **ADD HOUSE HOT SMOKED SALMON \$10**

BERRY GRANOLA | V | DF

Homemade five kinds of nuts and seeds granola served with berry yoghurt, fresh fruits and poached pear.

CREAMY MUSHROOM | V

Creamy mushrooms on *Ciabatta*, one poached egg, parmesan and truffle oil
+ **ADD BACON \$7**

MINCE ON TOAST

House made prime beef mince cooked with cherry tomatoes on *Ciabatta*, served with one poached egg
Parmesan cheese and our cream on side

THE BIG BREKKI

Streaky bacon, chorizo sausage, poached eggs, mushroom, house potato croquette, roasted tomato, seasonal green, and your choice of toast
Ciabatta / *Mixed Grain* / *Sourdough*

OMELETTE | DF ON REQUEST

Three egg Omelette served with Romesco sauce on the side with ANY THREE FILLING FROM : Salmon, Spinach, Mushroom, Onion, Cheese, Bacon, Ham, Feta

BANOFFEE FRENCH TOAST | V

Cinnamon vanilla dipped *brioche*, salted caramel panna cotta, grilled banana, fresh fruits, chocolate crumble, berry coulis, vanilla maple syrup on side

UGLY BAGEL BREAKFAST

Thick cut free range bacon, roast vine tomato, scrambled eggs with avocado smash, served with kale pesto(*contains seeds and nuts) and balsamic glaze.

CAULIFLOW BLOSSOM & CHICKPEA | V

Served with garlic labneh, dukkah(*contains walnut), chilli oil and a poached egg on Focaccia

POKE BOWL

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

SEAFOOD CHOWDER

Tiger prawn, prawn cutlets, clams, mussel, carrots, celery, agria potato, served with Focaccia

PRAWN AND CHORIZO FETTUCCINE

Egg fettuccine, prawn, sliced chorizo, garlic, paprika and Cajun seasoning cooked with cream and parmesan cheese.

FRIED BUTTERMILK CHICKEN WAFFLE

Streaky bacon, house gochujang aioli, slaw and fried chicken thigh on homemade Waffle. Served with sriracha maple syrup on side

OPEN STEAK SANDWICH

Beef Scotch Fillet, lettuces, sliced tomatoes, onion relish, jus and chimichurri on *Sourdough* served with battered chips

STEAK AND FRIES

200g Scotch Fillet served with battered chips, green salad and Jus.

SIDE

KOREAN FRIED CHICKEN THIGH (4 pcs), with parmesan cheese and slaw on side 15,5

CHIPS (Served with house aioli on side) 10

House smoked salmon 10

Streaky bacon 7

Grilled chicken 7

Grilled halloumi 7

Chorizo sausage 7

Portobello mushroom 7

Roasted tomato 7

Roasted green 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 fully guarantee that any dish is completely free of nuts, gluten, dairy and/or other allergens

HONEY CAFE honeycafe.co.nz March 2025

COFFEE

Coffee are DOUBLE SHOTS unless requested	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			+0.5
			+1

HOUSE SPECIALTY DRINK

Sweetened with Honey & Made with Coconut Milk unless requested	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
Purple Yam 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

Blueberry, Banana, peanut butter, vanilla, almond milk	11
Strawberry, Banana, mango, vanilla, coconut milk	
Green tropical, Mango, pineapple, banana, spinach, coconut water,	
Mango Lassi, Banana, yoghurt, vanilla, milk	

ICED

Chocolate / Mocha / Latte	7
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FRESH JUICE

YELLOW JUICE	Orange, lemon, ginger, apple	10
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