

# Brunch 11am-3pm

Poached eggs, grilled haloumi & blistered tomatoes w cress on sour dough add crispy bacon	\$21 \$3
shaved ham poached eggs on ciabatta with rosemary hash & dijon hollandaise	\$22
smashed avocado on super grain toast, goats feta, mustard cress, tomato & balsamic glaze	\$22
toasted reuben sandwich, corned beef, sauerkraut, swiss cheese, habanero, pickle, fries & aiol	\$20
tandoori spiced chicken salad, iceberg lettuce, tomato, red onion, coriander & crispy noodles w a satay vinaigrette	\$24
buttered cinnamon french toast w a crispy maple bacon & banana	\$21
salmon fillet, crispy potato hash, roasted truss tomatoes, tuscan kale side of hollandaise & lemon	\$24
fresh battered fish with herb slaw, chunky chips, tartare & lemon	\$25
soup : spiced pumpkin kumera lentil & coconut w toast	\$11

## from the fryer

shoestring fries	8.50
chunky chips	9
kumara chips	9

## extra dippers \$1.50

garlic aioli
blue cheese
satay sauce

childrens menu w fries \$10

chicken nuggets

sausage

ham & cheese toastie

cheese & tomato toastie

