



THE
LOST SPRING

WHITIANGA, NEW ZEALAND

WHAKAPAINGA
ENEI KAI



BLESS THIS FOOD





BREAKFAST

GRANOLA

served with greek yoghurt, and seasonal fruits and berries

\$16.00

EGGS ON TOAST

your choice of fried, scrambled or poached eggs with cherry tomatoes served on toasted ciabatta

*option to add indian akuri

\$16.00

HASH BROWN

served with mushrooms, eggs, and truffle oil

\$19.50

FRENCH TOAST

served with bacon, maple syrup, fresh banana and blueberry compote

\$19.50

EGGS BENEDICT

Poached eggs served with spinach, bacon, and hollandaise

\$21.50


ADD ONS

gluten free bread	\$5
extra egg	\$3
bacon (3)	\$7
toast (2)	\$4

Served until 12pm

GF - Gluten Free, V - Vegetarian

Please inform staff of any allergies before ordering





ALL DAY

GARLIC BREAD

drizzled with balsamic glaze

\$10.00

FRIES

served with tomato sauce and aioli

\$10.00

POLENTA FRIES

served with sundried tomato and olive relish

\$10.00

BRUSCHETTA (V)

served tomato, red onion, pesto, and whipped feta
or mushroom, caramelized onion, and whipped blue cheese

\$15.00

SALT AND PEPPER CALAMARI

served with chilli and herb mayo

\$15.50


CRUMBED PRAWNS

served with chilli and herb mayo

\$24.50

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ALL DAY

SOUP OF THE DAY

please ask your server

\$16.50

SPICY CHICKEN NIBBLES

served with buffalo sauce and ranch dressing

\$24.50

FRESH COROMANDEL MUSSELS (GF)

served with spicy tomato ragu and ciabatta

\$24.50

FISH AND CHIPS

served with chips and homemade tartar sauce

\$25.50


GRAZING PLATTER (GF/V)

an antipasto selection of cheese, salami, chorizo, grapes,
crackers, hummus, and basil pesto

\$26.00

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BURGERS AND SALADS

SMOKED CHICKEN SALAD (GF)

served with parmesan cheese, croutons, and caesar dressing

\$25.00

BEEF BURGER

served with caramelized onions, lettuce, tomato, pickles, cheese,
and thai chilli aioli

\$25.00

VEGGIE DELIGHT BURGER

vegetarian patty served with caramelized onions, lettuce,
tomato, pickles, cheese, and curry mayo

\$23.00


burgers are served with fries

SIDES

seasonal vegetables	\$10.00
garden salad	\$10.00

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MAINS

POIVRON RIPIENO RISOTTO (V)

baked capsicum stuffed with pea risotto and parmesan, served
with mushroom

\$29.00

PAN SEARED SALMON

served with roasted fennel, seasonal greens, thrice cooked
potatoes, and spiced honey mustard sauce

\$42.50

DUCK LEG CONFIT

served with seasonal vegetables, and orange morello cherry jus

\$42.50

VENISON

served with roasted beetroot puree, seasonal greens, romesco,
mushrooms, spinach, and red wine jus

\$42.50

EYE FILLET


served with thrice cooked potatoes, portobello mushroom, blue
cheese cream, caramelized onions, wilted spinach, and red wine
jus

\$42.50

Served from 12pm

All mains Gluten free on request

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DESSERTS

DARK CHOCOLATE GANACHE

bitter orange puree, chocolate soil, and mango sorbet

\$18.50

BAKED NEW YORK CHEESECAKE

blueberry compote and vanilla ice cream


\$18.50

STICKY DATE

caramel sauce and vanilla ice cream

\$18.50

Please inform staff of any allergies before ordering





HOT BEVERAGES

COFFEE LALA

Regular Large

Espresso	\$5.50	
Long Black	\$5.50	
Americano	\$5.50	
Flat White	\$6.00	\$6.50
Latte	\$6.00	\$6.50
Chai Latte		\$6.70
Cappuccino	\$6.00	\$6.50
Mochaccino	\$6.00	\$6.50
Hot Chocolate	\$6.00	\$6.50
Fluffy	\$4.50	\$5.00
Iced Coffee		\$8.70
Iced Mocha		\$8.70
Iced Chocolate		\$8.70

