

## Breakfast **until 3pm**

<b>paper moon french toasts</b>   bacon   ruby snow   berries   honey comb   mixed nut cluster   ginger and raspberry semifreddo   plum coulis	23.9
<b>smashed avocado</b>   sourdough   prosciutto   dukkah   goats cheese   hummus melody tomato   beetroot yoghurt   poached egg	23.9
<b>eggs benedict</b> <sup>(GF^A)</sup> english muffin   spinach   poached eggs   angel hair potato   hollandaise   choice of:	
bacon   22.9	
portobello mushrooms   22.9	
salmon   24.9	
<b>eggs on toast</b> <sup>(GF^A)</sup>   multi grain bread   vine tomato   evo & balsamic reduction	12.9
add bacon   6.9	
<b>beans &amp; bacon</b>   spicy chorizo   tomato relish   angel hair potato   poached egg   sourdough   hollandaise	23.9
<b>creamy mushrooms</b> <sup>(GF^A)</sup>   potato hash   spicy chorizo   herbs   creamy sauce   ciabatta	23.9
<b>mother earth</b> <sup>(GF^A) (V)</sup>   avocado   mushrooms   carrots   halloumi   hummus   dukkah   capsicum jam   poached eggs   sourdough	23.9
<b>full moon</b> <sup>(GF^A)</sup>   bacon   kransky sausages   eggs (as you like them)   potato hash   mushrooms   vine tomato   ciabatta	24.9

### SIDES

bacon	6.9
eggs any style <sup>(2)</sup>	6.5
buttered spinach	7.9
kransky sausages	7.9
sautéed mushrooms	6.9
house cured salmon	8.9
grilled halloumi	7.9

## Lunch **until 3pm**

<b>salt &amp; pepper squid</b>   salad   roasted garlic aioli	23.9
<b>chicken salad</b> <sup>(GF^A)</sup>   avocado   mango curry sauce   crispy noodles   micro herb	24.9
<b>beer battered market fish</b>   chips   truffle peas   tomato   tartare	27.9
<b>NZ Lamb Shank</b>   massaman curry   kumara   chili peanuts   coconut cream   coriander	32.9
<b>Cajun Chicken Burger</b>   brie   bacon   lettuce   chipotle   tomato   relish   aioli   fries	24.9
<b>beef &amp; cheddar Burger</b>   caramelised onions   lettuce   tomato   aioli   relish   chipotle   fries	24.9
<b>add an extra beef patty</b>	<b>6.9</b>
<b>add a fried egg</b>	<b>3</b>
<b>house made Gnocchi</b> <sup>(V)</sup>   truffle mushrooms   spinach   goats cheese   sage butter	26   33.5
<b>pan seared Salmon</b>   creamy bacon risotto   truffle peas   pickled tomatoes	33.9
<b>NZ Pork Belly</b> <sup>(GF^A)</sup>   creamy mash   truffle peas   celeriac puree   grilled pineapple   jus	28.9
<b>21 day aged Eye Fillet Steak</b> <sup>(GF)</sup>   potato gratin   chargrilled broccolini   celeriac puree   black garlic   carrots   pink peppercorn sauce	180gm   38.9

### SIDES

mixed <b>leafy greens</b>   tomatoes   feta   orange mustard dressing	8.9
roasted gourmet <b>potatoes</b>	8.9
creamy <b>mash potato</b> & gravy	9
straight cut <b>fries</b> & house made aioli	9.5
<b>curly fries</b> & smoked paprika aioli	11
<b>wedges</b> & sour cream	10.5
<i>add bacon</i>	2.5
<i>add cheese</i>	2.5
extra aioli	1.5

(GF) Gluten Free | (GF^A) 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

\*We cannot 100% guarantee against trace elements of gluten due to the open nature of our kitchen

1.5% surcharge applies on all credit card payments  
15% surcharge on Public Holidays

## Dessert 9am - late

<b>chocolate bomb</b> <sup>(GF)</sup>   doris plum gelato   crushed nuts   plum coulis   honeycomb   oreo crumbs   vanilla bean ice cream   hot chocolate sauce	18
<b>tiramisu</b>   tia maria mousse   Biscuit   espresso anglaise   white chocolate chard   oreo crumbs   vanilla bean ice cream	18
<b>affogato</b>   vanilla bean ice cream   Allpress espresso   shot of either: Bailey's   Tia Maria   Kahlua   Amaretto	16
<b>Ruby and rose</b>   rose parfait   ruby snow   genoise sponge   macadamia   plum coulis	17
<b>trio of kapiti ice cream</b>   vanilla bean   triple chocolate   doris plum   biscuit crumbs	15

### Dessert Wines

Campbells Rutherglen Muscat NV	15	70
Framingham Noble Riesling 2021	17	85

### Port

Mills Reef 2013 Port	18
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### Special Coffees 15

**B'52** | Bailey's | Kahlua | Cointreau

**Irish Cream** | Irish Whiskey | Bailey's

**Black Gold** | Amaretto | Bailey's | Frangelico

### Special Hot Chocolates 15

**Nut Job** | Amaretto | Frangelico

**Jamaican** | Malibu | Dark Rum

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