Weekday

Breakfast From

From 7am—11.30am

Organic Sourdough Toast

\$8

Choose from - Raspberry jam or Marmalade or Honey or Crunchy Peanut Butter. V GF* VG*

Bacon Butty \$13.5

Thick Cut Bacon in Toasted Ciabatta with Coffee BBQ Sauce & Aioli. **DF GF*** Add a fried egg +\$3.0

Free Range Eggs \$13

On Organic Sourdough Toast. **V**On GF +\$1.5 **or** Rosti +\$4.0

Salmon Crumpets \$26

Sourdough Crumpets, Hot Smoked Salmon, Grilled Asparagus, Dill Crème Fraiche & Crispy Capers. V* DF*

Add On

Roasted Vine Tomatoes \$6 Wilted Spinach \$6 Potato Rosti \$6.5 Smashed Avocado \$6.5

Seed & Nut Granola

\$15.5

Sweet & Sour Goji Berries, Mixed Berry Compote & Greek Yoghurt. **V GF** OR Coconut Yoghurt +\$3.0 **VG***

Avocado on Toast \$22

Balsamic Roasted Beetroot, Smoked Feta & Pistachio Dukkha. **V VG* GF*** Add Cured Salmon +\$6.0

Breakfast Crumpets \$18

Sourdough Crumpets, Black Doris Plum Compote & Cinnamon Mascarpone. **V VG*** Add bacon +\$6.0

Patatas \$24

Crispy Fried Potato, Pancetta, Baby Spinach, Tomato, Spring Onion, Korean Chili Mayo, Poached Egg. **GF DF**

House Baked Beans \$22

On Grilled Sourdough, with Labneh & Poached Egg. **V GF VG***

Add Fried Chorizo +\$6.0

Eggs Benedict \$23.5

With Bacon **or** Ham **or** Salmon **or** Spinach on an English Muffin with House-made Hollandaise.

Swap Muffin for Rosti +\$4.0

Black Pudding \$6 House-mad Irish Pork Sausage \$6 Zany Zeus Streaky Bacon \$6 Creamy Mo House-cured Salmon \$7.5 House Bak

*

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

House-made Hollandaise \$2 Zany Zeus Halloumi \$6.5 Creamy Mushrooms \$6.5 House Baked Beans \$6.5

* = possible

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

Coffee

Gusto

Fair trade organic - A Blend of coffees from Central America & 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

Extras

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

Christmas Blend

A special holiday blend from our amazing roasting team. Taste like Passionfruit Pavlova!

White

Made with Christ	mas Blend
Piccolo	\$4.5
Flat white	\$5
Cappuccino	\$5
Latte	\$5
Mocha	\$6
Affogato	\$6
- add amaretto	+\$4

Roasters' Cup

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations. Only available as a filter coffee.

Filter

Made with Roasters' Cup				
Batch brew V60	\$5.5 \$7			
Cold Brew -served still or sparkling	\$5.5			
Iced Coffee. Iced Mocha. Iced Chocolate.	\$8.5			

Weekday

Not	Hot Chocolate \$	6.0	Enzo Tea \$4.5
Coffee	Hakanoa Spicy Chai	55.0	English Breakfast. Earl Grey. Green. Peppermint. Chamomile.
	Smoothies DF	9.5	Lemon Breeze. Red Star.
Green Banan	Berry Banana - with OJ & Cranberry Green - with Banana, Kale & Spinach Banana - with Oat Milk & Honey Add coconut yogurt +\$0	.50	Milkshakes\$8.5Chocolate.Strawberry. Caramel.Vanilla.Lime.Banana.
	Brothers Cold Pressed Juice Sponger - apple, pineapple, spinach & mint	59.0	Fruit Juice \$5.5 Apple. Cranberry. Tomato.
	Wake up - orange, apple, ginger & lemon		Hardie Boys \$6.5 Orange Juice. Ginger Beer.
			Summer in a Glass
	All Good Sodas Karma Cola. Karma Cola Zero. Lemmy Lemonade. Raspberry Lemon Kombucha. Mango Passionfruit Kombucha.	66.0	Laffare Summer Cold Brew, Apricot Nectar & Pomegranate Juice. \$10 Add Gusto Vodka +\$6
Definitely	Gin & Tonic	\$12.5	Bubbles
Definitely	-Berry & Red Peppercorn Infused Gin	Ϋ12. 3	Edmond Thery Blanc de Blancs \$11 / \$45
Not	-Earl Grey & Elderflower Infused Gin		Brut
Coffee	Lemon Lime Brilliance	\$14	5.40
	-Berry Infused Gin, Vanilla Vodka & Bitte Mimosa	ers \$12.5	White
	Espresso Martini	\$12.5 \$15	Astrolabe Sauvignon Blanc VG \$11 / \$46
	Bloody Mary	\$15	Kumeu Village Pinot Gris \$11 / \$46
	Dioday Mary	7	Fat & Sassy Chardonnay \$11 / \$48
	Summer Moon		, , , , , , , , , , , , , , , , , , , ,
	affare Summer Cold Brew, Stolen Dark Rum,		Pink
	Mr. Black Coffee Liquor & Demerara	\$16	Beach House Selection Rose \$12 / \$48
	Parrotdog Bitterbitch IPA 5.8%	\$10	Red
	Choice Bros Helden Pilsner 4%	\$10	Little X Syrah VG / GF \$12 / \$49
	Double Vision Mouth Party Hazy IPA 5.3%	\$10	Butterworth Layline Pinot Noir \$11 / \$46
	Mean Doses Cerveza Lager 5%	\$10	
	Garage Project Fugazi Session Ale 2.2%	\$10	
	Double Vision Hard Case Strawbe & Lime Cider 5%	erry \$10	

