



THE  
LOST SPRING  
WHITIANGA, NEW ZEALAND

*Whakapāinga enei*

*kai*

*Bless this food*

# **Breakfast**

From 9am – 12 noon

## **Homemade Granola \$16.50**

(Dried Fruit, Wild Berry Compote, Poached Pear and Whipped Cream)

## **Pancakes \$14.50**

(Coconut Yoghurt, Maple Syrup and Wild Berry Compote)

## **Eggs on Toast \$14.50**

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

## **Eggs Benedict \$16.00**

(Potato Rosti, Poached Eggs, Hollandaise, Spinach and Dukkah)

## **Smashed Avocado \$18.90**

(Fresh Smashed Avocado, Toasted Ciabatta, Poached Eggs and Dukkah)

### **Add On:**

**Hollandaise Sauce \$3.00**

**Gluten Free Bread \$3.00**

**Mushroom \$3.50**

**Bacon \$3.50**

**Tomato \$3.50**

**Key; DF – Dairy Free, V – Vegetarian, GF – Gluten Free, VG – Vegan  
Please inform staff of any allergies before ordering.**

## **Coffee**

	Regular	Large
Fluffy	\$4.00	\$4.50
Espresso	\$4.50	
Long Black	\$4.50	
Americano	\$4.50	
Flat White	\$5.00	\$5.50
Latte	\$5.00	\$5.50
Chai Latte		\$5.30
Cappuccino	\$5.00	\$5.50
Mochaccino	\$5.00	\$5.50
Hot Chocolate	\$5.00	\$5.50
Iced Coffee / Chocolate		\$7.50
Liqueur Coffee		\$13.00

### **Extras ADD 60c**

*Coconut, Soy & Almond Milk*

*Caramel, Hazelnut, Vanilla & Spiced Chai Flavoured Syrup Shot*

## **Tea \$4.50**

English Breakfast  
Earl Grey  
Peppermint  
Green Tea

## **Fruit Tea \$4.50**

Peach & Pineapple  
Apple & Elderflower  
Strawberry & Rhubarb  
Lemon & Ginger  
Blood Orange  
Exotic Fruits

## **Smoothies \$9.50** (DF)

Very Berry (Strawberry, Blueberry, Cranberry Juice & Coconut Cream)  
Mango-Berry (Mango, Strawberry, Apple Juice & Coconut Cream)  
Tropical (Banana, Lychee, Pineapple, Apple Juice & Coconut Cream)  
Banana-Rama (Strawberry, Banana, Apple Juice & Coconut Cream)

## **Fresh Juices \$9.50** (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 and Orange Juice)  
Bloody Mary (Vodka, Spiced Tomato Juice, Celery and Pepper)

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## Available All Day

**Garlic Bread \$6.50** (V)  
(Balsamic Reduction)

**Polenta Chips \$9.50** (V,VG)  
Gluten Free Available On Request  
(Caponata)

**Fries \$10.00** (V,DF)  
(Herb Salt, Aioli and Tomato Sauce)

**Salt & Pepper Calamari \$14.00**  
(Chilli Mayo and Lemon)

**Loaded Wedges \$16.50**  
(Bacon, Cheese, Sour Cream and Sweet Chilli)

**Open Steak Sandwich \$22.50** (DF)  
(Prime Beef, Ciabatta Bun, Mesclun, Tomato, Onion Relish, Aioli and Fries)

**Chicken Couscous Salad \$23.50** (DF)  
(Mesclun, Red Onion, Tomato, Coleslaw, Cucumber, Mint, Fried Chicken,  
Couscous and Coconut Chilli Dressing)

**Braised Caramelised Pork Belly \$24.00** (DF)  
(Coleslaw, Nuoc Cham Dressing and Chilli Caramel)  
Gluten Free Option Available on Request

**Beef Burger \$25.00**  
(Brioche Bun, Beef Patty, Lettuce, Cheddar Cheese, Tomato, Onion Relish,  
Bacon and Fries)

**Chicken Burger \$25.00**  
(Brioche Bun, Corn Chip Coated Chicken, Cheddar, Hot Sauce, Ranch,  
Tomato, Coleslaw and Fries)

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# Entrées

## **Soup Of The Day \$14.00**

(Please ask your server for today's selection, Served with Toasted Ciabatta)

## **Bruschetta \$14.50** (V)

(Ciabatta, Tomato, Fetta, Onion, Basil Pesto and Balsamic Reduction)

## **Fried Chicken Nibbles \$15.00** (Medium Spice)

(Tempura Nibbles, Sweet & Spicy Sauce and Lemon)

## **Baked Bread \$16.00** (V)

(Selection of Breads, Roasted Red Pepper Sauce, Olive Oil with Balsamic Reduction and Whipped Feta)

## **Taro Fritters \$16.00** (VG)

(Ginger, Chili, Peanuts, Coriander, Sago, Herb Salt and Tamarind Sauce)

## **Ika Mata \$21.00** (Raw Fish) (DF,GF)

(Coconut Cream, Onion, Coriander, Chili and Mesclun)

## **Coconut Tempura Prawns \$21.00**

(Prawns, Lemon, Chilli Mayo and Herb Salad)

## **Fresh Steamed Mussels \$25.00** (DF)

(Toasted Ciabatta, Garlic, Ginger, Lemongrass and Coconut Cream)

Gluten Free Bread Available on Request

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# Mains

Available All Day

## **Sweet & Spicy Caramelised Tofu \$21.00** (VG)

(Fresh Green Leaves, Cabbage, Sesame Seeds and Chilli Caramel)

Gluten Free Option Available on Request

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

## **350g T-Bone Steak \$40.00**

(Wasabi Potato Mash, Seasonal Vegetables, Garlic Prawns and Jus)

