

# W E L C O M E

## BREAKFAST

7:30am until 11am

- The Cure** Whiskey and honey cured ora king salmon, brown soda bread, black pepper crème fraiche, pickles, boiled egg - **\$20**
- Torched Eggs** Two poached eggs torched with provolone, white bean masala, Busted freedom loaf, beet salt - **\$19**
- Super Bowl 2.0** Sugar-free breakfast bowl with raglan coconut yoghurt pannacotta, seasonal fruits, nut clusters and cold press granita - **\$17**
- French Toast** Rhubarb stuffed pan roasted slab of brioche, ginger, orange, vanilla mascarpone - **\$16.5**
- Eggs Straight Up** Poached, scrambled or fried with kumara sourdough toast and sea salt butter - **\$12.5** with freedom toast - **\$14.5**
- Toast** Kumara sourdough, freedom loaf or best ugly bagel, choice of Seasonal jam, lemon curd , rawtella or pics peanut butter - **\$7.5**
- Breaky sides** Dry cure bacon / whiskey cured ora king salmon - **\$7**  
Spinach / mushrooms / fresh tomato / extra egg - **\$5**
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## LUNCH

11:30am to 2pm

- Pumpkin** Za'atar roasted butternut pumpkin, hummus, smoked eggplant, Pine kernels , mint, sumac, yoghurt flatbread - **\$19**
- Risotto** Mushroom risotto, garden peas, red cabbage, slow cooked egg, Hazelnut, parmesan - **\$20**
- Cubano** Classic grilled sandwich with roast pork loin , baked ham and cheese, Grain mustard, house pickles - **\$19**
- Lamb Salad** Braised lamb shoulder with beluga lentils, cauliflower salad, Semi dried sultanas, toasted almonds - **\$22**
- Fish Dish** Your server will let you know what's cooking today - market price
- Nice Cream** Three scoops of dairy free nice cream with cacao nut crunch - **\$9**