



Whakapainga enei kai

Bless this food

Breakfast

From 9am – 12 noon

Toasted Muesli \$14.50

(Dried Raspberries | Almonds | Cashews | Coconut Yoghurt | Strawberry Mango Smoothie)

Chocolate Protein Pancakes \$14.50

(Coconut Yoghurt | Oats | Maple Syrup | Wild Berry Compote)

Eggs on Toast \$14.50

(Choice of Poached, Scrambled or Fried Eggs | Toasted Ciabatta | Spinach)

Eggs Benedict \$15.00

(Toasted English Muffin | Poached Eggs | Hollandaise | Spinach)

Smashed Avocado \$18.90

(Fresh Smashed Avocado | Toasted Ciabatta | Poached Egg | Dukkha)

Add On:

Hollandaise Sauce \$3.00

Gluten Free Bread \$3.00

Mushroom \$4.50

Bacon \$4.50

Tomato \$4.50

<u>Coffee</u>	Regular	Large	<u>Tea \$4.50</u>
Fluffy	\$4.00	\$4.50	English Breakfast
Espresso	\$4.50	\$5.00	Earl Grey
Long Black	\$4.50	\$5.00	Peppermint
Americano	\$4.50	\$5.00	Green Tea
Flat White	\$5.00	\$5.50	
Latte	\$5.00	\$5.50	<u>Fruit Tea \$4.50</u>
Cappuccino	\$5.00	\$5.50	Peach & Pineapple
Mochaccino	\$5.00	\$5.50	Apple & Elderflower
Hot Chocolate	\$5.00	\$5.50	Strawberry & Rhubarb
Iced Coffee / Chocolate		\$6.50	Lemon & Ginger
Liqueur Coffee		\$13.00	Blood Orange
<u>Extras ADD 60c</u>			Exotic Fruits

Coconut, Soy & Almond Milk

Caramel, Hazelnut, Vanilla & Spiced Chai Flavoured Syrup Shot

Smoothies \$9.50 (DF)

Very Berry (Cranberry, Strawberry & Blueberry)

Mango-Berry (Mango, Strawberry & Apple)

Tropical (Banana, Lychee, Pineapple & Apple)

Banana-Rama (Strawberry, Banana & Apple)

Fresh Juices \$9.50 (GF,DF,VG)

Vitamin C Booster (Lemon, Orange, Turmeric & Ginger)

Immune Booster (Carrot, Apple & Orange)

Greens Balance (Apple, Celery, Spinach & Ginger)

Breakfast Cocktails \$16.00

Mimosa (Sparkling Brut & Orange Juice)

Bloody Mary (Vodka, Spiced Tomato Juice, Celery & Pepper)

Small Plates

Polenta Chips \$9.50 v | VG | DF | GF
(Caponata)

Fries \$10.00 v | DF
(Lemon Aioli | Tomato Sauce | Herb Salt)

Loaded Wedges \$14.00
(Bacon | Cheese | Sour Cream | Sweet Chilli)

Bruschetta \$14.50 v
(Ciabatta | Tomato | Fetta | Onion | Balsamic Reduction)

Open Steak Sandwich \$20.00 DF
(Prime Beef | Mesclun | Tomato | Caramelised Onions | Aioli | Ciabatta
Bun | Fries)

Chicken Salad \$22.50 GF | DF
(Mesclun | Red Onions | Cherry Tomatoes | Coleslaw | Cucumber | Mint |
Coriander | Coconut Chilli Dressing)

Crumbed Beef Salad \$22.50 DF
(Mesclun | Red Onions | Cherry Tomatoes | Coleslaw | Cucumber | Mint |
Coriander | Coconut Chilli Dressing)

Chicken Burger \$25.00
(Corn Chip Coated Chicken | Cheddar | Hot Sauce | Ranch | Tomato |
Coleslaw | Fries)

Entrées

Garlic Bread \$6.50 v

(Balsamic Reduction)

Salt & Pepper Calamari \$14.00

(Chilli Mayo | Lemon)

Fried Chicken Nibbles \$15.00 (Medium Spice)

(Tempura Nibbles | Sweet & Spicy Sauce | Lemon)

Baked Bread \$16.00 v

(Selection of Breads | Roasted Red Pepper Sauce | Olive Oil | Balsamic Reduction | Caponata)

Market Fish Sashimi \$18.50 (Raw Fish) DF | GF

(Nam Jim Sauce | Micro Herbs | Coconut Cream)

