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## BREAKFAST

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from 7.30 am - 3 pm

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Smoothies	9
Blackberry, Banana, Apple, Spinach, Honey, Green Tea	
Banana, Pineapple, Coconut, Natural Yoghurt	
Free Range Eggs on Flavour Bread <b>(GF Avail)</b> – Poached / Scrambled / Fried	10
Toasted Granola, Seasonal Fruit, Chia, Coconut Yoghurt	15
Waffles – Warm Apple Compote, Cinnamon, Vanilla Syrup	16
Add: Bacon	6
Smashed Avocado, Citrus Asparagus, Radish Herb Tahini, Multi Grain Toast	18
Add: Poached Free Range Egg	3
BLT Bagel	18
Smoked Pork Hock, Cos Lettuce, Fresh Tomato, BBQ Sauce, Fried Free Range Egg	
Crunchy Quinoa Salad - Broccolini, Artichokes, Buckwheat, Buttermilk Dressing	<b>(GF) 18</b>
Field Mushrooms, Sauté Greens, Roast Tomato, Freshly Shaved Parmesan	20
Cashew Humus, Flavour Bread	
Free Range Eggs Benedict <b>(GF Avail)</b> - Baby Leaves, Flavour Bread, Hollandaise	21
Choose: Streaky Bacon, Red Currant Chutney	
House Smoked Salmon, Capers, Lemon, Pesto	

### SIDES:

Streaky Bacon	6	Roast Mushrooms	6
Potato Hash	6	Pork n Fennel Sausages	6
Grilled Tomato	5	House Smoked Salmon	9
Avocado	4		

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## LUNCH

from 11 am – 3 pm

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Leek Risotto Cake, Freshly Shaved Parmesan, Rocket, Beets, Walnuts **(GF) 19**  
*Wine Match – TW Estate Gisborne Chardonnay 2015*

Fried Calamari, Cashew Nut, Chili Lime Jam, Green Leaves, Honey & Soy **(GF) 21**  
*Wine Match – Peregrine Rastaburn Central Otago Riesling 2014*

Pork Belly, Ramen Noodles, Free Range Egg, Asian Greens, Broth **21**  
*Wine Match – Saddleback Central Otago Pinot Gris 2016*

House Smoked Salmon, Potato Salad, Pickled Vegetable **22**  
*Wine Match – Wooing Tree Central Otago Rose 2016/17*

Tay Street Burger – Teriyaki Chicken, Cucumber, Radish, Shredded Lettuce **23**  
Wasabi Mayo, Brioche Bun, Fries, Roast Garlic Aioli  
*Beer Match – Funk Estate Rock Steady XPA*

Fish & Chips – Beer Battered Market Fish, Tay St Slaw, Fries, Roast Garlic Aioli **25**  
*Wine Match – Mills Reef Reserve Hawkes Bay Chardonnay 2015/16*

Tacos – Sautéed Prawns, Savoy Cabbage, Jalapenos, Black Beans, Capsicum Salsa **27**  
Fresh Lime  
*Wine Match – Dog Point Marlborough Sauvignon Blanc 2016*

Thai Green Curry - Waitoa Free Range Chicken, Straw Mushrooms, Baby Corn **(GF) 27**  
Coriander, Coconut Cream, Shallots, Steamed Fragrant Rice  
*Wine Match – Spy Valley Marlborough Gewurztraminer 2015*

## SIDES

Sea Salt Fries, Roast Garlic Aioli **9**  
Kitchen Salad, Herb Vinaigrette **9**

## WINE

*We have spent a lot of time selecting these wines, and all are 4 star or above rated. Time is too short to drink bad wine! Below follows a list of wines chosen by quality first, and then variety, region and price point with the aim of offering you a selection of wines by the glass that will satisfy any palate.*

### BY THE GLASS

	150ml	CARAFE	BOTTLE
Wooring Tree Pinot Rose 16/17	11	17	52
Spy Valley Marlborough Gewurztraminer 15	10	15	45
Peregrine Rastasburn Central Otago Riesling 14	11	17	52
Sanctuary Marlborough Sauvignon Blanc 16	9	13	39
Nautilus Marlborough Sauvignon Blanc 16	11	17	52
Dog Point Marlborough Sauvignon Blanc 16	12	18	59
Volcanic Hills Marlborough Pinot Gris 16	10	15	45
Saddleback Central Otago Pinot Gris 16	11	17	52
Amisfield Central Otago Pinot Gris 16	13	19	65
TW Estate Gisborne Chardonnay 15	10	15	45
Mills Reef Reserve Hawkes Bay Chardonnay 15/16	11	17	52
Odyssey Reserve Iliad Gisborne Chardonnay 16	13	19	65
Jim Barry The Lodge Clare Valley Shiraz 14	10	15	45
Vasse Felix Margaret River Cabernet Sauvignon 14	11	17	52
Cantico Crianza Rioja Tempranillo 11	11	17	52
Wooring Tree Beetlejuice Cromwell Pinot Noir 15	12	18	59
Amisfield's Lake Hayes Central Otago Noble 375ml	9		39

