Brunch

Smoothie 9.5

Mimosa I I

Bircher Mues almonds (nf*, v	sli: Apple & coconut yoghurt-soaked oats with poached fruit & toasted v)	15
Free-Range E	ggs on Sourdough (gf*)	13
Eggs	Benedict with ham and hollandaise on muffins (gf*)	23
	Florentine with spinach and hollandaise on muffins (v, gf*)	23
	Montreal with house smoked salmon and hollandaise on muffins (gf*)	25
	– poached eggs on sourdough toast, bacon, sausage, house-made hash brown, mato, mushrooms, spinach and hollandaise	29 26
Waffles of th	e Day	20
•	Tofu gnocchi with hazelnut sauce, sauteed kale, pickled oyster mushroom and inated radicchio (w, gf)	28
Vol au vent fi chestnut pest	lled with cashew mozzarella, sauteed leeks, semi dried tomatoes and a green leek & co (w)	& 28
Crab, smoked and lemon sa	d Kahawai & potato croquettes on an avocado puree with a preserved artichoke lad (nf)	26
Crispy chicken thigh, red cabbage, apple, sesame and pickled ginger salad, horopito mayonnaise df, gf, nf)		27
-	ith Black pudding and pork mince, salad of duck fat roast potatoes, apple and bitter pary and mustard mayo (nf, df)	- 25
Fries (df, v) Salad (gf, vv)		6
	vv= vegan, v= vegetarian, gf= gluten free, nf = nut free, df = dairy free, * = available as	
Something t	o kick start the day	



Bloody Mary 15

Classic Bellini 12

COLD DRINKS

BOTTLED DRINKS	
Allgood Sparkling Blackcurrant	6.5
Allgood Sparkling Blood Orange	6.5
Lemmy Lemonade	6.5
Karma Cola	6.5
Gingerella	6.5
Phoenix Ginger Beer	7
Almighty Carrot, Orange, Turmeric	6.5
BY THE GLASS	
Orange Juice	6
Apple, Cranberry, or lightly spiced Tomato Juice	5
Lemon, Lime & Bitters	5
Soda, Lime & Mint	5
Antipodes Sparkling Water	
I Litre	10
500ml	6

