

Breakfast From 7am - 11.30am

Organic sourdough toast \$7.5
With raspberry jam or marmalade or honey or crunchy peanut butter **V**

Bacon butty \$11.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.5
On organic sourdough toast **V**
On GF or English muffin \$1.5

Omelette \$19.5
Chorizo, black beans, spinach & olive tapenade **DF**

Seed & nut granola \$15.0
Sweet & sour goji berries, mixed berry compote & Greek yogurt **GF V**
Add coconut yogurt \$3.0

Breakfast crumble \$17.0
Apple, walnut & coffee crumble with salted caramel sauce. **V**

Avocado on toast \$17.5
Slow roasted tomatoes, feta, olives, red onion & balsamic on 5 grain toast **V**

Waffles \$19.5
Bacon, maple syrup & banana

Ham & eggs \$20
Ham steak glazed with coffee marmalade, poached eggs, asparagus & hollandaise

Mexican mince on toast \$18.0
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

Sides

Roasted vine tomatoes \$5.0
Wilted spinach \$5.0
Potato rosti \$6.5
Creamy mushrooms \$6.5
Smashed avocado \$6.0

Black pudding \$6.0
House-made sausage \$6.0
Bacon \$6.0
House-cured salmon \$7.5

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	\$4.5
Long black	\$4.5
Americano	\$4.5
Macchiato	\$4.5
Vienna	\$5.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$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	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
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	\$5.0
V60	\$7.0
Cold brew	\$5.0
-served still or sparkling	
Cascara iced tea	\$6.5

Iced \$8.5
Coffee, mocha, chocolate

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

**Not
Coffee**

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0
Smoothies DF	\$9.5
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	\$6.0
Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	

Tea	\$4.5
English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	
Milkshakes	\$8.0
Chocolate, strawberry, caramel, vanilla, lime, banana	
Fruit juice	\$5.0
Apple, cranberry, pineapple, tomato	
Hardie Boys	\$6.0
Orange juice, ginger beer	
Gerolsteiner sparkling water 330ml	\$4.0
Gerolsteiner sparkling water 750ml	\$6.0

**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
Coffee Cosmo - Gusto infused	\$15.0
KoaKoa vodka, triple sec, cranberry juice, lime juice & coffee caviar.	
Duncans Yum Yum Yuzu Lager	\$9.0
ParrotDog Falcon APA	\$9.0
Mean Doses Mean IPA	\$9.0
Double Vision Repeat Offender	
Pilsner	\$9.0
Choice Bro's Rebel Rebel Session	\$8.0
Garage Project Zitron Weisse	\$9.0

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
Drummond Farm Pinot Noir	\$10.0 / \$54.0

Lunch From 11.30am

Loaded fries \$15.0
BBQ pulled pork loaded fries with mascarpone **OR** Jalapeno cheese loaded fries with crispy shallots

Avocado on toast \$17.5
Slow roasted tomatoes, feta, olives, red onion & balsamic on 5 grain toast **V**

Eggs Benedict \$20.0
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise

Fettuccine \$20.0
Semi-dried tomatoes, mushrooms, roast capsicum, walnuts, spinach & basil **VG**

Pork & beef tostada \$21.0
Crispy corn tortilla, corn salsa, refried beans, avocado, lime & jalapeños **GF**

Spring salad \$22.0
Warm house-cured salmon Or fried falafel with smashed avocado, pickled cucumber, red onion, vine tomato, dill dressing, crispy capers, baby cos & croutons

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

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

Steak sandwich \$23.0
Beef sirloin, rocket, balsamic onion jam, horseradish aioli & porcini butter on a baguette with fries

Spring lamb meatballs \$23.0
Green beans, mint chimichurri, garden peas, Parmesan & soft polenta

Market fish \$26.0
Pan fried fish of the day, saffron new potatoes, asparagus, dill hollandaise & slow roasted truffled tomato

Sides

Potato rosti \$6.0
Zany Zeus halloumi \$6.0
Smashed avocado \$6.0

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	\$4.5
Long black	\$4.5
Americano	\$4.5
Macchiato	\$4.5
Vienna	\$5.0

Extras

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$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	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
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	\$5.0
V60	\$7.0
Cold brew	\$5.0
-served still or sparkling	
Cascara iced tea	\$6.5

Iced \$8.5
Coffee, mocha, chocolate

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

**Not
Coffee**

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0
Smoothies DF	\$9.5
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	\$6.0
Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	