Lunch From 11.30am

Salmon Crumpets \$26

Sourdough Crumpets, Hot Smoked Salmon, Grilled Asparagus, Dill Crème Fraiche & Crispy Capers. V* **DF***

Avocado on Toast \$22

Balsamic roasted beetroot, smoked feta & pistachio dukkha. **V VG*** Add cured salmon +\$6

Chicken Wings \$24

Buttermilk Fried Chicken Wings on a Celery Ranch Slaw with Blue Cheese Sauce. Add Fries +\$5

Watermelon Salad \$22

Watermelon, Marinated Kalamata Olives, Goats' Cheese, Rocket, Preserved Lemon & Thyme **GF V VG***

Eggs Benedict \$23.5

With bacon **or** ham **or** salmon **or** spinach on an English muffin with house-made hollandaise Swap muffin for Rosti +\$4 **GF***

Steak Burger \$27

Skirt Steak, Smoked Provolone, Pickles, Laffare Coffee BBQ Sauce & Aioli in a Potato Bun w Fries. Add Fried Egg +\$3

Patatas \$24

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

Warm Salmon Salad \$25.5

New potatoes, pickled cucumber, garden leaves, crispy capers & wasabi avocado dressing . **GF DF**Add a poached egg +\$3

Ravioli \$24.5

Ravioli filled with ricotta and spinach, porcini butter sauce & pine nuts. **V**Add fried chorizo chunks +\$6

Sides

Sumac Seasoned Fries \$8 Truffled Fries with Parmesan & Truffle Mayo \$11

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

Mixed Market Salad \$6 Zany Zeus Halloumi \$6.5

* = possible

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

Coffee

Gusto

Fair trade organic—A Blend of coffees from Central America & East Africa. Taste notes of Plum & Dark Chocolate with a Cherry-like acidity.

Black

Espresso \$4.5 Long black \$4.5 Americano \$4.5

Made with Gusto

Macchiato \$4.5 Vienna \$5

Extras

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

Christmas Blend

A special holiday blend from our amazing roasting team. Taste like Passionfruit Pavlova!

White

Made with Christmas Blend

Piccolo	\$4.5
Flat white	\$5
Cappuccino	\$5
Latte	\$5
Mocha	\$6
Affogato	\$6
- add amaretto	+\$4

Roasters' Cup

Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations. Only available as a filter coffee.

Filter

Made with Roasters' Cup

Batch brew \$5.5 V60 \$7 Cold Brew \$5.5 -served still or sparkling

Iced Coffee. Iced Mocha.

