

Breakfast From 7am - 11.30am

<b>Organic sourdough toast</b> \$7.0 With raspberry jam or marmalade or honey or crunchy peanut butter <b>V</b>	<b>Breakfast crumble</b> \$16.0 Poached fruits, granola crumble, black doris plum compôte, vanilla custard <b>V</b>	<b>Eggs Benedict</b> \$19.0 With bacon or ham or salmon or spinach on English muffins with house-made hollandaise Swap muffins for hash \$4.0
<b>Bacon buttty</b> \$10.0 Bacon in English muffins with aioli Add a fried egg \$3.0	<b>Mushrooms on toast</b> \$17.0 Roasted field mushrooms on sprouted 5 grain bread, pumpkin hummus, smoked feta & basil oil <b>V</b>	<b>Omelette</b> \$19.0 Smoked fish, cream cheese, pickled fennel, saffron aioli & organic sourdough toast
<b>Free range eggs</b> \$11.0 On organic sourdough toast <b>V</b> On GF or English muffin \$1.5	<b>Mexican mince on toast</b> \$17.5 Beef & pork mince, charred corn salsa with sour cream Add a fried egg \$3.0	<b>Waffles</b> \$19.0 Bacon, maple syrup & banana
<b>Porridge</b> \$15.0 Red wine poached pears, coffee praline & brown sugar cream <b>V</b>		

Sides

Roasted vine tomatoes \$5.0 Wilted spinach \$5.0 Potato rosti \$6.0 Creamy mushrooms \$6.0	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
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\*We can cater to most dietary needs, let your server know\*

Coffee

<b>Gusto</b> Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.	<b>Primo</b> Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.	<b>Roasters' Cup</b> Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.
<b>Black</b> Made with Gusto	<b>White</b> Made with Primo	<b>Filter</b> Made with Roasters' Cup
Espresso \$4.0 Long black \$4.0 Americano \$4.0 Macchiato \$4.0 Vienna \$4.0	Piccolo \$4.0 Flat white \$4.5 Cappuccino \$4.5 Latte \$4.5 Mocha \$5.5 Affogato \$6.0 - add amaretto \$4.0	Batch brew \$4.0 V60 \$6.0 Cold brew \$4.5 -served still or sparkling Cascara iced tea \$6.5
<b>Extras</b> Large \$0.5 Soy milk \$0.5 Oat milk \$0.5 Decaf \$0.5 Extra shot \$0.5		<b>Iced</b> \$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  
Butterworth Layline Pinot Noir \$10.0 / \$45.0

## Lunch

From 11.30am

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

**Soup of the day** \$16.0  
with toasted sourdough  
baguette

**Mushrooms on toast** \$17.0  
Roasted field mushrooms on  
sprouted 5 grain bread, pumpkin  
hummus, smoked feta & basil  
oil **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

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

**Seafood chowder** \$21.0  
Creamy chowder with mussels,  
market fish, prawns, bacon  
& squid served with toasted  
baguette & preserved lemon  
butter

**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**

## Sides

Potato rosti \$6.0  
Zany Zeus halloumi \$6.0

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

\*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  
Butterworth Layline Pinot Noir \$10.0 / \$45.0

## 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

**Porridge** \$15.0 Red wine poached pears, coffee praline & brown sugar cream **V**

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

**Mushrooms on toast** \$17.0  
Roasted field mushrooms on sprouted 5 grain bread, pumpkin hummus, smoked feta & basil oil **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

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

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

**Soup of the day** \$16.0  
with toasted sourdough baguette

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

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

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

**Seafood chowder** \$21.0  
Creamy chowder with mussels, market fish, prawns, bacon & squid served with toasted baguette & preserved lemon butter

**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**

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## Coffee

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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 -served still or sparkling	\$4.5
Cascara iced tea	\$6.5

<b>Iced</b>	\$8.0
Coffee, mocha, chocolate	

## Not Coffee

Hot chocolate	\$5.5
Hakanoa spicy chai	\$4.5

<b>Smoothies</b> 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

<b>Brothers cold pressed juice</b>	\$9.0
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Popeye - apple, pineapple  
spinach & mint

Wake up - orange, apple, ginger  
& lemon

<b>Karma Cola sodas</b>	\$5.5
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Cola, sugar free cola, lemmys  
lemonade, raspberry lemon  
kombucha, mango passion fruit  
kombucha

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

<b>Milkshakes</b>	\$7.0
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Chocolate, strawberry, caramel,  
vanilla, lime, banana

<b>Fruit juice</b>	\$4.5
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Apple, cranberry, pineapple,  
tomato

<b>Hardie Boys</b>	\$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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<b>Bubbles</b>	
Castillo Rocio Cava	\$10.0 / \$40.0

<b>White</b>	
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Astrolabe Sauvignon Blanc <b>VG</b>	\$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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<b>Pink</b>	
Blackenbrook Pinot Rose <b>VG</b>	\$13.0 / \$59.0

<b>Red</b>	
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Little X Syrah <b>VG / GF</b>	\$10.0 / \$48.0
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Butterworth Layline Pinot Noir	\$10.0 / \$45.0
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