

W E L C O M E

LUNCH

11.30am until 2.00pm

- Grilled Chicken** Avocado, beetroot, quinoa, witloof, greens, raspberry vinaigrette and almonds - \$19.5
- Seoul Bowl** Kimchi fried rice, spring onion, sesame, cucumber and daikon pickle, sea weed, coriander and fried egg, with:
Beef - \$22.5
Tofu - \$19.5
- Pappardelle** Mushroom, butternut, spinach, pecorino, pine nuts and chives - \$18.5
- Mediterranean Salad** Pumpkin hummus, lentil, chickpeas, greens, feta, mint, dukkah and pita croutons, with:
Lamb - \$20.5
Halloumi - \$17.5
- Daily lunch special** Your server will let you know what is cooking today

We only use free range meats, free range eggs, sustainable fish, organic milk and the finest quality fresh N Z produce we can find.

Please inform your server of any dietary requirements. Thank you.

COFFEE

- Black** \$4
White \$4.5
Mocha \$4.5
Chai \$4.5
Single Origin / Filter \$4.5
Soy / Almond / Coconut Milk +\$1
Large / Decaf +50c

HOT TODDY

Lemon, honey, ginger, clove \$4.5

HOT CHOC

Homemade marshmallow \$4.5

SMOOTHIES

Mango - Mango, orange, coconut, turmeric, kaffir lime \$9

Ruby - Seasonal berries, apple, beetroot, ginger

Green - Kiwi, apple, banana, mint, spirulina

RAW JUICES

Orange, apple, beetroot \$6.5
Lemon + honey + ginger
Orange
Apple

NOBLE & SAVAGE TEAS \$4.5

- English Breakfast** (caramel notes, full bodied)
Classic Earl Grey (fragrant Italian bergamot)
Peppermint Breeze (crisp and clean)
White Noise (floral & silky)
Chamomile Blossom (delicate, apple notes)
Imperial Sencha (subtle green leaf)

COLD BEVERAGES \$4.5

**Karma Cola / Gingerella / Lemmy
Blood Orange / Grapefruit / Blackcurrant
Coconut Water**

KOMBUCHA \$5

WATER \$4.5

Otakiri Artisan Water
Still or Sparkling





ALL DAY BREAKFAST

7:30am until 2pm

Eggs and soldiers	Two soft boiled eggs, toasted brioche soldiers and smoked chilli and lime butter - \$13.5
Bruschetta	Smashed avocado, tomatoes, greens, parmesan, pine nuts and gremolata. Choice of two poached eggs or scrambled - \$17.5
Granola	Coconut and chia, poached rhubarb, banana, cinnamon, seasonal berries, coconut yoghurt and mint - \$16
Smoked Salmon	Two poached eggs, tomatoes, rocket, lemon and horse radish crème fraîche, aged balsamic on Best Ugly Bagels - \$19.5 GF Bagels available
Eggs Florentine	Baked ham, sauteed spinach in garlic butter, chives and saffron lemon mornay - \$18.5
Hot Cakes	Two way poached pears, whipped mascarpone, seasonal berries, orange and dried mandarin, served with maple - \$18.5
Eggs your way	Poached, scrambled or fried with sourdough toast - \$12.50 Add a third egg - \$3
Toast	Sourdough, freedom loaf, GF bread, Choice of home-made jam, lemon curd - \$7
Sides	Sauteed or creamy mushrooms, bacon - \$7 Tomatoes / Potatoes / Spinach - \$5

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