

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 | GF = GLUTEN FREE | DF = DAIRY FREE



FREE RANGE EGGS | V | DF / GF on request 13

Two eggs your way (Poached / Scrambled / Fried) and **your choice of toast** (Ciabatta / Mixed Grain / Sourdough)

EGGS BENEDICT | V 17

Potato croquettes, poached eggs, fresh baby spinach, house hollandaise sauce & beetroot puree
+ ADD BACON \$5 / + HALLOUMI \$4 / + MUSHROOMS \$4
+ ADD HOUSE CURED SALMON OR HOT SMOKED SALMON \$6

BERRY GRANOLA | V 17

Berry yoghurt, fresh seasonal fruits, poached pear, toasted seeds, almonds & house granola mix

PORRIDGE | V | VEGAN on request 17

Served with berry coulis, fresh banana, poached pear, toasted almonds and seeds

AVOCADO SMASH | GF / VEGAN on request 19

Whipped feta, fresh vine tomato, dukkah * on Sourdough
+ ADD TWO POACHED EGGS \$4 OR MUSHROOM \$4
+ ADD FREE RANGE BACON \$5 OR HALLOUMI \$4
+ ADD HOUSE CURED SALMON OR HOT SMOKED SALMON \$6

OMELETTE | GF | DF on request 24

Three eggs omelette served with romesco sauce and avocado smash on the side with **any 3-filling option** of your choice, from: Bacon / Ham / Salmon / Mushroom / Cheese / Onion / Tomato / Spinach

MINCE & TOAST | GF on request 22

Slow braised beef mince, house potato croquette, roasted tomato, ciabatta toast, a poached egg + ADD BACON \$5

BANOFFEE FRENCH TOAST | V | GF on request 22

Cinnamon & vanilla dipped Brioche, salted caramel panna cotta, honeycomb, grilled banana, fresh fruits, choc crumble, berry coulis, vanilla maple syrup on side + ADD BACON \$5

ORANGE & RICOTTA GF PANCAKE | GF and V 22

Vanilla ice cream, fresh fruits, honey orange blossom syrup, berry coulis, chocolate soil, vanilla maple syrup on the side
+ ADD BACON \$5 (PLEASE ALLOW 20 MINS for Pancake)

CHILLI CHEESE DOG 24

Cheese kransky, beef chilli, melted cheese, pickles & jalapeno, red onion, bacon bits with American mustard and fried egg

THAI STICKY RICE | GF and V | VEGAN on request 19

Coconut & pandan infused black rice, mango compote, salted caramel panna cotta, fresh fruits, berry coulis, coconut cream

PAN-FRIED MUSHROOM | V | GF / VEGAN on request 23

Sautéed portobello & button mushrooms with a touch of balsamic & mushroom stock on kumara mash, crispy kale, poached egg, black truffle oil & garlic bread

PEA & HALLOUMI FRITTERS | V 21

Served with mint yoghurt, romesco sauce, mango chutney, poached egg, dukkah *
+ ADD FREE RANGE BACON \$5 OR MUSHROOM \$4
+ ADD HOUSE CURED SALMON OR HOT SMOKED SALMON \$6

CHICKEN BURGER 23

Buttermilk fried chicken, cheddar, mesculin, tomato, pickled cabbage, mango chutney, house spicy sauce, gochujang aioli on burger bun and served with chips + ADD BACON \$5

FRIED BUTTERMILK CHICKEN & WAFFLE 24

Free range streaky bacon, gochujang aioli, house slaw, spring onion, sriracha maple syrup on side

THAI BEEF SALAD | DF 24

Grilled Scotch fillet, soba noodle, pickled red cabbage, Asian slaw, cucumber, mung beans & crushed peanuts

CHICKEN SALAD | GF 24

Free range grilled chicken, grilled halloumi, mango, avocado, mesculin salad, toasted almonds, house aioli & kumara crisps