Extras ADD 70c

Coconut, Soy, Oat & Almond Milk

Caramel, Hazelnut, Vanilla, Sweet Chai, Spiced Chai Flavoured Syrup Shot

HARNEY & SONS TEA \$5.70

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 ALCOHOLICS

MOCKTAILS \$16

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

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

SMOOTHIE OF THE WEEK \$13 (DF)

Please ask your server

JUICES \$6.50

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

Immunity *(Raw Fruit & Vegetable with Turmeric & Ginger)*

ORGANIC JUICES \$6.50

Apple

Guava, Lime & Apple

SOFT DRINKS \$6.50

Coke, Coke No Sugar, Sprite, Ginger Ale, Ginger Beer

Tonic Water, Soda Water

Lemon Lime & Bitters, Rose Lemonade

OTAKIRI MINERAL WATER

Sparkling or Still 500ml \$5.50 750ml \$8





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

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>Mercury Bay Estate Syrah, Coromandel, NZ</i>	\$13.00	\$50





BUBBLES

<i>Lindauer Fraise, Lindauer Brut, NZ</i>	<i>\$13(200ml)</i>
<i>Bandini Prosecco, NV, Italy</i>	<i>\$47 Bottle</i>
<i>Veuve Du Vernay Brut, France</i>	<i>\$48 Bottle</i>
<i>Mercury Bay Estate Lola, Coromandel, NZ</i>	<i>\$49 Bottle</i>
<i>Champagne Laurent Perrier, France</i>	<i>\$125 Bottle</i>

BEERS

<i>Waikato, Lion Red</i>	<i>\$8.50</i>
<i>Heineken 0%, Steinlager Light</i>	<i>\$9.50</i>
<i>Steinlager Pure, Corona</i>	<i>\$11.00</i>
<i>Heineken, Monteith's Black</i>	<i>\$11.00</i>


LOCAL CRAFT BEERS (KUAOTUNU).

<i>Riwakasaurus Rex (Pale Ale)</i>	<i>\$12.00</i>
<i>Salty Sea Dog (White IPA)</i>	<i>\$12.00</i>
<i>Sticky Palms (Pale Ale) 440ML</i>	<i>\$14.00</i>

<i>Montieth's Apple Cider</i>	<i>\$10.50</i>
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SPIRITS & LIQUEURS

<i>HOUSE</i>	<i>single</i>	<i>double</i>
<i>Gin, Vodka, Bacardi, Jim Beam, Coruba</i>	<i>\$7.00</i>	<i>\$11.50</i>
<i>LIQUEUR</i>	<i>\$7.50</i>	<i>\$12.00</i>
<i>Malibu, Cointreau, Baileys, Frangelico, Kahlua, Amaretto, Midori, Limoncello</i>		
<i>PREMIUM</i>	<i>\$8.50</i>	<i>\$12.50</i>
<i>Canadian Club, Tequila, Chivas Regal, Appleton's, Jack Daniels, Brandy, Jameson's, Pimms</i>		





COCKTAILS

COCKTAIL OF THE WEEK \$21

Ask a staff member

BLOODY MARY \$19

Spicy Tomato Juice, Vodka, Cracked Pepper and Celery

MIMOSA \$19

Sparkling Brut and Orange Juice

STRAWBERRY DAIQUIRI \$21

Strawberries, Bacardi, Lime Juice and Cranberry Juice

PINA-COLADA \$21

Pineapple Juice, Coconut Cream and Bacardi

MANGO MARGARITA \$21

Mango, Tequila, Cointreau and Lime Juice

TROPICAL SNOW \$21

Pina-Colada and Mango Margarita

MIAMI VICE \$21

Pina-Colada and Strawberry Daiquiri

FRUIT BURST \$21

Mango Margarita and Strawberry Daiquiri

