



BRUNCH

Multigrain toast, raspberry jam, butter
\$5.50

Fresh fruit, yoghurt, honey
\$15

Swiss muesli, yoghurt, poached rhubarb, toasted coconut
\$13

Eggs benedict
\$17

Eggs florentine
\$17

French toast, bacon, banana, maple syrup
\$18

Kedgeree, spiced rice, smoked chilli fish, poached egg, garlic bread
\$18

Crispy spring onion potato cake, spinach, smoked salmon, poached egg, chilli crème fraiche
\$20

Kumara hash, crispy bacon, wilted spinach, poached egg, hollandaise
\$19

Flaky pastry spinach feta pinwheel, prosciutto, poached egg, tomato chilli jam
\$20

Portobello mushroom, brie, macadamia thyme crumble, garlic ciabatta, cranberry relish
\$19

Omelette, chorizo, caramelised onion, pumpkin, ricotta, basil pesto, hollandaise, toast
\$19

Crêpes, lemon curd, blueberries, anglaise, pistachio
\$18

Big breakfast, bacon, tomato, mushroom, potatoes, kransky sausage, poached eggs, toast
\$21.50





BRASSERIE

Soup of the day, ciabatta, butter
\$14.50

Chicken liver paté, crostini, whiskey port figs
\$16.50

Bruschetta, smoked venison, spiced walnuts, kikorangi, sherry vinaigrette
\$19

Taste plate for two
\$26.50

Beef medallion, roasted parsnips, pickled beetroot, buttered beans, horseradish labne, jus
\$29

Crispy five spice duck leg, sautéed kumara, cucumber spring onion salad, hoisin jus
\$29

Seared salmon, fiery red rice salad, caramelised beetroot, feta, green goddess dressing
\$28.50

Prawn, chicken laksa, spring vegetables, noodles, baguette
\$28.50

Vietnamese beef salad, chilli, lemongrass, rice noodle, pickled vegetables, peanuts
\$28

Roasted eggplant, courgette lasagne, ricotta, mushrooms, rocket, garlic sourdough
\$27

Linguini rosemary chicken, pancetta, pine nut, mushroom, baby spinach
\$27.50

Lamb kebabs, feta caramelised onion filo rolls, roasted vine tomato, tzatziki, balsamic, olives
\$28.50

Sesame crumbed fish, caprese salad, homecut fries, tartare, lemon
\$28

Fries, lemon aioli
\$9

BYO SERVICE \$7 PER BOTTLE

