



THE
LOST SPRING

WHITIANGA, NEW ZEALAND



**WHAKAPAINGA
ENEI KAI
BLESS THIS FOOD**





BREAKFAST



FROM 9AM - 12PM

PANCAKES \$15.50 (V)

*Coconut Yoghurt, Maple Syrup
and Wild Berry Compote*

EGGS ON TOAST \$15

*Choice of Poached, Scrambled or Fried Eggs
with Toasted Ciabatta, Dukkah and Spinach*

EGGS BENEDICT \$19

*Potato Rosti, Poached Eggs,
Hollandaise, Spinach and Dukkah*

KUMARA ROSTI \$19 (V)

*Wilted Spinach, Mushroom,
Pumpkin Seeds and Crumbled Feta*

SMASHED AVOCADO \$19 (V)

*Fresh Smashed Avocado, Toasted Ciabatta,
Poached Eggs and Dukkah*

ADD ON:

Egg (per 1) \$2

Bacon \$3.50

Tomato \$3.50

Mushroom \$3.50

Hollandaise Sauce \$3.00

Gluten Free Bread \$3.00

Key: DF - Dairy Free, GF - Gluten Free, V - Vegetarian, VG - Vegan

Please inform staff of any allergies before ordering.





ALL DAY MENU



GARLIC BREAD \$8 (V)

Balsamic Reduction

FRIES \$10 (V | DF)

Herb Salt, Aioli and Tomato Sauce

POLENTA CHIPS \$10 (V | VG)

*Gluten Free Available On Request
(Caponata)*

SALT & PEPPER CALAMARI \$14

Chilli Mayo and Lemon

FRIED CHICKEN NIBBLES \$16.50 (MEDIUM SPICE)

Tempura Nibbles, Gochujiang Sauce and Lemon

CORN CHIPS & GUACAMOLE \$18 (GF)

Corn Chips, Guacamole, Whipped Feta and Dukkah

COCONUT TEMPURA PRAWNS \$22

Prawns, Lemon, Chilli Mayo and Herb Salad

OPEN STEAK SANDWICH \$25

*Prime Beef, Ciabatta Bun, Mesclun,
Tomato, Onion Relish, Aioli and Fries*

BEEF BURGER \$25

*Brioche Bun, Beef Patty, Lettuce, Cheddar Cheese,
Tomato, Onion Relish, Bacon and Fries*

CHICKEN BURGER \$25

*Brioche Bun, Corn Chip Coated Chicken, Cheddar,
Hot Sauce, Ranch, Tomato, Coleslaw and Fries*

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ENTREES

AVAILABLE ALL DAY



BRUSCHETTA \$15 (V)

*Ciabatta, Tomato, Feta, Onion,
Basil Pesto and Balsamic Reduction*

BAKED BREAD \$16 (V)

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

SWEET & SPICY

CARAMELISED TOFU \$23 (VG)

*Fresh Green Leaves, Cabbage, Sesame Seeds and Chilli Caramel
(Gluten Free Option available on Request)*

COCONUT RAW FISH \$22 (DF | GF)

*Coconut Cream, Onion, Coriander,
Chilli and Mesclun*

CHICKEN COUSCOUS SALAD \$23.50

*Buttermilk Chicken, Mesclun, Cherry Tomatoes, Coleslaw,
Cucumber, Onion and Nuoc Cham Dressing*

BRAISED CARAMELISED PORK BELLY \$24

*Coleslaw, Nuoc Cham Dressing and Chilli Caramel
Gluten Free Option Available on Request*

FRESH STEAMED MUSSELS \$25

*Toasted Ciabatta, Garlic, White Wine and Cream
(Gluten Free Bread Available on Request)*



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MAINS

AVAILABLE ALL DAY

STUFFED CAPSICUM \$23 (V)

*Stuffed Mushroom Risotto,
Whipped Feta, Dukkah and Garden Salad
Wine Match - Peregrine Pinot Gris, Central Otago NZ*

BEEF RIB EYE \$40

*Herb Roast Potato, Baby Carrot and Beetroot,
Seasonal Vegetables, Romesco Sauce and Jus
Wine Match - Mercury Bay Estate Syrah, Coromandel, NZ*

MARKET FISH \$40

*Asian Greens, Seasonal Vegetables,
Squid Tentacles and Nuoc Cham Sauce
Wine Match - Mahi Sauvignon Blanc, Marlborough*

VENISON DENVER LEG \$40

*Roasted Herb Potato, Beetroot, Whipped Feta and Jus
Wine Match - Saddleback Pinot Noir, Central Otago, NZ*