Iced Chocolate. \$8.5

Weekday

Butterworth Layline Pinot Noir \$11 / \$46

Not	Hot Chocolate	\$6.0		Enzo Tea		\$4.5	
Coffee	Hakanoa Spicy Chai	\$5.0		English Breakfast.	Earl Grev.	رج Green.	
	Tallanda opio, enal	,		Peppermint.	Chamomile.		
	Smoothies DF \$9.5			Lemon Breeze.	Red Star.		
	Berry Banana - with OJ & Cranberry			NA:Usalsalsas		ĆO F	
	Green - with Banana, Kale & Spinach			Milkshakes Chocolate. Stra	wberry.	\$8.5 Caramel.	
	Banana - with Oat Milk & Honey			Vanilla. Lime	,	Banana.	
	Add coconut yogurt	\$0.5					
	Brothers Cold Pressed Juice	\$9.0		Fruit Juice		\$5.5	
	Popeye - apple, pineapple,	٠.٠		Apple. Crank	perry.	Tomato.	
	spinach & mint			Harder Barra		ĆC F	
	Wake up - orange, apple, ginger			Hardie Boys		\$6.5 Cingar Boor	
	& lemon			Orange Juice.		Ginger Beer.	
				Summer in a Glass			
	All Good Sodas \$6.0			Laffare Summer Cold Brew, Apricot Nectar			
	Karma Cola. Karma Cola Zero Sugar.			& Pomegranate Juice.		\$10	
	Lemmy Lemonade.			Add Gusto Vodka.		+\$6	
	Raspberry Lemon Kombucha.						
	Mango Passionfruit Kombucha.						
Definitely	Gin & Tonic		\$12.5	Bubbles			
•	-Berry & Red Peppercorn Infused Gin		,	Edmond Thery Blanc de Blancs \$11 / \$45			
Not	-Earl Grey & Elderflower Infused Gin			Brut	Jane de Blane	3 711 / 7 13	
Coffee	Lemon Lime Brilliance		\$14	Diac			
	-Berry Infused Gin, Vanilla Vodka & Bitters			White			
	Mimosa		\$12.5	Astrolabe Sauvi	anon Blanc V C	= ¢11 / ¢16	
	Espresso Martini		\$15 \$15	Kumeu Village P		\$11 / \$46	
	Bloody Mary		\$1 3	Fat & Sassy Cha		\$11 / \$48	
	Summer Moon			rat & Jassy Clia	raomiay	λττ / λ 4 0	
	Laffare Summer Cold Brew, Stolen Dark Rum,			Pink			
	Mr. Black Coffee Liquor & Demerara		\$16	Beach House Se	lection Poss	\$12 / \$48	
				beach nouse se	ובנוטוו אטצפ	314 / 340	
	Parrotdog Bitterbitch IPA 5.8%	6	\$10	Red			
	Choice Bros Helden Pilsner 4%		\$10	Little X Syrah V (G / GF	\$12 / \$49	
	- 11 101 - 1 -			,	-		

\$10

\$10

\$10

Double Vision Mouth Party

Mean Doses Cerveza Lager 5%

Double Vision Hard Case Strawberry \$10

Garage Project Fugazi

Hazy IPA 5.3%

Session Ale 2.2%

& Lime Cider 5%

Weekend Breakfast All Day

Organic Sourdough Toast Seed & Nut Granola

\$8

Choose from - Raspberry jam **or** Marmalade or Honey or Crunchy Peanut Butter. V GF*

Bacon Butty \$13.5

Thick cut Bacon in Toasted Ciabatta with Coffee BBQ Sauce & Aioli. GF* DF Add a fried egg +\$3.0

Free Range Eggs \$13

On Organic Sourdough Toast. V On GF +\$1.5 or Rosti +\$4.0

Wilted Spinach \$6 Potato Rosti \$6.5

\$15.5

Sweet & Sour Goji Berries, Mixed Berry Compote & Greek Yoghurt. V GF OR Coconut Yoghurt +\$3.0 VG*

Avocado on Toast \$22

Balsamic Roasted Beetroot. Smoked Feta & Pistachio Dukkha. V VG* GF* Add Cured Salmon +\$6.0

Breakfast Crumpets \$18

Sourdough Crumpets, Black Doris Plum Compote & Cinnamon Mascarpone. V VG* Add bacon +\$6.0

Black Pudding \$6 Irish Pork Sausage \$6

House-cured Salmon \$7.5

Patatas \$24

Crispy Fried Potato, Pancetta, Baby Spinach, Tomato, Spring Onion, Korean Chili Mayo, Poached Egg. GF

House Baked Beans \$22

On Grilled Sourdough, with Labneh & a Poached Egg. V GF VG*

Add Fried Chorizo +\$6.0

Eggs Benedict \$23.5

With Bacon or Ham or Salmon or Spinach on an English Muffin with House-made Hollandaise. GF* Swap muffin for Rosti +\$4.0

Add On

Roasted Vine Tomatoes \$6 Smashed Avocado \$6.5

Streaky Bacon \$6

House-made Hollandaise \$2 Zany Zeus Halloumi \$6.5 Creamy Mushrooms \$6.5 House Baked Beans \$6.5

From 11am Lunch

Salmon Crumpets \$26

Sourdough Crumpets, Hot Smoked Salmon, Grilled Asparagus, Dill Crème Fraiche & Crispy Capers. V* DF*

Chicken Wings \$24

Buttermilk Fried Chicken Wings on a Celery Ranch Slaw with Blue Cheese Sauce. Add Fries +\$5

Watermelon Salad \$22

Watermelon, Marinated Kalamata Olives, Goats' Cheese, Rocket, Preserved Lemon & Thyme GF V VG*

Steak Burger \$27

Skirt Steak, Smoked Provolone, Pickles, Laffare Coffee BBQ Sauce & Aioli in a Potato Bun w Fries.