Tea	\$4.5
English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	
Milkshakes	\$8.0
Chocolate, strawberry, caramel, vanilla, lime, banana	
Fruit juice	\$5.0
Apple, cranberry, pineapple, tomato	
Hardie Boys	\$6.0
Orange juice, ginger beer	
Gerolsteiner sparkling water 330ml	\$4.0
Gerolsteiner sparkling water 750ml	\$6.0

**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
Coffee Cosmo - Gusto infused	\$15.0
KoaKoa vodka, triple sec, cranberry juice, lime juice & coffee caviar.	
Duncans Yum Yum Yuzu Lager	\$9.0
ParrotDog Falcon APA	\$9.0
Mean Doses Mean IPA	\$9.0
Double Vision Repeat Offender	
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Bubbles	
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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
Drummond Farm Pinot Noir	\$10.0 / \$54.0

Breakfast All day

Organic sourdough toast \$7.5
With raspberry jam or marmalade or honey or crunchy peanut butter **V**

Bacon butty \$11.0
Bacon in English muffins with aioli
Add a fried egg \$3.0

Free range eggs \$11.5
On organic sourdough toast **V**
On GF or English muffins \$1.5

Omelette \$19.5
Chorizo, black beans, spinach & olive tapenade

Seed & nut granola \$15.0
Sweet & sour goji berries, mixed berry compote & Greek yogurt **V**
Add coconut yogurt \$3.0

Breakfast crumble \$17.0
Apple, walnut & coffee crumble with salted caramel sauce. **V**

Avocado on toast \$17.5
Slow roasted tomatoes, feta, olives, red onion & balsamic on 5 grain toast **V**

Waffles \$19.5
Bacon, maple syrup & banana

Ham & eggs \$20
Ham steak glazed with coffee marmalade, poached eggs, asparagus & hollandaise

Mexican mince on toast \$18.0
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

Sides

Roasted vine tomatoes \$5.0
Wilted spinach \$5.0
Potato rosti \$6.5
Creamy mushrooms \$6.5
Smashed avocado \$6.0

Black pudding \$6.0
House-made sausage \$6.0
Bacon \$6.0
House-cured salmon \$7.5

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

Lunch From 11am

Loaded fries \$15.0
BBQ pulled pork loaded fries with mascarpone **OR** Jalapeno cheese loaded fries with crispy shallots

Fettuccine \$20.0
Semi-dried tomatoes, mushrooms, roast capsicum, walnuts, spinach & basil **VG**

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 \$23.0
Beef sirloin, rocket, balsamic onion jam, horseradish aioli & porcini butter on a baguette with fries

Fish & chips \$23.0
Beer-battered fish of the day with tartare sauce, white balsamic slaw, Parmesan & pistachio

Spring lamb meatballs \$23.0
Green beans, mint chimichurri, garden peas, Parmesan & soft polenta

Spring salad \$22.0
Warm house-cured salmon Or fried falafel with smashed avocado, pickled cucumber, red onion, vine tomato, dill dressing, crispy capers, baby cos & croutons

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Coffee

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Oat milk	\$0.5
Decaf	\$0.5
Extra shot	\$0.5
Takeaway	\$0.5

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Iced	\$8.5
Coffee, mocha, chocolate	

Not Coffee

Hot chocolate	\$6.0
Hakanoa spicy chai	\$5.0

Smoothies DF

Berry banana - with OJ & cranberry	\$9.5
Green - with kale, spinach & mint	
Banana - with oat milk & honey	
Add coconut yogurt	\$0.50

Brothers cold pressed juice

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

Karma Cola sodas

Cola, sugar free cola, lemmy lemonade, raspberry lemon kombucha, mango passion fruit kombucha	\$6.0
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Tea

English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	\$4.5
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Milkshakes

Chocolate, strawberry, caramel, vanilla, lime, banana	\$8.0
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Fruit juice

Apple, cranberry, pineapple, tomato	\$5.0
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Hardie Boys

Orange juice, ginger beer	\$6.0
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Gerolsteiner sparkling water 330ml	\$4.0
Gerolsteiner sparkling water 750ml	\$6.0

Definitely Not Coffee

Gin & tonic	\$12.5
-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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Coffee Cosmo - Gusto infused	\$15.0
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KoaKoa vodka, triple sec, cranberry juice, lime juice & coffee caviar.

Duncans Yum Yum Yuzu Lager	\$9.0
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ParrotDog Falcon APA	\$9.0
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Mean Doses Mean IPA	\$9.0
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Double Vision Repeat Offender	
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Pilsner	\$9.0
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Choice Bro's Rebel Rebel Session	\$8.0
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Garage Project Zitron Weisse	\$9.0
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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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Butterworth Layline Pinot Noir	\$10.0 / \$45.0
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