

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
Mixed berry compôte, chia seeds & Greek or coconut yogurt **V / VG**

Breakfast crumble \$16.0
Poached fruits, granola crumble, black doris plum compôte, vanilla custard **V**

Smashed avocado \$17.0
Slow-roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough **V**

Mexican mince on toast \$17.5
Beef & pork mince, charred corn salsa with sour cream
Add a fried egg \$3.0

Eggs Benedict \$19.0
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise
Swap muffins for hash \$4.0

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
Potato rosti \$6.0
Creamy mushrooms \$6.0
Avocado mash \$7.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$7.0

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

We can cater to most dietary needs, let your server know

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
Decaf	\$0.5
Extra shot	\$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	\$4.0
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	
Cascara iced tea	\$6.5

Iced \$8.0
Coffee, mocha, chocolate

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

**Not
Coffee**

Hot chocolate \$5.5
Hakanoa spicy chai \$4.5

Smoothies DF \$9.0
Berry banana - with OJ & cranberry
Green - with kale, spinach & mint
Banana - with oat milk & honey
Add coconut yogurt \$0.50

Brothers cold pressed juice \$9.0
Popeye - apple, pineapple
spinach & mint
Wake up - orange, apple, ginger
& lemon

Karma Cola sodas \$5.5
Cola, sugar free cola, lemmy
lemonade, raspberry lemon
kombucha, mango passion fruit
kombucha

Tea \$4.0
English breakfast, earl grey,
green, peppermint, chamomile,
lemon breeze, red star

Milkshakes \$7.0
Chocolate, strawberry, caramel,
vanilla, lime, banana

Fruit juice \$4.5
Apple, cranberry, pineapple,
tomato

Hardie Boys \$6.0
Orange juice, ginger beer

Gerolsteiner sparkling water 330ml \$3.5
Gerolsteiner sparkling water 750ml \$5.5

**Definitely
Not
Coffee**

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

Duncans Yum Yum Yuzu Lager \$9.0
ParrotDog Dead Canary \$9.0
Mean Doses Mean IPA \$9.0
Double Vision Repeat Offender
Pilsner \$9.0
Choice Bro's Rebel Rebel
Session \$8.0
Moa Apple Cider \$8.0

Bubbles
Castillo Rocio Cava \$10.0 / \$40.0

White
Astrolabe Sauvignon Blanc **VG** \$10.0 / \$45.0
Kumeu Village Pinot Gris \$10.0 / \$45.0
Fat & Sassy Chardonnay \$10.0 / \$46.0

Pink
Blackenbrook Pinot Rose **VG** \$13.0 / \$59.0

Red
Little X Syrah **VG / GF** \$10.0 / \$48.0
Providore Pinot Noir \$13.0 / \$62.0

Lunch From 11.30am

Loaded fries \$10.5
Bacon, cheese & sour cream **GF**

Smashed avocado \$17.0
Slow-roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough **V**

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 **GF**

Black rice salad \$20.0
With puffed rice, edamame, orange, coriander, sesame & soy dressing **GF VG**

Pork & beef tostada \$20.0
Crispy corn tortilla, corn salsa, refried beans, avocado, lime & jalapeños **GF**

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

Fish & chips \$22.0
Beer-battered fish of the day with tartare sauce, white balsamic slaw, Parmesan & pistachio

Chicken nasi goreng \$22.0
Grilled chicken thigh with prawn crackers, satay sauce & sambal oelek

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

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

Market fish \$23.0
Poched in white wine with fennel & bean cassoulet, green beans, garlic aioli & pickled mustard seeds **GF DF**

Sides

Potato rosti \$6.0
Zany Zeus halloumi \$6.0
Avocado mash \$7.0

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

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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
Decaf	\$0.5
Extra shot	\$0.5

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

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

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Iced \$8.0
Coffee, mocha, chocolate

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**Not
Coffee**

Hot chocolate \$5.5
Hakanoa spicy chai \$4.5

Smoothies DF \$9.0
Berry banana - with OJ & cranberry
Green - with kale, spinach & mint
Banana - with oat milk & honey
Add coconut yogurt \$0.50

Brothers cold pressed juice \$9.0
Popeye - apple, pineapple
spinach & mint
Wake up - orange, apple, ginger
& lemon

