Early Eats

Daily before 11.30am

Nutritionists might argue that breakfast is the most important meal of the day.

We agree - enjoy our range of 'breakie' options.

14.0

19.5

Local breakie bowl	
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Berry coulis, roasted oats, chia seeds, toasted coconut, hazelnuts, seasonal fresh fruit served with coconut yoghurt. (v)

Toast combos

Choose one of our combos with your choice of ciabatta, multi-grain or gluten free bread. (gf - extra 1)

Feta, Basil Pesto, Balsamic Glaze with juicy Tomato 10.5

Marmite and Avocado. (v) 8.5

Smashed avo + feta

LOCAL made potato and rosemary hash, smashed avocado and feta, free range fried egg, hollandaise, basil pesto, organic baby rocket. (gf)

Banter bowls 12.0

Choose one of our delicious smoothies topped with fresh seasonal fresh fruit. (gf)

Summed bod - Sweet strawberries and boysenberries with a hint of coconut topped with toasted coconut, almonds, seasonal fresh fruit. (v)

Super green - Banana and kiwifruit with a splash of spirulina topped with toasted seeds, cranberries, seasonal fresh fruit.

Build your own breakfast

Have it all, have a little, the choice is yours.

1. Choose your eggs

Free range eggs - cooked your way poached or scrambled on your choice of ciabatta, multigrain or spinach. (gf bread - extra 1)

2. Add your extras

+ Grilled salmon	6.0
+ Offiled Sairtion	0.0

- + Grilled halloumi
- + Freerange pork sausage
- + Avocado
- + LOCAL potato herb hash
- + Portabello mushrooms
- + Baby spinach
- + Grilled cherry tomatoes
- + LOCAL hollandaise
- + Basil pesto

Make sure to check out our daily specials board!

Purveyors of the best food the provinces have to offer. Ask us about our fantastic LOCAL suppliers.



10.0

4.0

3.0

2.0

Lunch Menu

Daily from 11.30am

There's no need to be bored with your midday meal ever again. Take a look at our delicious lunch menu.

Lunch bowl Today's market salad - season's produce & grain. (v)	fresh	Noodle bowl Today's season's fresh produce, to with our LOCAL sauce or broth.	opped
Salad	13.0	Noodle bowl	13.0
Add protein		1. Choose your noodles	
+ Grilled portabello mushrooms + Grilled halloumi (gf) + Chef's marinated chicken (gf) + Calamari with lemon chilli + Panko crumbed fish bites		+ Soba noodles + Rice noodles 2. Add one	
+ Chef's marinated beef (gf)	6.5	+ Portabello mushrooms (v) + Grilled halloumi (gf)	
+ Crispy fried prawns + Pork belly	9.0	+ Chef's marinated chicken (gf) + Chef's marinated beef (gf) + Tofu (v)	6.5
+ Grilled salmon	10.0	+ Garlic prawns + Pork belly	9.0
		+ Grilled salmon	10.0

Toasties 16.0

The big cheese - three flavours of cheesy goodness; Gyera, Mozzerella and Parmesan with plum-chilli chutney.

The porker - slow cooked free-range pork, mozzerella and caramelised apple and thyme chutney.

Smashed avo + feta 19.5 LOCAL made potato and rosemary hash, smashed avocado and feta, free range fried egg, hollandaise, basil pesto, organic baby rocket. (gf) **Provincial plate** 16.0 per person A local selection of deli, breads, oils, fruit and nuts. Add cheese 6.0 per cheese + Marama camembert style + Blue rhapsody + Epitome farmhouse style **Crumbed camembert** 16.0 Creamy camembert with local made crackers and plum chutney. Perfect to share. LOCAL crackers 12.0 Crisp carckers with LOCAL pate and lemon, garlic hummus. **Seasoned curly fries** with LOCAL chipotle mayo. Full bowl 8.0 Side bowl

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(v) - Vegan (gf) - Gluten free

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Drinks Menu

All day

Hot, cold, weak, strong, we've got your hydration needs sussed

Coffee Arrosta Coffee, Palmerston North		Sparkling	
Short black	3.6	Six barrel Soda Co. NZ made Lemonade / Cola six / Ginger ale	4.5
Long black		Vista, zero sugar sparkling water Feijoa / Lemon	4.0
Piccolo Latte Macchiato	4.0	regot/ Lemon	4.0
		Freshly made mocktails	
Flat white Latte	Regular 4.6 Large 5.0	Made with the finest selection of LOCAL ingredients	
Cappuccino Mochaccino		Orange & dandelion / Lemon, honey & ginger / Raspberry & lemon	4.5
		Juices	
Hot drinks		Apple Press, Hawke's Bay Jazz apple / Apple and pear	5.0
Hot chocolate	Regular 4.6 Large 5.0		
LOCAL chai		Juicy Lucy, Hawke's Bay Orange / Feijoa / Cranberry / Tomato (add spice 1.0)	4.0
Golden milk	6.0		
Beetroot latte		Kombucha	
		Daily Organics, Matakana	
Extras			
Almond, soy, coconut, cream, extra milk, extra sho	ot, truckers cup 0.80	Original / Seasonal flavours	6.0
Tea		Made LOCAL	
Chanui, Taumaraunui English breakfast / Earl gray	For one 4.0 For two 6.0	Today's smoothie / Ice chocolate / Ice coffee / Ice mocca	6.5
Herbal libertine blends, Berhampore Kapow (add lemon, honey or ginger 0.80 ea.)	For one 5.0 For two 7.0	EPT. DRING	к. _{ноs} , Ш



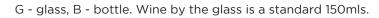
Minty ohm / runaway rose / lightening green

Booze Menu

Maker of happiness, solver of problems

Because no great story every started with someone eating salad

Wine		High Ball Made LOCAL with NZ liquor and mixer	
Sauvignon Blanc		Tidde Eoch E With 142 liquor did mixer	
Haha, Hawke's Bay	G 9.0 / B 38.0	Blue Duck Rare Vodka with your choice of:	12.0
Mataniwi, Wairarapa	G 10.0 / B 42.0	Orange and dandelion / Raspberry and Lemon / Lemon and Ginger	
		Lemonade / Ginger ale	
Pinot Gris			
Haha, Hawke's Bay	G 9.0 / B 38.0	Black Robin Rare Gin and East Imperial Tonic	12.0
Matahiwi, Wairarapa	G 10.0 / B 42.0		
		Beer	
Aromatic		Scott's Brewery, Oamaru	
Tohu riesling, Marlborough	G 9.0 / B 40.0	Porter / G-free / Pale Ale / Lager / Golden Ale	8.0
Matahiwi rose, Wairarapa	G 10.0 / B 42.0	Torter / O free / Fale Ale / Lager / Colden Ale	0.0
Clearview rose, Hawke's bay	G 12.0 / B 60.0	Light beer (2.5%)	9.0
Pinot Noir		Cider	
Haha, Hawke's Bay	G 9.0 / B 38.0	Scott's Brewery, Oamaru	
Fairmount, Carterton, Hawke's Bay	G 11.0 / B 42.0	Parched Apple	9.0
Merlot	6.00 / 0.700	Three Wise Birds, Hawke's Bay	10.0
Haha, Hawke's Bay	G 9.0 / B 38.0	Bach Life Apple	12.0
Ka Tahi, Hawke's Bay	G 11.0 / B 42.0		
Sparkling			
Matahiwi sparkling	B (200ml) 12.0		
Haha Brute Cuvee Bubbles	В (200111) 12.0		
Halla Didte Cavee Dubbles	D 40.0		



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