

Breakfast From 7am—11.30am

Weekday

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***

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

Add On

Roasted Vine Tomatoes \$6

Wilted Spinach \$6

Potato Rosti \$6.5

Smashed Avocado \$6.5

Black Pudding \$6

Irish Pork Sausage \$6

Streaky Bacon \$6

House-cured Salmon \$7.5

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

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

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 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

Not Coffee

Hot Chocolate \$6.0

Hakanoa Spicy Chai \$5.0

Smoothies DF \$9.5

Berry Banana - with OJ & Cranberry

Green - with Banana, Kale & Spinach

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

All Good Sodas \$6.0

Karma Cola. Karma Cola Zero.

Lemmy Lemonade.

Raspberry Lemon Kombucha.

Mango Passionfruit Kombucha.

Enzo Tea \$4.5

English Breakfast. Earl Grey. Green.

Peppermint. Chamomile.

Lemon Breeze. Red Star.

Milkshakes \$8.5

Chocolate. Strawberry. Caramel.

Vanilla. Lime. Banana.

Fruit Juice \$5.5

Apple. Cranberry. Tomato.

Hardie Boys \$6.5

Orange Juice. Ginger Beer.

Summer in a Glass

Laffare Summer Cold Brew, Apricot Nectar
& Pomegranate Juice. \$10

Add Gusto Vodka +\$6

Definitely Not Coffee

Gin & Tonic \$12.5

-Berry & Red Peppercorn Infused Gin

-Earl Grey & Elderflower Infused Gin

Lemon Lime Brilliance \$14

-Berry Infused Gin, Vanilla Vodka & Bitters

Mimosa \$12.5

Espresso Martini \$15

Bloody Mary \$15

Summer Moon

Laffare Summer Cold Brew, Stolen Dark Rum,
Mr. Black Coffee Liqueur & Demerara \$16

ParrotDog Bitterbitch IPA 5.8% \$10

Choice Bros Helden Pilsner 4% \$10

Double Vision Mouth Party \$10

Hazy IPA 5.3%

Mean Doses Cerveza Lager 5% \$10

Garage Project Fugazi \$10

Session Ale 2.2%

Double Vision Hard Case Strawberry \$10
& Lime Cider 5%

Bubbles

Edmond Thery Blanc de Blancs \$11 / \$45
Brut

White

Astrolabe Sauvignon Blanc **VG** \$11 / \$46

Kumeu Village Pinot Gris \$11 / \$46

Fat & Sassy Chardonnay \$11 / \$48

Pink

Beach House Selection Rose \$12 / \$48

Red

Little X Syrah **VG / GF** \$12 / \$49

Butterworth Layline Pinot Noir \$11 / \$46

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

Mixed Market Salad \$6
Zany Zeus Halloumi \$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 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 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

Not Coffee

Hot Chocolate \$6.0

Hakanoa Spicy Chai \$5.0

Smoothies DF \$9.5

Berry Banana - with OJ & Cranberry

Green - with Banana, Kale & Spinach

Banana - with Oat Milk & Honey

Add coconut yogurt \$0.5

Brothers Cold Pressed Juice \$9.0

Popeye - apple, pineapple,
spinach & mint

Wake up - orange, apple, ginger
& lemon

All Good Sodas \$6.0

Karma Cola. Karma Cola Zero Sugar.

Lemmy Lemonade.

Raspberry Lemon Kombucha.

Mango Passionfruit Kombucha.

Enzo Tea \$4.5

English Breakfast. Earl Grey. Green.

Peppermint. Chamomile.

Lemon Breeze. Red Star.

Milkshakes \$8.5

Chocolate. Strawberry. Caramel.

Vanilla. Lime. Banana.

Fruit Juice \$5.5

Apple. Cranberry. Tomato.

Hardie Boys \$6.5

Orange Juice. Ginger Beer.

