

## ALL DAY MENU

<b>Sunrise Breakfast (G.F)</b>	13
Orange infused almond puree, berry ragout, seasonal fruit, toasted almond, honey	
<b>Breakfast Board</b>	17
Smoked salmon, avocado, pesto, capers, cream cheese, tomato, free range poached egg, organic sourdough	
<b>Gourmet Mince</b>	18
NZ beef, Manuka smoked bacon, peas, capsicum, free range poached egg, bbq sauce, organic ciabatta	
<b>Lemon Potato Hash</b>	
Creamy mashed potato, lemon oil, free range poached egg, house hollandaise	
<b>Manuka smoked bacon</b>	18.5
<b>Smoked salmon</b>	19.5
<b>Mixed Creamy Mushrooms</b>	18
Manuka smoked bacon, creamy balsamic sauce, basil pesto, vine tomato, free range poached egg, organic ciabatta	
<b>Open Style Omelette</b>	18
Champagne ham, mixed mushrooms, caramelised onion, kasundi, feta, Organic pide	
<b>Vegetarian Waffles</b>	18
Wilted spinach, mixed mushrooms, free range poached egg, roast tomato, house hollandaise	
<b>Eggs Benedict</b>	
Free ranged poached eggs, toasted bagel, house hollandaise	
- Manuka smoked bacon	18
- Smoked salmon	19
- Add Spinach or avocado	2.5
<b>Smashed Avocado</b>	16
Free ranged poached egg, spiced dukkah, watercress, grilled sourdough	
- Add manuka smoked bacon or grilled halloumi	2.5
<b>Breakfast Buttie</b>	11
Manuka smoked bacon, buttered ciabatta bun, caramelised onion	
- Add free range fried egg or avocado or hash brown	13.5
<b>Big Frolic</b>	20
Bratwurst sausage, grilled bacon, mixed mushrooms, roast tomato, gourmet potato, free range eggs, organic grain toast	
<b>Buttermilk Pancakes</b>	17
Mixed berry ragout, almond crumble, orange infused maple syrup, whipped cream	
- Add manuka smoked bacon	4
<b>French toast</b>	17
Croissant, mixed berry ragout, poached pear, orange infused maple syrup, mascarpone	
- Add manuka smoked bacon	4
<b>Free Range Eggs any style on orgain five grain Toast</b>	11
- Add any sides	

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<b>Blat &amp; Chips</b>	18
<i>Grilled bacon, avocado, tomato, salad greens, herbed aioli, organic pide &amp; chips</i>	
<b>Vegetarian Burger</b>	18.5
<i>Moroccan halloumi, chickpea falafel, salad greens, beetroot, herbed aioli, organic brioche, petite salad</i>	
<b>Pan Fried Market Fish (G.F)</b>	18.5
<i>Roasted gourmet potatoes, peas, carrots, orange &amp; ginger sauce</i>	
<b>Hot Chicken Wrap</b>	16.5
<i>Cajun chicken, seasonal salad, kasundi, herbed aioli</i>	
<b>Braised Beef Cheek (G.F)</b>	19
<i>Grilled pumpkin, green beans, mixed mushrooms, pickled onion, red wine jus</i>	
<b>Crispy Calamari</b>	18.5
<i>Petite salad, tartare sauce, lemon &amp; chips</i>	
<b>Akaroa Salmon (G.F)</b>	20
<i>Crispy skin fillet, seasonal vegetables, coconut sauce, pickled ginger</i>	
<b>Gourmet Chicken Burger</b>	19
<i>House made mint/coriander pattie, cos, tomato, caramelised onion &amp; cabbage, chunky chips</i>	
<b>Beef Stew</b>	18
<i>"Low n Slow" cooked beef, capsicum, peas, carrots, organic pide</i>	
<b>Lemon &amp; Thyme Chicken (G.f)</b>	18
<i>Creamy mushrooms, gourmet potato, vine tomatoes, red onion, basil pesto, parmesan</i>	
<b>Chef's Creation</b>	
<b>Please ask your waiter P.O.A</b>	
<b>Sweet Treats</b>	
<i>A variety of cakes &amp; slices from the cabinet served with your choice of whipped cream or yoghurt</i>	

### Sides / Add Ons

<b>Bowl of Chunky Chips with Aioli</b>	7.5
<b>Manuka Smoked Bacon (2)</b>	4.5
<b>Bratwurst sausage (2)</b>	5
<b>Smoked Salmon</b>	6
<b>Mixed Creamy Mushrooms</b>	5
<b>Halloumi Cheese</b>	5
<b>Baked Beans</b>	4
<b>Side Salad with balsamic dressing</b>	6.5
<b>Grilled tomato/spinach/avocado/free range egg</b>	2.7
<b>House hollandaise/herbed aioli</b>	1.5
<b>Gluten free bread</b>	1.5

**10% Surcharge applies on all Public Holidays**