Coconut Tempura Prawns \$21.00

(Prawns | Lemon | Chilli Mayo)

Braised Caramelised Pork Belly \$24.00 DF

(Asian Coleslaw | Nuoc Cham Dressing | Chilli Caramel)

Gluten Free Option Available on Request

Fresh Steamed Mussels \$25.00

(Toasted Ciabatta | Garlic | White Wine | Fresh Cream)

Gluten Free and Dairy Free Option Available on Request

Key; DF – Dairy Free, V – Vegetarian, GF – Gluten Free, VG – Vegan

Mains

Sweet & Spicy Caramelised Tofu \$21.00 V|VG

(Fresh Green Leaves | Cabbage | Sesame Seeds | Chilli Caramel)

Gluten Free Option Available on Request

Wine Match - Amisfield Lowburn Terrace Riesling, Central Otago, NZ

Scotch Fillet \$40.00

(200g Scotch | Baby Potatoes | Seasonal Vegetables | Radish | Beetroot | Feta | Vine Tomato | Jus)

Wine Match - Mercury Bay Estate Syrah, Coromandel, NZ

Market Fish \$40.00

(Asian Greens | Nam Gin Sauce | Lemon | Squid Tentacles)

Wine Match - Spy Valley Pinot Gris, Marlborough, NZ

Braised Lamb Shoulder \$40.00

(Kumara Mash | Macadamia Green Beans | Jus)

Wine Match – Mojo Cabernet Sauvignon Blanc, McLaren Vale, AU

Chicken Balinese \$40.00 GF

(Herb Salad | Tamarind Sauce | Chicken Thigh | Baby Potatoes | Radish | Beetroot | Feta)

Wine Match - Mahi Sauvignon Blanc, Marlborough, NZ

Confit Duck Leg \$40.00 GF

(Asian Greens | Pumpkin Puree | Seasonal Vegetables | Stock Reduction)

Wine Match – Saddleback Pinot Noir, Central Otago, NZ

Sides:

Side Fries: \$4.50

Side Salad: \$ 9.00

Side Vegetables: \$9.00

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Desserts

Trio of Sorbet \$9.50 GF|VG|DF

(Please ask your server for today's selection)

Deconstructed Affogato \$15.00

(Espresso | Liqueur | Whipped Cream | Ice Cream | Shaved Chocolate)
(Choice of: Baileys | Frangelico | Kahlua | Cointreau | Whiskey | Amaretto)

Triple Chocolate Mousse \$16.50

(Milk Chocolate | Dark Chocolate | White Chocolate | Malt Biscuit |
Vanilla Ice Cream)

Warm Sticky Date Pudding \$16.50

(Warm Sticky Date Pudding | Butterscotch Sauce | Salted Caramel Ice
Cream)

TLS Macadamia Sundae \$16.50

(Vanilla Ice Cream | Macadamia | Chocolate Sauce | Chocolate Wafer)

Platters

For One \$24.00 For Two \$48.00

Grazing Platter

(A Selection of Breads and Cheeses | Prosciutto | Grapes | Antipasto
Bowl | Hummus | Basil Pesto)

Gluten Free | Dairy Free | Vegan | Vegetarian options available

Cheese Platter

(White Stone Brie | White Stone Blue | Kapati Aged Cheddar | Toasted
Rye | Water Wafers | Drunken Fruit.) V

Wine Match: Villa Maria Noble Riesling Reserve \$68.00 bottle

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White

	Glass	Bottle
TW Estate Chardonnay, Gisborne, NZ	\$10.50	\$46
Mahi Chardonnay, Marlborough, NZ	\$11.50	\$48
Spy Valley Pinot Gris, Marlborough, NZ	\$11.50	\$48
Peregrine Pinot Gris, Central Otago, NZ	\$12.50	\$50
Man O' War Exiled Pinot Gris, Waiheke Island, NZ	\$12.50	\$50
Mahi Sauvignon Blanc, Marlborough, NZ	\$10.50	\$46
Spy Valley Sauvignon Blanc, Marlborough, NZ	\$11.50	\$48
Dog Point Sauvignon Blanc, Marlborough, NZ	\$12.50	\$50
Amisfield Lowburn Terrace Riesling, Central Otago, NZ	\$12.50	\$50
Villa Maria Verdelho, Ihumatao, NZ		\$60

