

# ALL DAY MENU until 2/weekend 2:30pm

PLEASE INFORM US OF ANY ALLERGY(S) AND/OR DIET  
ASK US FOR VEGETARIAN, VEGAN, DF OPTIONS! V =  
VEGETARIAN | GF = NO GLUTEN ADDED



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

## CHORIZO CHILI SCRAMBLE EGGS

19.5

Soft scrambled egg mixed with green chili sauce, served on house-made flatbread with crispy vege chips, deep-fried shallots, and a drizzle of Sichuan-style chili oil.

## EGGS BENEDICT | V

19

Potato croquettes, poached eggs, fresh baby spinach, house Hollandaise sauce and beetroot hummus  
**+ ADD BACON \$7 / + ADD HALLOUMI \$7 / + ADD MUSHROOM \$7 / + ADD FRIED CHICKEN \$7 / + ADD HOUSE HOT SMOKED SALMON \$12**

## APPLE COMPOTE PORRIGE | V

19

Creamy porridge topped with apple compote, hot butter-poached apples, and toasted seeds & nuts

## CREAMY MUSHROOM | V

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

## OMELETTE | DF ON REQUEST

24

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

## THE BIG BREKKI

29

Streaky bacon, chorizo sausage, poached eggs, mushrooms, house potato croquette, roasted tomatoes, seasonal greens, and your choice of toast.  
**Ciabatta / Mixed Grain / Sourdough**

## SPICED APPLE FRENCH TOAST

25

CINNAMON & VANILLA SOAKED BRIOCHE, mascarpone & crème fraîche icing, apple compote, butter-poached apples, butter crumble, vanilla maple syrup, finished with salted caramel and streaky bacon.

## BRIE & CARAMELISED PEAR TOAST | V

25

Sourdough toast topped with brie, honey & olive oil roasted pear, poached eggs, hot honey, dukkah\* and cranberry compote, finished with romesco.  
**+ ADD PROCITUO \$7**

## SHAKSHUKA | V

25

Eggs baked in a spiced tomato & capsicum base with courgette eggplant and chilli beans, topped with feta, served with warm focaccia.  
**+ ADD CHORIZO \$3**

## CITRUS CURED & HOUSE SMOKED FISH BRUSCHETTA

26.5

Citrus cured & house smoked fish on sourdough with pickled onion, capers, dill and trout caviar, served with fennel & green apple salad on the side.

## LEMONGRASS CHICKEN SALAD

26.5

Grilled lemongrass chicken thigh, quinoa, roast pumpkin, grilled mango, halloumi, spiced cauliflower, crispy vegetable chips and greens, with aioli and yuzu dressing.

## LAMB FRY (LAMB LIVER)

26

Served with potato croquettes, free range bacon, grilled vine tomatoes, a poached egg, house chilli oil, and herb butter

## KARAAGE CHICKEN WAFFLE

26

Crispy Japanese-style fried chicken thigh on a house-made waffle with streaky bacon and sweet & spicy sauce, served with fennel & green apple slaw.

## SEAFOOD RISOTTO

27.5

Creamy seafood risotto with bread-crumbed prawns, prawn cutlets, clams, and mussels served with dill and Parmesan cheese.

## SLOW-BRAISED SHORT RIB RAGU PASTA

26

Slow-braised beef short rib ragu with fettuccine, cherry tomatoes, parmesan, herbs and a touch of red wine, finished with chilli oil.

## OPEN STEAK SANDWICH

29

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

## SIDE

KARAAGE FRIED CHICKEN THIGH (3-4 pcs), with slaw on side	15.5
CHIPS (Served with house aioli on side)	10
POTATO WEDGES (Served with Sour cream on side)	10
House smoked salmon	12
Streaky bacon	7
Grilled lemon grass chicken	7
Grilled halloumi	7
Chorizo sausage	7
Portobello mushroom	7
Roasted tomato	7
Potato croquette	6

\*Dukkah contains nuts, seeds & spices

# 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	5.5	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
Honey, Lemon & Ginger		5	
EXTRA (Soy / Oat / Vanilla / Caramel / Hazelnut)			+0.5
(Soy/Almond/Coconut/Oat Milk)			+1

# HOUSE SPECIALTY DRINK

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

# TEA

- English Breakfast / Earl grey / Green tea / Jasmine tea / Lemongrass Ginger / Peppermint / Chamomile / Berry

5.5 (teapot)

# 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, mango syrup

# ICED

- Chocolate / Mocha / Latte 7
- Tiramisu Latte 8.5
- Peanut Butter Latte 8.5

# FRESH JUICE

10

- YELLOW JUICE Orange, lemon, ginger, apple
- ORANGE JUICE
- APPLE JUICE
- RED JUICE Carrot, lemon, ginger, apple
- GREEN JUICE Cucumber, green apple, green pear, lemon, ginger

# WINTER WARMERS (ALCOHOLIC)

- IRISH COFFEE Hot coffee with Irish whiskey, brown sugar and cream. 15
- HOT TODDY Warm whisky with lemon, honey and winter spices. 15

# BOTTLE DRINK

- Coke/Coke No Sugar/Ginger Beer 6
- Sparkling Water 6.5

# WHITE

GLASS BOTTLE

- SQUEALING PIG SAUVIGNON BLANC 13.5 62  
Marlborough, NZ 23
- AWATERE VALLEY PINOT GRIS 13 59  
Marlborough, NZ 23
- OYSTER BAY CHARDONNAY 14 63  
Hawkes Bay, NZ
- STONELEIGH WILD VALLEY ROSE 14 62  
NZ
- GANCIA PROSECCO 13.5 64  
DOC NV ITALY

# RED

GLASS BOTTLE

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

# 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 PA 0% 9
- STEINLAGER LIGHT 2.5% 10