### BY THE BOTTLE (Only)

Bollinger NV Champagne		140
Quartz Reef NV Methode Champenoise		57
Deutz Methode Champenoise	200ml	19
Villa Sandi Prosecco	200ml	15
Millton Gisborne Riverpoint Viognier 15		57
Te Mata Elston Hawkes Bay Chardonnay 15		75
Nanny Goat Central Otago Syrah 15		65
Langmeil Valley Floor Barossa Shiraz 14		75
Craggy Range Te Kahu Hawkes Bay Merlot Cabernet 13/14		60
Babich Irongate Cabernet Merlot 14		70
Peregrine Central Otago Pinot Noir 14		75

# BEVERAGE

## LIGHT BEER

Heineken Light 8

## NEW ZEALAND CRAFT BEERS

Moa Original Lager 9  
Panhead Port Rd Pilsner 10  
Funk Estate Parleyer Pilsner 10  
Garage Hapi Daze Pale Ale 10  
Parrot Dog Bitter Bitch IPA 10  
Funk Estate Rock Steady XPA 11  
Panhead Black Top Stout 11  
Epic Hop Zombie Imperial IPA 12

## INTERNATIONAL BEERS

Asahi 8  
Corona 8  
Heineken 8  
Peroni 8

## CIDER

Apple Tree - Apple & Elderflower 12

## SPIRITS – w Phoenix Mixers

Bombay Sapphire Gin 9  
Absolut Vodka 9  
42 Below Feijoa Vodka 9  
Jim Beam 9  
Bacardi/Mt Gay Rum 9  
Jose Cuervo Tequila 9  
Grants Whisky 9  
Irish Whiskey/Jack Daniels 10  
Canadian Club 10  
Premium Gins - Sacred, Elephant 11  
Single Malt Whiskey 11

LIQUEURS A selection 9

## FORTIFIED

Taylors 10-year-old 12  
Clearview H Bay Sea Red 10

## HOP HEADS – Real Crafties

Moa St Joseph – Belgian Tripel 500 ml 9.5 %	<b>13</b>
Behemoth Chur! NZ Pale Ale 500 ml 5.50 %	<b>15</b>
Tuatara Tiramisu Stout 500 ml 8.5 %	<b>16</b>
Rocky Knob <b>(The Local)</b> – Snapperhead IPA 500 ml 7.4 %	<b>16</b>
Renaissance – MPA Imperial IPA 500 ml 8.5 %	<b>16</b>
Behemoth Sauvín Slayer, Double IPA 500 ml 8.0 %	<b>18</b>
Garage Project – Pernicious Weed 650 ml 8.0 %	<b>19</b>

## DRINK

### COFFEE ~ All double shot unless requested

Flat White	<b>4</b>
Cappuccino	<b>4</b>
Long Black	<b>4</b>
Macchiato – Short/Long	<b>4</b>
Double Espresso	<b>4</b>
Latte	<b>4.5</b>
Café Mocha	<b>5.5</b>
Hot Chocolate	<b>5</b>
Chai Latte (Spicy or Sweet)	<b>5</b>
Iced Latte/Mocha/Chocolate	<b>5.5</b>

### TEAS ~ Tea Total Loose Leaf

English Breakfast/Earl Grey	<b>4</b>
Tay Street imported Japanese Green Tea	<b>4</b>
A selection of Green, Herbal and Fruit	

### JUICES

Apple	<b>5</b>	Orange	<b>5</b>
Feijoa	<b>5</b>	Cranberry	<b>5</b>
Pineapple	<b>5</b>	Spirulina	<b>6</b>
Tomato	<b>5</b>	Spiced Tomato	<b>5</b>
Beetroot, Blackcurrant & Ginger	<b>6</b>		
Carrot, Orange & Turmeric	<b>6</b>		

### SOFT DRINKS **5**

Coke/Diet Coke/Sprite
Lemmy Lemonade/Ginger Beer
Lemon Lime & Bitters (LLB), Lime n Soda

**MINERAL WATERS/OTHER**

Antipodes Sparkling ~ 500ml/1L	<b>8/12</b>
Red Grapefruit	<b>5</b>
Kombucha – Braeburn Apple ~ 375 ml	<b>7</b>
<b>Or;</b> Pineapple n Ginger ~ 375 ml	<b>7</b>

**BLENDED SMOOTHIES**

Blackberry, Banana, Apple, Spinach, Honey, Green Tea **9**

**Or;**

Banana, Pineapple, Coconut, Yoghurt, Honey, Milk **9**

**MILKSHAKES**

Strawberry Coulis, White Chocolate, Ice Cream **9**

Chocolate, Caramel, Peanut Butter, Ice Cream **9**