

# BREAKFAST

7.30AM - 3PM

## **Bircher Muesli (V) | \$14.90**

Overnight soaked rolled oats, granny smith apple, peach & rhubarb compote, seeds, blueberries & coconut shaves

## **Acai Bowl (GF) (V) | \$15.90**

Antioxidant loaded berry smoothie topped w fresh seasonal fruit, mixed grains, toasted coconut & organic agave syrup

## **Brioche French Toast | \$19.50**

French toasted brioche w grilled bacon, banana chutney, honey coconut mascarpone, fresh seasonal fruit, organic agave syrup, garnished w mixed seeds & shaved coconut

## **The Avo (GF^)(V) | \$20.90**

Smashed avocado on toasted sourdough w beetroot hummus, crumbled feta, dukkha, crispy free range egg, baby vine tomato & beetroot yoghurt

## **Eggs Benedict (GF^)**

Toasted English muffin, sautéed spinach, poached free range eggs & hollandaise sauce, served w your choice of:

Grilled Bacon | **\$18.90**

Portobello Mushrooms | **\$18.90**

Smoked South Island King Salmon | **\$19.90**

## **Eggs any Style (GF^) | \$15.90**

Free range eggs as you like them served on toasted ciabatta w bacon & baby vine tomato

## **Paper Moon Beans & Bacon (GF^) | \$22.90**

The NZ award winning dish w baked beans, bacon, spicy chorizo sausage, smoky tomato relish, bell-pepper pesto, bagel, free range poached egg & hollandaise sauce

## **Creamy Mushrooms (GF^) | \$22.90**

Sautéed button mushrooms w hash potatoes, spicy chorizo sausage & fresh herbs bound together in a creamy sauce w toasted ciabatta

## **Mother Earth (GF^)(V) | \$23.90**

Avocado, mixed seed salad, roasted field mushrooms, housemade potato rosti, feta whip, beetroot hummus, roasted vine tomato, grilled sourdough & poached free range eggs

## **Full Moon (GF^) | \$23.90**

Smoked kransky sausages, grilled bacon, free range eggs as you like them, housemade potato rosti, portobello mushrooms, baby vine tomato & toasted ciabatta

## **SIDES**

Kransky Sausages (4) | Smoked Salmon | Grilled Halloumi **\$7.50**

Potato Rosti | Grilled Bacon (2) | Buttered Spinach | Portobello Mushrooms | Poached Eggs  
(2) **\$5.50**

(GF) Gluten Free | (GF^) Can be made Gluten Free on request | (V) Vegetarian  
(This may incur an extra charge)

\* Please advise us if you have any specific dietary requirements