Summer in a Glass

Laffare Summer Cold Brew, Apricot Nectar
& Pomegranate Juice. \$10

Add Gusto Vodka. +\$6

Definitely Not Coffee

Gin & Tonic \$12.5

-Berry & Red Peppercorn Infused Gin

-Earl Grey & Elderflower Infused Gin

Lemon Lime Brilliance \$14

-Berry Infused Gin, Vanilla Vodka & Bitters

Mimosa \$12.5

Espresso Martini \$15

Bloody Mary \$15

Summer Moon

Laffare Summer Cold Brew, Stolen Dark Rum,
Mr. Black Coffee Liquor & Demerara \$16

ParrotDog Bitterbitch IPA 5.8% \$10

Choice Bros Helden Pilsner 4% \$10

Double Vision Mouth Party \$10

Hazy IPA 5.3%

Mean Doses Cerveza Lager 5% \$10

Garage Project Fugazi \$10

Session Ale 2.2%

Double Vision Hard Case Strawberry \$10
& Lime Cider 5%

Bubbles

Edmond Thery Blanc de Blancs \$11 / \$45
Brut

White

Astrolabe Sauvignon Blanc **VG** \$11 / \$46

Kumeu Village Pinot Gris \$11 / \$46

Fat & Sassy Chardonnay \$11 / \$48

Pink

Beach House Selection Rose \$12 / \$48

Red

Little X Syrah **VG / GF** \$12 / \$49

Butterworth Layline Pinot Noir \$11 / \$46

Breakfast All Day

Weekend

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. **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

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 Dukka. **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**

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
Wilted Spinach \$6
Potato Rosti \$6.5
Smashed Avocado \$6.5

Black Pudding \$6
Irish Pork Sausage \$6
Streaky Bacon \$6
House-cured Salmon \$7.5

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

Lunch From 11am

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

Sides

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

Market Salad \$6

* = possible
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DF = dairy free

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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 Christmas Blend

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

Hot Chocolate \$6

Hakanoa Spicy Chai \$5

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

Not Coffee

Smoothies DF

Berry Banana - with OJ & Cranberry	\$9.5
Green - with Banana, Kale & Spinach	
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

All Good Sodas \$6.0

Karma Cola. Karma Cola Zero.
Lemmy Lemonade.
Raspberry Lemon Kombucha.
Mango Passionfruit Kombucha.

Definitely Not Coffee **Gin & Tonic** \$12.5

-Berry & Red Peppercorn Infused Gin
-Earl Grey & Elderflower Infused Gin

Lemon Lime Brilliance \$14

-Berry Infused Gin, Vanilla Vodka & Bitters

Mimosa \$12.5

Espresso Martini \$15

Bloody Mary \$15

ParrotDog Bitterbitch IPA 5.8% \$10

Choice Bros Helden Pilsner 4% \$10

Double Vision Mouth Party \$10

Hazy IPA 5.3%

Mean Doses Cerveza Lager 5% \$10

Garage Project Fugazi \$10

Session Ale 2.2%

Double Vision Hard Case Strawberry & Lime Cider 5% \$10

Enzo Tea \$4.5

English Breakfast. Earl Grey. Green.
Peppermint. Chamomile.
Lemon Breeze. Red Star.

Milkshakes \$8.5

Chocolate. Strawberry. Caramel.
Vanilla. Lime. Banana.

Fruit Juice \$5.5

Apple. Cranberry. Tomato.

Hardie Boys \$6.5

Orange Juice. Ginger Beer.

Summer in a Glass

Laffare Summer Cold Brew, Apricot Nectar & Pomegranate Juice. \$10
Add Gusto Vodka \$6

Bubbles

Edmond Thery Blanc de Blancs \$11 / \$45
Brut

White

Astrolabe Sauvignon Blanc **VG** \$11 / \$46
Kumeu Village Pinot Gris \$11 / \$46
Fat & Sassy Chardonnay \$11 / \$48

Pink

Beach House Selection Rose \$12 / \$48

Red

Little X Syrah **VG / GF** \$12 / \$49
Butterworth Layline Pinot Noir \$11 / \$46

Summer Moon

Laffare Summer Cold Brew, Stolen Dark Rum, Mr. Black Coffee Liqueur & Demerara \$16