

Breakfast From 7am - 11.30am

Organic sourdough toast \$7.0
With raspberry jam or marmalade or honey or crunchy peanut butter V

Bacon butty \$10.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.0
On organic sourdough toast V
On GF or English muffin \$1.5

House-made granola \$12.0
Strawberries & Greek or coconut yogurt V

Smashed avocado \$16.0
Slow roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough V

Mince on toast \$16.0
Beef & pork mince with sour cream
Add a poached egg \$3.0

Eggs Benedict \$19.0
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise

Omelette \$19.0
Smoked fish, cream cheese, pickled fennel, saffron aioli & organic sourdough toast

Waffles \$19.0
Bacon, maple syrup & banana

Sides

Roasted vine tomatoes \$5.0
Wilted spinach \$5.0
Hash waffle \$5.5
Creamy mushrooms \$6.0
Avocado mash \$6.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$6.0

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0

Coffee

Gusto
Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

Black
Made with Gusto

Espresso	\$4.0
Long black	\$4.0
Americano	\$4.0
Macchiato	\$4.0
Vienna	\$4.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5

Primo
Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

White
Made with Primo

Piccolo	\$4.5
Flat white	\$4.5
Cappuccino	\$4.5
Latte	\$4.5
Mocha	\$5.5
Affogato	\$6.0
- add amaretto	\$4.0

Roasters' Cup
Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

Filter
Made with Roasters' Cup

Batch brew	\$4.0
V60	\$6.0
Cold brew	\$4.5
-served still or sparkling	

V = vegetarian
VG = vegan
GF = gluten free
DF = dairy free

**Not
Coffee**

Hot chocolate	\$5.5
Hakanoa spicy chai	\$4.5
Hot blackcurrant	\$4.0
Lemon, honey & ginger	\$4.5

Smoothies DF \$9.0

Berry banana - with OJ & cranberry	
Green - with kale, spinach & mint	
Banana - with oat milk & honey	

Brothers cold pressed juice \$8.5

Popeye - apple, pineapple spinach & mint	
Wake up - orange, apple, ginger & lemon	
Superman - carrot, orange, ginger & turmeric	

Karma Cola sodas \$5.5

Cola, sugar free cola, summer orangeade, lemmy lemonade	
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Cascara iced tea \$6.5

Made with dried coffee cherries	
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Tea \$4.0

English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	
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Milkshakes \$7.0

Chocolate, strawberry, caramel, vanilla, lime, banana	
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Iced \$8.0

Coffee, mocha, chocolate	
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Fruit juice \$4.5

Apple, cranberry, pineapple, tomato	
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Hardie Boys \$6.0

Orange juice, ginger beer	
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Karma Kombucha \$6.5

Cherry berry, raspberry lemon, mango passion fruit	
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Lemon, lime & bitters	\$6.0
Gerolsteiner sparkling water 330ml	\$3.5
Gerolsteiner sparkling water 750ml	\$5.5

**Definitely
Not
Coffee**

Bubbles

No 1 Family Estate Assemblé	\$10.0
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White

The Edge Pinot Gris	\$9.0 / \$42.0
Greenhough Chardonnay	\$12.0 / \$58.0
Astrolabe Sauvignon Blanc	\$12.0 / \$58.0

Pink

Durvillea Rosé	\$12.0 / \$58.0
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Red

Little X Syrah	\$10.0 / \$48.0
Providore Pinot Noir	\$13.0 / \$62.0

Duncans Yum Yum Yuzu Lager	\$9.0
Emersons Hazy Pale Ale	\$9.5
Garage Project Garagista	\$10.0
ParrotDog Pale Ale	\$9.0
Garage Project Fugazi	\$7.5

Gin & tonic	\$12.5
Lemon & lime brilliance	\$12.5
-Berry red peppercorn or green apple cucumber infused gin, vanilla vodka & bitters	\$12.5
Mimosa	\$15.0
Espresso martini	\$15.0
Bloody Mary	

Lunch From 11.30am

Loaded fries \$10.0
Bacon, cheese & sour cream
GF

Smashed avocado \$16.0
Slow roasted tomatoes, olives,
feta, red onion & baby spinach
on five grain sourdough V

Kimchi fried rice \$17.0
Kimchi, Shitake mushrooms,
shrimp paste, garlic, soy sauce
& fried egg

Omelette \$19.0
Smoked fish, cream cheese,
pickled fennel & saffron aioli on
organic sourdough toast

Eggs Benedict \$19.0
With bacon or ham or salmon
or spinach on English muffins
with house-made hollandaise

Salt & pepper squid \$19.0
Sumac yoghurt, pickled pink
peppercorns, coriander with a
Szechuan crumb

Fish & chips \$21.0
Beer-battered fish of the day
with tartare sauce, white
balsamic slaw, Parmesan &
pistachio

Quinoa & beet salad \$21.0
Balsamic roasted beets
with orange, walnuts &
pomegranate dressing VG

Niçoise salad \$21.0
With salmon or halloumi, green
beans, olives, soft boiled egg,
baby potatoes, cos & honey
mustard dressing

