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## BREAKFAST

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from 7.30 am - 3 pm

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Smoothies		<b>9</b>
Blackberry, Banana, Apple, Spinach, Honey, Green Tea		
Banana, Pineapple, Coconut, Natural Yoghurt, Milk		
Toasted Granola, Seasonal Fresh Fruit, Coconut Yoghurt, Honey		<b>15</b>
Free Range Eggs on Flavour Bread <b>(GF Avail)</b> – Poached / Scrambled / Fried		<b>10</b>
Toasted Volare Bagel, Sun Dried Tomato Cream Cheese, Shallots, Rocket, Dukkha		<b>14</b>
Add: House Smoked Salmon	<b>9</b>	
Waffles – Banana, Whipped Coconut Cream, Maple Syrup, Pistachios		<b>16</b>
Add: Bacon	<b>6</b>	
Smashed Avocado, Citrus Asparagus, Radish, Herb Tahini, Flavour Bread		<b>18</b>
Add: Poached Free-Range Egg	<b>3</b>	
Portobello Mushrooms, Pickled Zucchini, Feta, Flavour Bread, Truffle Oil Pinenuts		<b>20</b>
Free Range Eggs Benedict <b>(GF Avail)</b> - Baby Spinach Leaves, Flavour Bread Hollandaise		<b>21</b>
Choose: Streaky Bacon, Red Currant Chutney		
House Smoked Salmon, Capers, Lemon, Pesto		

### SIDES:

Streaky Bacon	<b>6</b>	Roast Mushrooms	<b>6</b>
Potato Rosti	<b>6</b>	Pork n Fennel Sausages	<b>6</b>
Grilled Tomato	<b>4</b>	House Smoked Salmon	<b>9</b>
Avocado	<b>4</b>		

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## LUNCH

from 11 am – 3 pm

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Noodle Salad, Shredded Cabbage, Spring Onions, Crispy Shallots, Coriander  
Sesame Dressing **16**

Add: Tofu **5**

Add: House Smoked Salmon **9**

*Wine Match – Peregrine Rastaburn Central Otago Riesling 2014*

Fried Calamari, Fennel, Edamame, Radish, Mixed Leaf Salad, Chili Jam  
Orange Dressing **21**

*Wine Match – Amisfield Central Otago Pinot Gris 2016*

Salmon Poke – Marinated Salmon, Asian Vegetables, Pickled Ginger, Steamed  
Rice, Wakame, Wasabi Vinaigrette **25**

*Wine Match – Clearview Black Reef Blush Hawkes Bay Rose 2017*

Tay Street Burger – Pork Belly, Iceberg Lettuce, Sliced Granny Smith, Apple Cider  
Mayo, Brioche Bun, Fries, Roast Garlic Aioli **23**

*Wine Match – Dog Point Marlborough Sauvignon Blanc 2016*

*Beer Match – Funk Estate Rock Steady XPA*

Fish & Chips – Beer Battered Market Fish, Mixed Salad, Fries, Roast Garlic Aioli **25**

*Wine Match – Tony Bish Fat n Sassy Hawkes Bay Chardonnay 2016*

*Beer Match – Garage Project Hapi Daze Pale Ale*

Tacos – Sautéed Prawns, Savoy Cabbage Jalapeno Slaw, Black Bean Capsicum  
Salsa, Fresh Lime **27**

*Wine Match – Astrolabe 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 – Lawson Dry Hills Marlborough Gewurztraminer 2016*

*Beer Match – Rocky Knob Snapperhead IPA*

## SIDES

Sea Salt Fries, Roast Garlic Aioli **9**

Kitchen Salad, Herb Vinaigrette **9**

## WINE

	Glass	CARAFE	BOTTLE
Taittinger Brut Reserve Vintage 2009 Champagne			160
Bollinger NV Champagne			140
Quartz Reef NV Methode Champenoise			57
Louis Bouillot NV Cremant De Bourgogne			49
Deutz Methode Champenoise		200ml	19
Cinzano Prosecco	9		39
Wooing Tree Central Otago Pinot Rose 17	11	17	52
Clearview Black Reef Blush Hawkes Bay Rose 17	10	17	49
Lawson Dry Hills Marlborough Gewurztraminer 15	10	15	45
Peregrine Rastasburn Central Otago Riesling 14	11	17	52
Bald Hills Last Light Central Otago Riesling 10			55
Millton Riverpoint Gisborne Viognier 15			60
Millton Gisborne Chenin Blanc 16			65
Spy Valley Marlborough Sauvignon Blanc 17	10	15	45
Astrolabe Marlborough Sauvignon Blanc 16	11	17	52
Dog Point Marlborough Sauvignon Blanc 16	12	18	59
Kumeu River Village Auckland Pinot Gris 15	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
Tony Bish Fat n Sassy Hawkes Bay Chardonnay 16	11	17	52
Odyssey Iliad Reserve Gisborne Chardonnay 16	13	19	65
Cooper Creek SV Limeworks Hawkes Bay Chardonnay 16			60
Clearview Reserve Hawkes Bay Chardonnay 16			75
Jim Barry The Lodge Clare Valley Shiraz 14	10	15	45
Elephant Hill Hawkes Bay Syrah 15			65
Langmeil Valley Floor Barossa Valley Shiraz 14			75
Mills Reef Reserve Hawkes Bay Merlot Malbec 15	11	17	52
Craggy Range Te Kahu Hawkes Bay Merlot Cabernet 13			60
Elephant Hill Hawkes Bay Merlot Malbec 15			65
Saddleback Central Otago Pinot Noir 16	12	18	59
Wooing Tree Beetlejuice Cromwell Pinot Noir 15	12	18	59
Bald Hills Central Otago Pinot Noir 14			70
Peregrine Central Otago Pinot Noir 13/14			75
Amisfield's Lake Hayes Central Otago Noble 375ml	9		39

## **BEVERAGE**

### **LIGHT BEER**

Heineken Light 8

### **NEW ZEALAND CRAFT BEERS**

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

### **INTERNATIONAL BEERS**

Asahi 8  
Corona 8  
Heineken 8  
Peroni 8

### **CIDER**

Apple Tree - Apple & Elderflower 12/9

### **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

### **PORT**

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

## HOP HEADS – Real Crafties

Moa St Joseph – Belgian Tripel 500 ml 9.5 %	<b>13</b>
Black Dog Brewtus Bolivian Coffee Stout 500 ml 5.9 %	<b>13</b>
Behemoth Chur! NZ Pale Ale 500 ml 5.50 %	<b>15</b>
Liberty Knife Party IPA 500 ml 7.1 %	<b>16</b>
Moa Sky Perris Juice IPA 500 ml 7.2 %	<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>6</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>5.5</b>
Beetroot, Blackcurrant & Ginger	<b>6</b>		
Carrot, Orange & Turmeric	<b>6</b>		

### **SOFT DRINKS** **5**

Coke/Diet Coke/Sprite

Summer Orangeade/Ginger Beer  
Lemon Lime & Bitters (LLB), Lime n Soda 5.5

**MINERAL WATERS/OTHER**

Antipodes Sparkling ~ 500ml/1L 8/12  
Red Grapefruit 5  
Kombucha – Braeburn Apple ~ 375 ml 7  
– Feijoa ~ 330 ml 6

**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