Karma Cola sodas \$5.5
Cola, sugar free cola, lemmy
lemonade, raspberry lemon
kombucha, mango passion fruit
kombucha

Tea \$4.0
English breakfast, earl grey,
green, peppermint, chamomile,
lemon breeze, red star

Milkshakes \$7.0
Chocolate, strawberry, caramel,
vanilla, lime, banana

Fruit juice \$4.5
Apple, cranberry, pineapple,
tomato

Hardie Boys \$6.0
Orange juice, ginger beer

Gerolsteiner sparkling water 330ml \$3.5
Gerolsteiner sparkling water 750ml \$5.5

**Definitely
Not
Coffee**

Gin & tonic \$12.5
-Berry & red peppercorn OR green
apple cucumber infused gin
Lemon & lime brilliance \$12.5
-Berry infused gin, vanilla vodka &
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Mimosa \$12.5
Espresso martini \$15.0
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Duncans Yum Yum Yuzu Lager \$9.0
ParrotDog Dead Canary \$9.0
Mean Doses Mean IPA \$9.0
Double Vision Repeat Offender
Pilsner \$9.0
Choice Bro's Rebel Rebel
Session \$8.0
Moa Apple Cider \$8.0

Bubbles
Castillo Rocio Cava \$10.0 / \$40.0

White
Astrolabe Sauvignon Blanc **VG** \$10.0 / \$45.0
Kumeu Village Pinot Gris \$10.0 / \$45.0
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Breakfast All day

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Swap muffins for hash \$4.0

Omelette \$19.0
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Bacon, maple syrup & banana

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Potato rosti \$6.0
Creamy mushrooms \$6.0
Avocado mash \$7.0

Black pudding \$5.5
House-made sausage \$5.5
Bacon \$6.0
House-cured salmon \$7.0

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.0
Fries GF \$7.0

Lunch From 11am

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Decaf	\$0.5
Extra shot	\$0.5

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Iced	\$8.0
Coffee, mocha, chocolate	

Not Coffee

Hot chocolate	\$5.5
Hakanoa spicy chai	\$4.5

Smoothies DF	\$9.0
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Berry banana - with OJ & cranberry

Green - with kale, spinach & mint

Banana - with oat milk & honey

Add coconut yogurt \$0.50

Brothers cold pressed juice	\$9.0
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Popeye - apple, pineapple
spinach & mint

Wake up - orange, apple, ginger
& lemon

Karma Cola sodas	\$5.5
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Cola, sugar free cola, lemmy
lemonade, raspberry lemon
kombucha, mango passion fruit
kombucha

Tea	\$4.0
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English breakfast, earl grey,
green, peppermint, chamomile,
lemon breeze, red star

Milkshakes	\$7.0
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Chocolate, strawberry, caramel,
vanilla, lime, banana

Fruit juice	\$4.5
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Apple, cranberry, pineapple,
tomato

Hardie Boys	\$6.0
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Orange juice, ginger beer

Gerolsteiner sparkling water 330ml	\$3.5
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Gerolsteiner sparkling water 750ml	\$5.5
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Definitely Not Coffee

Gin & tonic	\$12.5
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-Berry & red peppercorn OR green
apple cucumber infused gin

Lemon & lime brilliance	\$12.5
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-Berry infused gin, vanilla vodka &
bitters

Mimosa	\$12.5
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Espresso martini	\$15.0
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Bloody Mary	\$15.0
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Duncans Yum Yum Yuzu Lager	\$9.0
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ParrotDog Dead Canary	\$9.0
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Mean Doses Mean IPA	\$9.0
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Double Vision Repeat Offender Pilsner	\$9.0
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Choice Bro's Rebel Rebel	
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Session	\$8.0
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Moa Apple Cider	\$8.0
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Bubbles

Castillo Rocio Cava	\$10.0 / \$40.0
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White

Astrolabe Sauvignon Blanc VG	\$10.0 / \$45.0
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Kumeu Village Pinot Gris	\$10.0 / \$45.0
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Fat & Sassy Chardonnay	\$10.0 / \$46.0
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Pink

Blackenbrook Pinot Rose VG	\$13.0 / \$59.0
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Red

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