
Lunch Menu

SERVED DAILY 11AM - 1:30PM

Mains

Soup of the Day gluten free option, vegan 15

Fresh bread & butter

Rosti Potato Stack gluten free 25

Greens & 2 poached eggs with a choice of

- Bacon and hollandaise
- Beetroot hummus and feta
- No eggs with hummous & avocado *vegan*

Grilled Haloumi Salad 22

Mixed greens, kalamata olives, tomato, onion, lemon dressing & candied walnuts

Poached Eggs gluten free option 13

2 eggs on toast with homemade relish

Scrambled Eggs gluten free option 15

2 eggs with cream on toast with relish

Spaghetti Arabiatta vegan option 22

with black olives, chilli, garlic & onion in a rich tomato sauce

Crispy Calamari Salad 20

With greens, tomato salsa & aioli

Smashed Avocado on Toast 25

- 2 poached eggs & bacon 25
- Naked *vegan* 19
- 2 poached eggs, feta & tomato 25

Cheddar Cheese Omelet 23

Bread, butter & relish OR
Folded with salad & relish Keto, gluten free

Gnocchi & Pesto gluten free 22

Cream, parmesan & pesto

Slow cooked Pork Baguette 16

Pickled veges, hoisin, chilli & corriander

Fresh Cut Sandwiches 15

Ham & Crushed Egg Egg Mayonnaise Ham, Cheese & Pickle

Ham & English Mustard Cheese & Onion coleslaw

On thick sliced rustic white bread with a handful of handcut chips & aioli

Burgers 24

Crumbed Chicken Burger

Sesame brioche bun, crumbed chicken, cheese, burger sauce, greens & fries

Classic Cheese Burger

Sesame brioche bun, cheese, burger sauce, lettuce, onion, tomato & fries

Veggie Burger vegan option

Sesame brioche bun, coleslaw, greens, remoulade sauce, tomato & fries

Burger Extras

Egg 2 Bacon 3.5

Sides

Shoestring Fries 9

Handcut Chips 9

Green Salad 9

Gluten Free Vogels Bread 1

Bacon (2 slices) 7

Crumbed Chicken 8

Avocado 6

HOT DRINKS

Black Coffee	4.7
Short Black, Long Black & Americano	
White Coffee	5.2
Flat White, Latte, Cappuccino, Mocha, Hot Chocolate & Chai Latte	
Soy, Almond, Oat or Coconut	0.8
Large	0.8
Jug of Cream	1
Hot Blackcurrant	5.5
Hot Lemon, Honey & Ginger	5.5
Loose Leaf Tea	4.8
Black - English Breakfast, Earl Grey, Assam & Masala Chai	
Green - Jasmine, Sencha, Tokyo Lime & Sakura Rose	
Fruit - Berrylicious, Turkish Apple & White Peach	
Rooibos - African Red Fire	
Herbal - Peppermint, Chamomile, Kawakawa Fire & Lemongrass & Ginger	
White - Ginseng Oolong	

COLD DRINKS

House Mix Sodas	5.5
Lime Mint, Orange Mint, Blackcurrent Mint, Orange Lemonade, Lemon Lime & Bitters	
Pete's Natural	7
Raspberry Cola, Feijoa	
Real McCoy Organics	6.5
Gingerbeer, blackcurrant, apple feijoa, orange mango, guava apple	
Mineral Water	
Still or Sparkling	300ml 5
	700ml 7
Fruit Juices	5.3
Orange, Apple, Cranberry, Tomato	
Coke, Pepsi, 7up, Pepsi Max,	5
Kombucha	8
Black Tea & Lemon	

WINE

House Wines - The Maker NZ	11/45
Sauvignon Blanc, Chardonnay, Merlot, Pinot Noir	
White	12/49
Dusky Sound Riesling, Wairarapa '19	
Hares Run Pinot Gris, Wairarapa '18	
Leftfield Rose Hawks Bay	

Red	14/59
Hares Run Pinot Noir, Wairarapa '16	
Esk Valley Syrah, Hawkes Bay	
Sparkling	12/49
Prosecco - Italy	

BEER & CIDER

Panhead Supercharger Apa	12
330ml	
Panhead Port Rd Pilsner	12
330ml	
Panhead Oat Stout	12
330ml	
Heineken Lager	10
330ml	
Heineken Non-Alcoholic	10
330ml	
Amstel Light 2.5%	10
330ml	
Orchard Thieves Apple Cider	11
330ml	

HOUSE SPIRITS

Vodka, Gin, Rum, Bourbon, Scotch	10
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