

**FREE RANGE EGGS**

Poached or scrambled eggs on sourdough with bacon	15
Eggs Benedict on sourdough with hollandaise <i>please choose from: bacon, spinach or smoked salmon</i>	18
Big breakfast: poached eggs on sourdough with bacon, kransky, hash brown, tomato, mushroom & hollandaise	25

**GRAZING**

Oysters: natural with pink onions or tempura with wasabi yoghurt	mp
Handmade crab wontons, served with coconut caramel sauce	19
Truffled macaroni cheese croquettes, with truffle salt	13
Mushroom & walnut pate, truffle oil, beetroot relish, sourdough toast	17
Mussels steamed in coconut milk, with lemongrass, galangal & turmeric	19

**SHARING BOARDS**

Antipasto: prosciutto & bresaola, olives, artichoke pesto, arancini, focaccia	33
Crumbed olives, quinoa & feta falafels, balaboosta, hummus & Turkish bread	31
Chicken liver parfait, aged cheddar, beetroot relish, pink onions, baguette	32

**MAINS**

Beer battered or crumbed fish & chips, house slaw <i>add: 3 crumbed prawns   12 add: 3 tempura oysters   mp</i>	32
Pancakes with grilled banana, maple syrup, mascarpone, raspberry textures & white chocolate	18
Angus beef mince on truffled-buttered toast, two fried eggs with truffle salt & beetroot relish	23
Seafood chowder with fino sherry, sweetcorn, potato, crayfish oil & sourdough toast	25
Twice-cooked pork belly, tempura soft shell crab, cashew nahm jim, pickled ginger mayo, apple caramel	34
Salad of lemon paprika chicken, cherry tomatoes, pickled carrot, radish & mint, buttermilk ranch	25
50g or 100g West Coast whitebait fritter, served with lemon, aioli & snow pea tendrils	25/48
Angus beef burger with bacon & cheese, gherkins, smoked chipotle & tomato relish, served with chips	25
Plant based spaghetti bolognese, wild rocket, parmesan & sourdough toast	24

**SHAKES**

Finlandia Vodka, passion, ginger & coconut milk	10
Black Spot rum, vanilla, caramel & choc milk	10
Mixed berry, banana & almond milk	8
Activated charcoal, cocoa & coconut milk	8

**SIDES**

Sourdough roll with butter	4.5
Broccoli with roasted almonds	12
Chips, tomato sauce & aioli	10
Baby cos, radish & mint, buttermilk ranch	10
House slaw, parmesan, lemon dressing	9

**DESSERTS**

Baileys cheesecake with mocha glaze, charcoal sorbet, blackcurrent gel & vanilla yoghurt	19
Banana crepe with golden rum caramel, rum & raisin gelato, mascarpone & spiced walnuts	19
Flourless chocolate torte, benson caramel, mascarpone, poached cherries, salted caramel corn	18
Pavlova with raspberry coulis & cream, meringues, lemon curd, orange blossom jelly	18

**LOCAL CHEESES**

*served with walnut bread, sesame lavosh,  
grapes & quince paste | 17 per cheese | 48 all three*

Over the Moon Triple Cream Brie, cow's milk

Kingsmeade *Opaki* Manchego, ewe's milk

Kāpiti *Kikorangi* Triple Cream Blue, cow's milk