PORK SIRLOIN \$40 (GF)

*Herb Roast Potato, Sundried Tomato, Olives, Beetroot,
Seasonal Vegetables, Romesco Sauce and Jus
Wine Match - Amisfield Lowburn Terrace Riesling, Central Otago, NZ*

SLOW COOKED LAMB SHOULDER \$40

*Kumara Mash, Macadamia Green Beans and Stock Reduction
Wine Match - Mojo Cabernet Sauvignon Blanc, McLaren Vale, AU*

SIDES:

Side Fries: \$4.50

Side Salad: \$ 9

Extra Bread \$8

Side Vegetables: \$ 9

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DESSERTS

AVAILABLE ALL DAY

TRIO OF SORBET \$15 (GF | VG | DF)

Please ask your server for today's selection

DECONSTRUCTED AFFOGATO \$15

Espresso, Liqueur, Whipped Cream and Vanilla Ice Cream

(Choice of: Baileys | Frangelico | Kahlua | Cointreau | Whiskey | Amaretto)

MANGO & PASSIONFRUIT CHEESECAKE \$16.50

Mascarpone Cheese, Biscuit Malt and Vanilla Ice Cream

TIRAMISU \$16.50

Lady Fingers, Kahlua, Cocoa Powder, Cream and Mascarpone Cheese

COCONUT SAGO \$16.50 (DF)

Mango Sorbet, Tapioca Pearls, Almond Praline and Dried Raspberries

***Add a shot of Liqueur to any dessert from our list**

PLATTERS

AVAILABLE ALL DAY

FOR ONE \$26 FOR TWO \$52

GRAZING PLATTER

A Selection of Breads and Cheeses, Salami, Chorizo, Grapes, Apricot,

Prawn Cracker, Antipasto, Hummus, and Basil Pesto

(GF / DF / V / VG Options Available)

CHEESE PLATTER (V)

White Stone Brie, White Stone Blue, Kapatí Aged Cheddar,

Toasted Rye, Water Wafers and Drunken Fruit

Wine Match - Villa Maria Noble Riesling Reserve \$68 Bottle

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BEVERAGES

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 | | \$5.80 |
| 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, Sweet Chai & Spiced Chai Flavoured Syrup Shot

HARNEY & SONS TEA \$5.00

Earl Grey

English Breakfast

Black Currant

Blueberry Green

Chocolate Mint

Hot Cinnamon Sunset

Japanese Sencha

Peaches & Ginger

Peppermint Herbal

Pomegranate Oolong

Pumpkin Spice

Vanilla Comoro

Valentine's Chocolate

NON-ALCOHOLIC

MOCKTAILS \$14

Virgin Strawberry Daiquiri (Strawberries, Lime Juice and Cranberry Juice)

Virgin Pina-Colada (Pineapple Juice, Coconut Cream and Crushed Pineapple)

SMOOTHIES \$12 (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 SQUEEZED JUICES \$12 (VG)

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

Immune Booster (Carrot, Apple & Orange)

Greens Balance (Apple, Celery, Spinach & Ginger)

JUICES \$5.50

Apple, Orange, Cranberry, Pineapple,

Tomato (Spiced or Unspiced)

SOFT DRINKS \$5.50

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

OTAKIRI MINERAL WATER (750ML) \$8

Sparkling or Still

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WINES

WHITE

| | GLASS | BOTTLE |
|--|---------|--------|
| <i>TW Estate Chardonnay, Gisborne, NZ</i> | \$11.00 | \$46 |
| <i>Mahi Chardonnay, Marlborough, NZ</i> | \$12.00 | \$48 |
| <i>Spy Valley Pinot Gris, Marlborough, NZ</i> | \$12.00 | \$48 |
| <i>Peregrine Pinot Gris, Central Otago, NZ</i> | \$13.00 | \$50 |
| <i>Man O' War Exiled Pinot Gris, Waiheke Island, NZ</i> | | \$50 |
| <i>Mahi Sauvignon Blanc, Marlborough, NZ</i> | \$11.00 | \$46 |
| <i>Spy Valley Sauvignon Blanc, Marlborough, NZ</i> | \$12.00 | \$48 |
| <i>Dog Point Sauvignon Blanc, Marlborough, NZ</i> | \$13.50 | \$50 |
| <i>Amisfield Lowburn Terrace Riesling, Central Otago, NZ</i> | \$13.00 | \$50 |
| <i>Villa Maria Verdelho, Ihumatao, NZ</i> | | \$60 |