Gluten Free Option Available on Request

*Wine Match - Mercury Bay Estate Syrah, Coromandel, NZ*

## **Market Fish \$40.00** (GF)

(Pea and Prawn Risotto, Broccoli and Lemon Butter Sauce)

*Wine Match – Mahi Sauvignon Blanc, Marlborough, NZ*

## **Braised Lamb Shoulder \$40.00**

(Kumara Mash, Macadamia Green Beans and Jus)

*Wine Match - Mojo Cabernet Sauvignon Blanc, McLaren Vale, AU*

## **Confit Duck Leg \$40.00** (GF)

(Asian Greens, Pumpkin Puree, Seasonal Vegetables and Stock Reduction)

*Wine Match – Peregrine Pinot Gris, Central Otago, NZ*

## **Venison Denver Leg \$40.00**

(Roasted Herb Potatoes, Beetroot, Whipped Feta and Jus)

Gluten Free Option Available on Request

*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

Available All Day

**Trio of Sorbet \$9.50** GF|VG|DF  
(Please ask your server for today's selection)

## **Deconstructed Affogato \$15.00**

(Espresso, Liqueur, Whipped Cream and Vanilla Ice Cream)  
(Choice of: Baileys | Frangelico | Kahlua | Cointreau | Whiskey | Amaretto)

**Almond and Vanilla Cheesecake \$16.50** GF  
(Ground Almonds, Wild Berry Compote and Vanilla Ice Cream)

## **Warm Sticky Date Pudding \$16.50**

(Warm Sticky Date Pudding, Butterscotch Sauce and Vanilla Ice Cream)

## **TLS Macadamia Sundae \$16.50**

(Vanilla Ice Cream, Macadamia, Chocolate Sauce and Chocolate Wafer)

# Platters

**For One \$24.00 For Two \$48.00**

## **Grazing Platter**

(A Selection of Breads and Cheeses, Prosciutto, Grapes, Antipasto Bowl,  
Hummus and 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 and Drunken Fruit.) (V)

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

Please inform staff of any allergies before ordering.

<b><u>White</u></b>	<b>Glass</b>	<b>Bottle</b>
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		\$50
Mahi Sauvignon Blanc, Marlborough, NZ	\$10.50	\$46
Spy Valley Sauvignon Blanc, Marlborough, NZ	\$11.50	\$48
Dog Point Sauvignon Blanc, Marlborough, NZ		\$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
Peregrine Rose Pinot Noir, Central Otago, NZ	\$12.50	\$50
Man O' War Rose, Waiheke Island, NZ		\$50

## **Red**

Villa Maria Organic Pinot Noir, Marlborough, NZ		\$50
Saddle Back Pinot Noir, Central Otago, NZ	\$12.50	\$50
Nanny Goat Pinot Noir, Central Otago, NZ		\$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, Marlborough, NZ		\$68
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## **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**

<b>House-</b>	<b>Single \$6.00 Double \$9.00</b>
Gin, Vodka, Bacardi, Jim Beam, Coruba	
<b>Liqueur-</b>	<b>Single \$6.50 Double \$9.50</b>
Malibu, Cointreau, Baileys, Frangelico, Kahlua, Amaretto, Midori	
<b>Premium-</b>	<b>Single \$7.50 Double \$10.50</b>
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** (DF) **\$9.50**  
Very Berry (Strawberry, Blueberry, Cranberry Juice & Coconut Cream)  
Mango-Berry (Mango, Strawberry, Apple Juice & Coconut Cream)  
Tropical (Banana, Lychee, Pineapple, Apple Juice & Coconut Cream)  
Banana-Rama (Strawberry, Banana, Apple Juice & Coconut Cream)

**Fresh Juices** (VG) **\$9.50**  
Vitamin C Booster (Lemon, Orange, Turmeric & Ginger)  
Immune Booster (Carrot, Apple & Orange)  
Greens Balance (Apple, Celery, Spinach & Ginger)

## Cocktails

### **Bloody Mary \$16.00**

Spicy Tomato Juice, Vodka, Cracked Pepper and Celery

### **Mimosa \$16.00**

Sparkling Brut and Orange Juice

### **Strawberry Daiquiri \$18.50**

Strawberries, Bacardi, Lime Juice and Cranberry Juice

### **Pina-Colada \$18.50**

Pineapple Juice, Coconut Cream and Bacardi

### **Mango Margarita \$18.50**

Mango, Tequila, Cointreau and Lime Juice

### **Tropical Snow \$18.50**

Pina-Colada and Mango Margarita

### **Miami Vice \$18.50**

Pina-Colada and Strawberry Daiquiri

### **Fruit Burst \$18.50**

Mango Margarita and Strawberry Daiquiri

## Non-Alcoholic Cocktails

### **Virgin Strawberry Daiquiri \$13.50**

Strawberries, Lime Juice and Cranberry Juice

### **Virgin Pina-Colada \$13.50**

Pineapple Juice, Coconut Cream and Crushed Pineapple

## Pool Snacks

**Garlic Bread \$6.50** (V)

(Balsamic Reduction)

**Polenta Chips \$9.50** (V, VG)

Gluten Free Available On Request

(Caponata)

**Fries \$10.00** (V, DF)

(Herb Salt, Aioli and Tomato Sauce)

**Salt & Pepper Calamari \$14.00**

(Chilli Mayo and Lemon)

**Loaded Wedges \$16.50**

(Bacon, Cheese, Sour Cream and Sweet Chilli)

**Fried Chicken Nibbles \$15.00** (Medium Spice)

(Tempura Nibbles, Sweet & Spicy Sauce and Lemon)

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Gluten Free | Dairy Free | Vegan | Vegetarian options available

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