Rose

Mahi Rose, Marlborough, NZ	\$11.50	\$48
Man O' War Rose, Waiheke Island, NZ	\$12.50	\$50
Peregrine Rose Pinot Noir, Central Otago, NZ	\$12.50	\$50

Red

Villa Maria Organic Pinot Noir, Marlborough, NZ	\$12.50	\$50
Saddle Back Pinot Noir, Central Otago, NZ	\$12.50	\$50
Nanny Goat Pinot Noir, Central Otago, NZ	\$13.50	\$58
Big Bunch Merlot, Hawkes Bay, NZ	\$11.50	\$48
Mojo Shiraz, Barossa Valley, AU	\$10.50	\$46
Mojo Cabernet Sauvignon, McLaren Vale, AU	\$10.50	\$46
Mercury Bay Estate Syrah, Coromandel, NZ	\$12.50	\$50
Villa Maria Syrah, Hawkes Bay, NZ		\$54
Villa Maria Cabernet Sauvignon Merlot, Hawkes Bay, NZ		\$75

Dessert

Villa Maria Noble Riesling Reserve

\$68

Bubbles

Lindauer Fraise, Lindauer Brut, NZ	\$12(200ml)
Blumond Prosecco, NV, Italy	\$24(375ml)
Bandini Prosecco, NV, Italy	\$47 bottle
Veuve Du Vernay Brut, France	\$48 bottle
Mercury Bay Blanc De Blancs, Coromandel, NZ	\$49 bottle
Mercury Bay Blush, Coromandel, NZ	\$49 bottle
Champagne Laurent Perrier, France	\$125 bottle

Spritzers

Batch & Co, Guava, Strawberry and Rose	\$13.00
Batch & Co, Pear, Fig and Pinot Grigio	\$13.00

Beers

Waikato, Lion Red	\$7.00
Heineken 0%	\$7.50
Steinlager Pure, Corona, Heineken,	\$8.50
Steinlager Light, Monteith's Black, Grolsch (Pilsner)	

Local Craft Beers (Kuaotunu)

Riwakasaurus Rex (Pale Ale),	\$10.50
Occupational Hazard (Kolsch), Salty Sea Dog (White IPA)	
Sticky Palms (Pale Ale) 440ML	\$12.50

Monteith's Apple Cider

\$9.00

Spirits & Liqueurs

House- **Single \$6.00 Double \$9.00**
Gin, Vodka, Bacardi, Jim Beam, Coruba

Liqueur- **Single \$6.50 Double \$9.50**
Malibu, Cointreau, Baileys, Frangelico, Kahlua,

Amaretto, Midori

Premium- **Single \$7.50 Double \$10.50**

Canadian Club, Tequila, Chivas Regal, Appleton's,
Jack Daniels, Brandy, Jamieson's, Pimms

Otakiri Mineral Water (750ml) **\$6.80**

Sparkling or Still

Soft Drinks **\$5.50**

Coke, Coke No Sugar, Sprite, Ginger Ale, Ginger Beer,
Tonic Water, Soda Water, Lemon Lime & Bitters

Juices **\$5.50**

Apple, Orange, Cranberry, Pineapple,
Tomato (Spiced or Unspiced)

Smoothies (GF, DF, VG) **\$9.50**

Very Berry (Cranberry, Strawberry & Blueberry)
Mango-Berry (Mango, Strawberry & Apple)
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Fresh Juices (GF, DF, VG) **\$9.50**

Vitamin C Booster (Lemon, Orange, Turmeric & Ginger)
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Greens Balance (Apple, Celery, Spinach & Ginger)

Cocktails

Bloody Mary \$16.00

Spicy Tomato Juice | Vodka | Cracked Pepper | Celery

Mimosa \$16.00

Orange Juice | Veuve Du Vernay

Strawberry Daiquiri \$18.50

Strawberries | Bacardi | Lime Juice | Cranberry Juice

Pina-Colada \$18.50

Pineapple Juice | Coconut Cream | Bacardi

Mango Margarita \$18.50

Mango | Tequila | Cointreau | Lime Juice

Tropical Snow \$18.50

Pina-Colada | Mango Margarita

Miami Vice \$18.50

Pina-Colada | Strawberry Daiquiri

Non-Alcoholic Cocktails

Virgin Strawberry Daiquiri \$13.50

Strawberries | Lime Juice | Cranberry Juice

Virgin Pina-Colada \$13.50

Pineapple Juice | Coconut Cream | Crushed Pineapple