Add Fried Egg +\$3

Warm Salmon Salad

\$25.5

New Potatoes, Pickled Cucumber, Garden Leaves, Crispy Capers & Wasabi Avocado Dressing . GF DF Add a poached egg +\$3

Ravioli \$24.5

Ravioli Filled with Ricotta and Spinach, Porcini Butter Sauce & Pine Nuts. V Add Fried Chorizo Chunks +\$6

Sumac Seasoned Fries \$8 Market Salad \$6 **Sides**

* = possible

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

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

Truffled Fries with Parmesan & Truffle Mayo \$11

Coffee	Fair trade organic—A Blend of coffees from Central America & East Africa. Taste notes of Plum & Dark Chocolate with a Cherry-like acidity.		A special holiday blend from our			Our monthly single origin coffee sourced from some of the world's		
				ng roasting te nfruit Pavlova	am. Taste like a!	most interesting coffee plantations. Only available as a filter coffee.		
	Black		Whit	æ		Filter		
	Made with Gusto	_	Made	with Christma	as Blend	Made with Roasters' Cup		
	Espresso	\$4.5	Piccolo)	\$4.5	Batch brew	\$5.5	
	Long black	\$4.5	Flat wh	nite	\$5	V60	, \$7	
	Americano	\$4.5	Cappu	ccino	\$5		·	
	Macchiato	\$4.5	Latte		\$5	Cold Brew	\$5.5	
	Vienna	\$5	Mocha	1	\$6	-served still or		
			Affoga		\$6	sparkling		
			- add ai	maretto	+\$4			
	Extras	_				Iced Coffee.		
	Large	\$0.5	Hot Cho	ocolate	\$6	Iced Mocha.		
	Soy milk	\$0.5	Hakano	a Spicy Cha	i \$5	Iced Chocolate.	\$8.5	
	Oat milk	\$0.5	Hakano	a spicy cha	45			
					Enzo Tea		\$4.5	
Not	Smoothies DF		\$9.5		English Breakfa	ast. Earl Grey.	Green.	
1400		Q. Cura ia la auror.	۷۶.5		Peppermint.	Chamomile.		
Coffee	Berry Banana - with OJ				Lemon Breeze.	Red Star.		
	Green - with Banana, Kal							
	Banana - with Oat Milk 8	Honey	4		Milkshakes		\$8.5	
	Add coconut yogurt		+\$0.50)	Chocolate. Strawberry. Caramel.			
	Durath and Calal Dura	1 1	ć0.0		Vanilla. L	ime. Banaı	na.	
	Brothers Cold Pressed Juice Popeye - apple, pineapple,		\$9.0					
					Fruit Juice		\$5.5	
	spinach & mint				Apple. (Cranberry. Toma	ito.	
	Wake up - orange, apple, ginger & lemon					•		
					Hardie Boys	s `	\$6.5	
	All Good Sodas Karma Cola. Karma Cola Zero.		\$6.0		Orange Juice.	Ginger Beer.		
					- · 0	- 0-		
	Lemmy Lemonade.				Summer in	a Glass		
	Raspberry Lemon Komb	ucha.				er Cold Brew, Apric	ot Nectar	
	Mango Passionfruit Kombucha.				& Pomegranate Juice.		\$10	
					Add Gusto Vod		+\$6	
Definitely	Gin & Tonic			\$12.5			·	
Nat	-Berry & Red Pepperco	rn Infused Gin						
Not	-Earl Grey & Elderflowe				Bubbles			
Coffee	Lemon Lime Brillia	ance		\$14	-	Blanc de Blancs	\$11 / \$45	
Conce	-Berry Infused Gin, Vanilla Vodka & Bitt Mimosa		tters		Brut			
				\$12.5				
	Espresso Martini			\$15	White			
	Bloody Mary			\$15		rignon Blanc VG	\$11 / \$46	
	Dieday mary				Kumeu Village Pinot Gris		\$11 / \$46	
	Parrotdog Bitterbitch IPA 5.8% Choice Bros Helden Pilsner 4%		\$10		Fat & Sassy Cha	ardonnay	\$11 / \$48	
				\$10				
				\$10	Pink Beach House Selection Rose			
	Double Vision Mo Hazy IPA 5.3%	utii Party		710			\$12 / \$48	
	Mean Doses Cerveza Lager 5%			\$10	Red			
	Garage Project Fu	gazi		\$10	Little X Syrah V	/G / GF	\$12 / \$49	
	Session Ale 2.2%	J~~·		T	-	ayline Pinot Noir	\$11 / \$46	
	Double Vision Har	r d Case Straw	berry	\$10	Summer Moon Laffare Summer Cold Brew, Stolen Dark Rum,			
	& Lime Cider 5%		•					
					Mr Dlask Catt	a Liquar & Damar	ara ¢16	

Christmas Blend

Gusto

Coffee

Roasters' Cup

Mr. Black Coffee Liquor & Demerara

\$16