
BREAKFAST

from 7.30 am - 3 pm

Smoothies	9
Blackberry, Apple, Spinach, Honey, Green Tea	
Banana, Pineapple, Coconut, Natural Yoghurt	
Toasted Granola, Seasonal Fruit, Chia, Coconut Yoghurt	15
Porridge, Banana, Coconut Thread, Pecan, Honey	16
Waffles – Warm Apple Compote, Cinnamon, Vanilla Syrup	16
Add: Bacon	6
Free Range Eggs on Toast (GF Avail) – Poached / Scrambled / Fried	16
Includes one side dish, all additional sides	6
Choose: Streaky Bacon	
Potato Hash	
Roast Mushrooms	
Pork n Fennel Sausages	
Grilled Tomato	
Kale	
Braised White Beans	
Warm Salad – Kale, Cauliflower, Carrot Humus, Baby Beetroot	(VEGAN) (GF) 20
Confit Garlic, Salted Seeds, Dukkha	
Free Range Eggs Benedict (GF Avail) - Baby Leaves, Flavour Bread, Hollandaise	21
Choose: Streaky Bacon, Red Currant Chutney	
House Smoked Salmon, Capers, Lemon, Pesto	
Creamy Mushrooms, Smoked Bacon Hock, Wilted Greens Leaves, Freshly Shaved	21
Parmesan, Flavour Bread	
Savoury Mince – Beef, Black Beans, Tomato, Jalapenos, Spinach, Free Range	21
Poached Egg, Flavour Bread	

LUNCH

from 11 am – 3 pm

Leek Risotto Cake, Freshly Shaved Parmesan, Rocket, Beets, Walnuts **(GF) 19**
Wine Match – Mills Reef Reserve Hawkes Bay 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

Beef Brisket, Kraut Slaw, Brioche Bun, Fries, Roast Garlic Aioli **22**
Beer Match – Garage Project Hapi Daze Pale Ale

Fish & Chips – Beer Battered Market Fish, Tay St Slaw, Fries, Roast Garlic Aioli **25**
Wine Match – Clearview Coastal Hawkes Bay Chardonnay 2016

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	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
Lake Chalice 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
Clearview Coastal Hawkes Bay Chardonnay 16	10	15	45
Mills Reef Reserve Hawkes Bay Chardonnay 15/16	11	17	52
Odyssey Reserve Iliad Gisborne Chardonnay 15/16	13	19	65
Jim Barry The Lodge Clare Valley Shiraz 13	10	15	45
Vasse Felix Margaret River Cabernet Sauvignon 14	11	17	52
Cantico Crianza Rioja Tempranillo 2011	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		55
Deutz Methode Champenoise	200ml	19
Villa Sandi Prosecco	200ml	15
Millton Gisborne Riverpoint Viognier 14		55
Te Mata Elston Hawkes Bay Chardonnay 15		75
Elephant Hill Hawkes Bay Syrah 14		65
Langmeil Valley Floor Barossa Shiraz 14		75
Craggy Range Te Kahu Hawkes Bay Merlot Cabernet 13/14		60
Babich Irongate Hawkes Bay Merlot Cabernet 14		70
Peregrine Central Otago Pinot Noir 13/14		75

BEVERAGE

LIGHT BEER

Heineken Light 8

NEW ZEALAND CRAFT BEERS

Moa Original Lager 9
Panhead Port Rd Pilsner 10
Behemoth Hopped Up on Pilsner 10
Garage Hapi Daze Pale Ale 10
Parrot Dog Bitter Bitch IPA 10
Liberty Dark Days 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
Rogue Society Gin 10
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 %	13
Behemoth Chur! NZ Pale Ale 500 ml 5.50 %	15
Tuatara Tiramisu Stout 500 ml 8.5 %	16
Rocky Knob (The Local) – Snapperhead IPA 500 ml 7.4 %	16
Renaissance – MPA Imperial IPA 500 ml 8.5 %	17
Behemoth Sauvín Slayer, Double IPA 500 ml 8.0 %	18
Garage Project – Pernicious Weed 650 ml 8.0 %	19

DRINK

COFFEE ~ All double shot unless requested

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

TEAS ~ Tea Total Loose Leaf

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

JUICES

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

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	8/12
Red Grapefruit, Bitter Lemon	5
Kombucha – Pineapple and Ginger ~ 375 ml	7
Or; Green Jasmine ~ 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