ROSE

| | GLASS | BOTTLE |
|---|---------|--------|
| <i>Mahi Rose, Marlborough, NZ</i> | \$12.00 | \$48 |
| <i>Peregrine Rose Pinot Noir, Central Otago, NZ</i> | \$13.00 | \$50 |
| <i>Man O' War Rose, Waiheke Island, NZ</i> | | \$50 |

RED

| | GLASS | BOTTLE |
|--|---------|--------|
| <i>Saddle Back Pinot Noir, Central Otago, NZ</i> | \$13.00 | \$50 |
| <i>Nanny Goat Pinot Noir, Central Otago, NZ</i> | | \$58 |
| <i>Villa Maria Organic Pinot Noir, Marlborough, NZ</i> | \$12.50 | \$50 |
| <i>Redmetal Merlot Cabernet Franc, Hawkes Bay, NZ</i> | \$12.50 | \$50 |
| <i>Mojo Shiraz, Barossa Valley, AU</i> | \$11.00 | \$46 |
| <i>Mojo Cabernet Sauvignon, McLaren Vale, AU</i> | \$11.00 | \$46 |
| <i>Villa Maria Cabernet Sauvignon Merlot, Hawkes Bay, NZ</i> | | \$75 |
| <i>Mercury Bay Estate Syrah, Coromandel, NZ</i> | \$13.00 | \$50 |
| <i>Villa Maria Syrah, Hawkes Bay, NZ</i> | | \$54 |

DESSERT

| | BOTTLE |
|--|--------|
| <i>Villa Maria Noble Riesling Reserve, Marlborough, NZ</i> | \$68 |

BUBBLES

| | |
|--|---------------------|
| <i>Lindauer Fraise, Lindauer Brut, NZ</i> | \$12 (200ml) |
| <i>Bandini Prosecco, NV, Italy</i> | \$47 Bottle |
| <i>Veuve Du Vernay Brut, France</i> | \$48 Bottle |
| <i>Mercury Bay Estate Lola, Coromandel, NZ</i> | \$49 Bottle |
| <i>Champagne Laurent Perrier, France</i> | \$125 Bottle |

BEERS

| | |
|--|---------------|
| <i>Waikato, Lion Red</i> | \$7.50 |
| <i>Heineken 0% , Steinlager Light</i> | \$8.50 |
| <i>Steinlager Pure, Corona, Heineken</i> | \$9.50 |
| <i>Monteith's Black, Grolsch (Pilsner)</i> | \$9.50 |

LOCAL CRAFT BEERS (KUAOTUNU)

| | |
|--------------------------------------|----------------|
| <i>Riwakasaurus Rex (Pale Ale)</i> | \$11.00 |
| <i>Salty Sea Dog (White IPA)</i> | \$11.00 |
| <i>Sticky Palms (Pale Ale) 440ML</i> | \$13.00 |

| | |
|------------------------|---------------|
| MONTEITH'S APPLE CIDER | \$9.00 |
|------------------------|---------------|

SPIRITS & LIQUEURS

| | SINGLE | DOUBLE |
|---|---------------|----------------|
| HOUSE | \$6.00 | \$10.00 |
| <i>Gin, Vodka, Bacardi, Jim Beam, Coruba</i> | | |
| LIQUEUR | \$6.50 | \$10.50 |
| <i>Malibu, Cointreau, Baileys, Frangelico, Kahlua, Amaretto, Midori, Limoncello</i> | | |
| PREMIUM | \$7.50 | \$11.00 |
| <i>Canadian Club, Tequila, Chivas Regal, Appleton's, Jack Daniels, Brandy, Jameson's, Pimms</i> | | |



COCKTAILS



COCKTAIL OF THE WEEK \$19

Ask a staff member

BLOODY MARY \$16

Spicy Tomato Juice, Vodka, Cracked Pepper and Celery

MIMOSA \$16

Sparkling Brut and Orange Juice

STRAWBERRY DAIQUIRI \$19

Strawberries, Bacardi, Lime Juice and Cranberry Juice

PINA-COLADA \$19

Pineapple Juice, Coconut Cream and Bacardi

MANGO MARGARITA \$19

Mango, Tequila, Cointreau and Lime Juice

TROPICAL SNOW \$19

Pina-Colada and Mango Margarita

MIAMI VICE \$19

Pina-Colada and Strawberry Daiquiri

FRUIT BURST \$19

Mango Margarita and Strawberry Daiquiri