THE BIG BREKKI | DF and/or GF on request 26

Streaky bacon, chorizo sausage, poached eggs, mushroom, house potato croquette, roasted tomato, avocado smash, and your choice of toast (Ciabatta / Mixed Grain / Sourdough)

± VEGETARIAN OPTION – Grilled halloumi & falafel served instead of bacon & chorizo sausage

SIDE

CHIPS (served with house aioli on the side) 8

POTATO WEDGES (sour cream on the side) 8

House cured salmon 6

House smoked salmon 6

Free range streaky bacon 6

Free range grilled chicken 6

Grilled halloumi 5

Chorizo sausage 5

Portobello mushroom 4

Roasted tomato 4

Potato croquette 3

BEST UGLY BAGEL

GLUTEN-FREE BAGEL + \$1

BREAKFAST BAGEL | DF and/or GF on request 20

Free range streaky bacon, avocado smash, roasted tomato, scrambled eggs, kale pesto, balsamic vinegar + ADD GRILLED HALLOUMI \$4

CLASSIC BAGEL | GF on request 20

House cured salmon, capers, cream cheese, fresh avocado, fresh tomato, red onion, kale pesto, balsamic vinegar + ADD GRILLED HALLOUMI \$4

HALLOUMI BAGEL | V | GF on request 20

Grilled halloumi, cream cheese, fresh avocado, tomato, kale pesto, balsamic vinegar
+ ADD FREE RANGE BACON \$5

Gluten-Free Toast available + \$1

Freedom loaf is **FREE** of gluten, wheat, dairy, yeast, eggs, nuts & refined sugar

* Dukkah contains nuts, seeds & spices

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 JULY 2021

COFFEE



Coffee are **DOUBLE SHOTS** unless requested otherwise

	Regular	Large	BOWL	ICED
Flat white	5	5.5	6.5	
Cappuccino	5	5.5	6.5	
Latte	5.5		6.5	6.5
Mocha	5.5		6.5	6.5
Short / Long Black	4.3			
Americano	4.5			5
Short / Long Macchiato / Piccolo	4.5			
Cold drip coffee				5

EXTRAS (Shot / Decaf / Vanilla / Caramel / Hazelnut) + 0.5
 (Soy / Almond / Coconut / Oat Milk) + 1

Fluffy (served with marshmallows)	2			
Hot Chocolate	5.5		6.5	6.5
Sweet Chai Latte	5.5		6.5	6.5
Spicy Chai Latte (Hakanoa)	5.5		6.5	6.5
Hot toddy (Honey, Lemon & Ginger)			5	

HOUSE SPECIALTY DRINK

Sweetened with **Honey** & Made with **Coconut Milk** unless requested otherwise

Matcha Latte	6		6.5	
Turmeric Latte	6		6.5	

TEA

5.5 (Teapot)

English Breakfast / Earl Grey / Green Tea / Jasmine Tea
Lemon Ginger / Peppermint / Chamomile / Strawberry Kiwi

SMOOTHIES

DAIRY FREE or VEGAN on request

9.5

Blueberry, Banana, peanut butter, protein powder, vanilla, almond milk

Strawberry, Banana, vanilla, protein powder, coconut milk

Tropical, Mango, pineapple, orange, banana, coconut milk

Spirulina, Kale, spinach, apple juice, banana, coconut milk

FRESH JUICE

FRESHLY JUICED TO ORDER

8

Yellow juice Orange, lemon, ginger

Green juice Green apple, cucumber, kale

Red juice Apple, carrot, beetroot, ginger

Orange juice

Apple juice



BLENDED ICED

MADE WITH ICE CREAM

9

Chocolate / Mocha / Coffee

BOTTLED

Choose from our fridge selection

Ginger beer	5
Organic Juice	5
Coke	5
Kombucha	6

SODA

6

Made with Six Barrel Soda Syrup

Cherry & Pomegranate
Raspberry & Lemon
Rose Lemonade
Grapefruit

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