

From 7.30 am – 3 pm

BLENDED SMOOTHIES

Blackberry, Banana, Green Tea, Honey **9**
Banana, Pineapple, Coconut, Honey **9**

MILKSHAKES

Strawberry Coulis, Chocolate, Ice Cream **9**
Chocolate, Peanuts, Caramel, Ice Cream **9**

PICK ME UP (from 9.00 am)

Mimosa – Prosecco, Orange Juice **12**
Bloody Mary – Spiced Tomato Juice, Vodka **14**
Sangria – Frozen Berries, Orange, Mint **14**

QUICK FIX

Toasted Volare Bagel, Cream Cheese, Pesto **OR** Seasonal Fruit Jam **9**
BLT – Streaky Bacon, Red Currant Chutney, Fresh Tomato, Lettuce, Miso Mayo **16**
Sourdough

LIGHT OPTIONS

Crunch Bowl - House Made Granola, Hand Cut Seasonal Fruit, Natural Yoghurt, Honey **15**
Portobello Mushrooms, Pickled Zucchini, Edamame, Cashew Butter, Truffle Oil **20**
Sourdough
Smashed Avocado, Citrus Asparagus, Sliced Radish, Tahini Dressing, Grain Bread **18**
ADD; Poached Free Range Egg 3
Rice Salad – Sushi Rice, Roast Pumpkin, Spring Onion, Pickled Ginger, Sprouts, Fried Shallots, Sesame Dressing **18**
ADD; House Hot Smoked Salmon 9 Avocado 5

SWEET THINGS

Buttermilk Hotcakes – Caramelised Banana, Chocolate Nibs, Honey Roasted Almonds **17**
Mascarpone, Maple Syrup
ADD; Streaky Bacon 6

EGGS, EGGS, EGGS

Free Range Eggs on Sourdough (**GF Avail**) – Poached / Scrambled / Fried **10**

ADD;

Streaky Bacon	6	Roast Mushrooms	6
Potato Rosti	6	Chorizo Sausage	6
Grilled Tomato	4	House Hot Smoked Salmon	9
Avocado	5		

Eggs Benedict (**GF Avail**) – Free Range Eggs, Hollandaise, Baby Spinach, Sourdough

CHOOSE: Streaky Bacon, Red Currant Chutney **20**

House Hot Smoked Salmon, Capers, Lemon, Pesto **21**

From 11.00 am

FROM THE SEA

Fried Calamari, Fennel, Radish, Edamame, Grapefruit, Mixed Leaf Salad, Citrus Dressing **19**

Wine Match – Peregrine Rastaburn Central Otago Riesling 2015

Market Fish Beer Battered, Fries, Roast Garlic Aioli **OR;** **25**

Pan Fried, Mexican Slaw, Black Beans, Jalapenos, Avocado, Roast Capsicum Salsa, Lime

Wine Match – Millton Opou Gisborne Chardonnay 2017

Tay Street Bowl – Marinated Salmon Fillet, Spring Onions, Asian Green, Pickles, Soba **25**

Noodles, Black Sesame, Sweet Soy Dressing

Wine Match – Wooing Tree Central Otago Rose 2018

FROM THE LAND

Tay Street Burger – Roast Pork Belly, Kimchi, Lettuce, Miso Mayo, Burger Bun, Fries **22**

Beer Match – Brave Brewing (EPA) Extra Pale Ale

Marinated Seared Lamb, Asparagus and Preserved Lemon Barley Risotto **24**

Wine Match – Guigal Cotes du Rhone (SGM) France 2015

Thai Green Curry – Free Range Chicken, Straw Mushrooms, Baby Corn, Coriander **27**

Coconut Cream, Shallots, Steamed Rice

Wine Match – Lawson's Dry Hills Marlborough Gewurztraminer 2016

SIDES

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

BUBBLES

Taittinger Brut 2009 France	160
Bollinger NV France	140
Quartz Reef NV Central Otago	52
Lindauer Brut Reserve 200 ml	12
Cinzano Prosecco	9/39

FORTIFIED/DESSERT

Taylor's 10-year-old Port	12
Clearview Hawkes Bay Sea Red	10
Lake Hayes Otago Noble 375ml	9/39

AROMATICS

GLASS/CARAFE/BOTTLE

Wooing Tree Central Otago Pinot Rose 18	11/18/52
Lawson's Dry Hills Marlborough Gewurztraminer 16	10/16/47
Peregrine Rastasburn Central Otago Riesling 15	10/16/47
Millton Te Arai Gisborne Chenin Blanc 16	60

SAUVIGNON BLANC

Spy Valley Marlborough 17	10/16/47
Dog Point Marlborough 17	12/19/57

PINOT GRIS

Saddleback Central Otago 17/18	11/18/52
Amisfield Central Otago 17	13/20/61

CHARDONNAY

Clearview Coastal Hawkes Bay 17	11/18/52
Millton Opou Gisborne 17	12/19/57
Yering Station Little Yering Yara 16	55
Black Barn Barrel Fermented Hawkes Bay 14	60

PINOT NOIR

Saddleback Central Otago 17	12/19/57
Bald Hills SV Central Otago 14	65
Peregrine Central Otago 15	70

DRY REDS

Guigal Cotes du Rhone 15	11/18/52
Coopers Creek SV Merlot Malbec 14	55
Jim Barry The Lodge Clare Shiraz 15	55
Elephant Hill Hawkes Bay Syrah 15	65

BEST OF NZ - CRAFT BEERS

Moa Original Lager	8
Brave Brewing German Style Pilsner	9
Behemoth Hopped Up Pilsner	9
Brave Brewing Extra Pale Ale (EPA)	9
Garage Hapi Daze Pale Ale	11
Behemoth Dump the Trump IPA	12
Garage DFA "Demus Favorem Amori"	12

LOCAL DROPS

The Island Papamoa Pale Ale	9
Crouchers Moonride Black IPA	10
Rocky Knob Snapperhead IPA 7.1%	11
Cider - Apple & Elderflower	9
Rose 2%	9

HAVANA COFFEE ~ All double shot

Flat White/Cappuccino	4.5
Long Black/Double Espresso	4
Macchiato – Short/Long	4
Latte	4.5
Café Mocha	5.5
Hot Chocolate	5.5
Chai Latte (Spicy or Sweet)	5.5
Iced Latte	5
Iced Chocolate	5.5
Iced Mocha	6

TEA - WEBSTER'S ORGANIC

English Breakfast/Earl Grey	4.5
A selection of Green, Herbal, Fruit	
Tay Imported Japanese Green Tea	4.5

BLENDED SMOOTHIES

Blackberry, Banana, Honey, Green Tea	9
Banana, Pineapple, Coconut, Honey	9

INTERNATIONAL BEERS

Heineken Light	8
Asahi	8
Corona	8
Heineken	8
Peroni	8

SPIRITS – w Phoenix Mixers

House Spirits	9
Premium Spirits	10
Premium Gins	11
Single Malt Whiskey	11
Liqueurs	9

JUICES

Apple	5
Orange	5
Feijoa	5
Cranberry	5
Pineapple	5
Tomato	5
Spiced Tomato	5.5
Spirulina	6
Beetroot, Blackcurrant & Ginger	6
Carrot, Orange & Turmeric	6

OTHER

Coke/Diet Coke/Sprite/Ginger Beer	5
Lemon Lime & Bitters (LLB), Soda	5.5
Red Grapefruit	5
Antipodes Sparkling ~ 500ml/1L	8/12
Kombucha – Mango, Strawberry	6

MILKSHAKES

Strawberry, Chocolate, Ice Cream	9
Snickers, Ice Cream	9