Chicken skewers \$22.0
Grilled chicken thigh with
Israeli couscous, preserved
lemon & peanut sauce

Steak sandwich \$22.0
Beef sirloin, rocket, balsamic
onion jam, horseradish aioli
& Gorgonzola dressing on a
baguette with fries

Prawn linguini \$22.0
Chili, garlic, vine tomatoes &
fresh herbs

Market fish \$22.0
Pan fried fish on baby potatoes
with baby spinach, pickled
fennel & saffron aioli

Sides

Hash waffle \$5.5
Avocado mash \$6.0
Zany Zeus halloumi \$6.0

Bacon \$6.0
House-cured salmon \$6.0
Fries GF \$7.0

Coffee

Gusto
Fair trade organic - A blend of
coffees from Central American &
East Africa. Taste notes of plum &
dark chocolate with a cherry-like
acidity.

Black
Made with Gusto

Espresso	\$4.0
Long black	\$4.0
Americano	\$4.0
Macchiato	\$4.0
Vienna	\$4.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5

Primo
Our signature blend of coffees
from Africa, South & Central
America. Taste notes of molasses
sweetness with a shortbread
finish.

White
Made with Primo

Piccolo	\$4.5
Flat white	\$4.5
Cappuccino	\$4.5
Latte	\$4.5
Mocha	\$5.5
Affogato	\$6.0
- add amaretto	\$4.0

Roasters' Cup
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most interesting coffee plantations.

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Coffee**

Hot chocolate	\$5.5
Hakanoa spicy chai	\$4.5
Hot blackcurrant	\$4.0
Lemon, honey & ginger	\$4.5

Smoothies DF \$9.0

Berry banana - with OJ & cranberry	
Green - with kale, spinach & mint	
Banana - with oat milk & honey	

Brothers cold pressed juice \$8.5

Popeye - apple, pineapple spinach & mint	
Wake up - orange, apple, ginger & lemon	
Superman - carrot, orange, ginger & turmeric	

Karma Cola sodas \$5.5

Cola, sugar free cola, summer orangeade, lemmy lemonade	
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Cascara iced tea \$6.5

Made with dried coffee cherries	
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Tea \$4.0

English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	
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Milkshakes \$7.0

Chocolate, strawberry, caramel, vanilla, lime, banana	
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Iced \$8.0

Coffee, mocha, chocolate	
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Fruit juice \$4.5

Apple, cranberry, pineapple, tomato	
--	--

Hardie Boys \$6.0

Orange juice, ginger beer	
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Karma Kombucha \$6.5

Cherry berry, raspberry lemon, mango passion fruit	
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Lemon, lime & bitters	\$6.0
Gerolsteiner sparkling water 330ml	\$3.5
Gerolsteiner sparkling water 750ml	\$5.5

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Bubbles

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Duncans Yum Yum Yuzu Lager	\$9.0
Emersons Hazy Pale Ale	\$9.5
Garage Project Garagista	\$10.0
Parrot dog Pale Ale	\$9.0
Garage Project Fugazi	\$7.5

Gin & tonic \$12.5

Lemon & lime brilliance	\$12.5
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-Berry red peppercorn or green
apple cucumber infused gin, vanilla
vodka & bitters

Mimosa	\$12.5
Espresso martini	\$15.0
Bloody Mary	\$15.0

Breakfast All day

Organic sourdough toast \$7.0
With raspberry jam or marmalade or honey or crunchy peanut butter V

Bacon butty \$10.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.0
On organic sourdough toast V
On GF or English muffins \$1.5

House-made granola \$12.0
Strawberries & Greek or coconut yogurt V / VG

Smashed avocado \$16.0
Slow roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough V

Mince on toast \$16.0
Beef & pork mince with sour cream
Add a poached egg \$3.0

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Creamy mushrooms \$6.0
Avocado mash \$6.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$6.0

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Zany Zeus halloumi \$6.0
Fries GF \$7.0

Lunch From 11am

Loaded fries \$10.0
Bacon, cheese & sour cream

Kimchi fried rice \$17.0
Kimchi, Shitake mushrooms, shrimp paste, garlic, soy sauce & fried egg

Salt & pepper squid \$19.0
Sumac yoghurt, pickled pink peppercorns, coriander with a Szechuan crumb

Fish & chips \$21.0
Beer-battered fish of the day with tartare sauce, white balsamic slaw, Parmesan & pistachio

Quinoa & beet salad \$21.0
Balsamic roasted beets with orange, walnuts & pomegranate dressing VG

Chicken skewers \$22.0
Grilled chicken thigh with Israeli couscous, preserved lemon & peanut sauce

Steak sandwich \$22.0
Beef sirloin, rocket, balsamic onion jam, horseradish aioli & Gorgonzola dressing on a baguette with fries

Prawn linguini \$22.0
Chili, garlic, vine tomatoes & fresh herbs

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Chocolate, strawberry, caramel, vanilla, lime, banana	

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Coffee, mocha, chocolate	

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