

Breakfast From 7am – 11.30am

Organic sourdough toast \$7.5

With raspberry jam or marmalade or honey or crunchy peanut butter **V**

Bacon butty \$12.0

Thick cut bacon in toasted ciabatta with coffee BBQ sauce & aioli
Add a fried egg +\$3.0

Free range eggs \$12.0

On organic sourdough toast **V**
On GF +\$1.5 or rosti +\$4.0

Porridge \$18.0

With rhubarb and apple stew, coffee crumble & whiskey cream **V**

Seed & nut granola \$15.0

Sweet & sour goji berries, mixed berry compote & Greek yogurt OR coconut yogurt +\$3.0
GF V

Avocado on toast \$21.0

Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries
V VG*
Add cured salmon +\$6.0

Brioche French toast \$19.5

Coffee mascarpone, candied walnuts & maple syrup **V**
Add bacon +\$6.0

Patatas \$23.0

Crispy fried potato, pancetta, baby spinach, tomato, spring onion, Korean chili mayo, poached egg **GF V***

Mince on toast \$23.0

Beef & pork mince, smoky tomato salsa with sour cream
Add a fried egg +\$3.0

Eggs Benedict \$23.0

With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise
Swap muffin for rosti +\$4.0

Add On

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

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

House-made hollandaise \$2.0
Zany Zeus halloumi \$6.5
Creamy mushrooms \$6.5

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

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

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
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	\$4.5
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	\$5.5
V60	\$7.0
Cold brew	\$5.5
-served still or sparkling	
Cascara iced tea	\$6.5
Iced	\$8.5
Coffee, mocha, chocolate	

Weekday

Not Coffee

Hot chocolate \$6.0
Hakanoa spicy chai \$5.0

Smoothie 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

Milkshake \$8.5

Chocolate, strawberry, caramel, vanilla, lime, banana

Fruit juice \$5.5

Apple, cranberry, tomato

Hardie Boys \$6.5

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 infused gin

-Earl Grey & Elderflower infused gin

Lemon & lime brilliance \$12.5

-Berry infused gin, vanilla vodka & bitters

Mimosa \$12.5

Espresso martini \$15.0

Bloody Mary \$15.0

CoCoJay - Tia Maria, Malibu & orange \$15.0

juice w toasted coconut

ParrotDog Bitterbitch IPA 5.8% \$10.0

Choice Bros Helden Pilsner 4% \$10.0

Double Vision Mouth Party Hazy IPA 5.3% \$10.0

Mean Doses Cerveza Larger 5% \$10.0

Garage Project Tiny Hazy Non-Alcoholic 0.5% \$10.0

Double Vision Hard Case Strawberry & \$10.0

Lime Cider 5%

Bubbles

Castillo Rocio Cava \$11.0 / \$43.0

White

Astrolabe Sauvignon Blanc **VG** \$11.0 / \$46.0

Kumeu Village Pinot Gris \$11.0 / \$46.0

Fat & Sassy Chardonnay \$11.0 / \$48.0

Pink

Penkridge Farm Pinot Rose **VG** \$13.0 / \$59.0

Red

Little X Syrah **VG / GF** \$11.0 / \$49.0

Butterworth Layline Pinot Noir \$11.0 / \$46.0

Drummond Farm Pinot Noir \$12.0 / \$55.0

Lunch

From 11.30am

Pear & walnut salad \$20.0
Crispy pancetta, grilled poached pears, walnuts, rocket & Gorgonzola dressing **GF V***

Avocado on toast \$21.0
Smashed avocado on 5 grain toast, nori pickled carrot, salsa rosa dressing & caper berries **V VG***
Add cured salmon +\$6.0

Eggs Benedict \$23.0
With bacon or ham or salmon or spinach on an English muffin with house-made hollandaise
Swap muffin for rosti +\$4.0

Patatas \$23.0
Crispy fried potato, pancetta, tomato, spring onion, Korean chili mayo & poached egg **GF V***

Pappardelle \$23.0
Butternut squash, sage crumb & feta **V VG***

Fried chicken burger \$27.0
Crispy fried chicken, balsamic slaw & chipotle mayo with fries

Gnocchi \$29.0
House-made potato & parmesan gnocchi with wild mushrooms, braised shallots, hazelnuts & pesto **V**

Seafood chowder \$24.0
Creamy chowder with mussels, market fish, prawns, bacon & squid served with grilled ciabatta & lemon butter

Beef Taco \$25.0
Grilled sesame & garlic beef with coriander & peanut slaw in soft corn tortilla **DF GF**

Market fish \$28.0
Fish of the day in green curry & coconut broth, edamame, mung beans, broccolini & lime **DF GF**

Sirloin steak \$34.0
Grilled 200g aged sirloin, truffle butter, crispy potatoes and chimichurri (allow 20min) **GF**

Sides

Sumac seasoned fries \$8.0
Truffled fries with parmesan & truffle mayo \$11.0

Mixed market salad \$6.0
Grilled broccolini with lemon coconut dressing \$8.0

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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
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	\$4.5
Flat white	\$5.0
Cappuccino	\$5.0
Latte	\$5.0
Mocha	\$6.0
Affogato	\$6.0
- add amaretto	+\$4.0

Roasters' Cup

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Cascara iced tea	\$6.5
Iced	\$8.5
Coffee, mocha, chocolate	

Weekday

Not Coffee

Hot chocolate \$6.0
Hakanoa spicy chai \$5.0

Smoothie 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

Milkshake \$8.5

Chocolate, strawberry, caramel, vanilla, lime, banana

Fruit juice \$5.5

Apple, cranberry, tomato

Hardie Boys \$6.5

Orange juice, ginger beer

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Gerolsteiner sparkling water 750ml \$6.0

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-Earl Grey & Elderflower infused gin

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-Berry infused gin, vanilla vodka & bitters

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juice w toasted coconut

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Garage Project Tiny Hazy Non-Alcoholic 0.5% \$10.0

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Lime Cider 5%

Bubbles

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Breakfast All Day

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