

Brunch, Lunch & Dinner



Inspired contemporary & conscious cuisine, featuring the creative flair of executive chef Mark Mc Cracken and his talented kitchen team. The kitchen team produce all products in-house using local, seasonal ingredients where possible and organic produce from our own vegetable and herb gardens. One of our Chefs, Patrick, is also the talented gardener. Our menu changes seasonally so even if a dish has been popular it may not be available.

Some of our local boutique Suppliers include:

Westwood Free Range Chickens

Annie's Free Range Eggs

Gruff Junction Goats cheese

Peter Rabbit's Patch

Theo's Fish

Cressy Farm Free Range Bacon

Hazelz New Zealand

Akaroa Salmon

All our chutneys and sauces are made in-house from the finest products are preservative and additive free. A range is available for sale on our chocolate counter...

NB: Our dishes may contain traces of gluten, dairy or nuts – please inform us of severe allergies. Thank you!

Culinary School

Join Mark on his culinary school and relish the opportunity to learn, create and taste the finest cuisine that you can create at home.



Brunch

Organic Sourdough & Stout Wheaten Breads 9.9
Served with butter, passionfruit curd and hazelnut paté

Boston Baked Beans 13.9
Served with bacon on organic sourdough toast

Poached free range Eggs 14.9
Served with bacon on toast

She's Mushrooms on Toast 16.9
Creamy Portobello mushrooms with shaved pecorino, truffle oil & toasted wheaten bread

Vanilla French Toast 17.9
w/ poached berries, maple syrup, candied walnuts & vanilla ice cream

Huevos Rancheros 18.9
Two poached free range eggs on spicy refried beans, cheese, avocado salsa & sour cream with crispy cornmeal tortilla G/F

Eggs Benedict 19.9
Poached free range eggs on sourdough toast with a choice of house smoked salmon, free range bacon, or organic greens, with whipped irish potato colcannon cake and house hollandaise sauce

Sides

Organic greens, mushrooms, boston baked beans 4.9 each

Free range bacon, house smoked salmon, toast & butter 5.9 each

Two poached free range eggs 4

Hollandaise sauce 4



Nibbles to Share

Bowl of salt and pepper Almonds	7
Bowl of cumin and thyme marinated Olives	9
Crispy Pita Bread w/ tom chilli jam, yogurt and coriander	9.9
Organic Sourdough and Stout Wheaten Bread w/ confit garlic & rosemary oil	9.9
Our Organic Garden Salad	6.9
House Fries Triple cooked fries with aioli & salsa	10.9
Beef Short Ribs Mole w/ smoky avocado salsa	10
Kiwi 'Scotch Egg' w/ bacon mayo	9
Local Cheese, Crackers, Chutney and Chocolate Sesame Snap	18
 <i>For the Under 12 years!</i>	
Kids Vanilla French Toast With poached berries, maple syrup & vanilla ice cream	9
Herb & Potato Gnocchi Served with a cheese cream sauce	9
Corn Beef Sandwich and Fries	9
Cheese Omelette and Salad	9
Crispy Chicken Served with fries and tomato ketchup	9



Lunch

Soup of the Day

Served with w/ sourdough bread

small 10.9, large 15.9

House Corned Brisket on organic Rye

W/ pickles, ale mustard, cheddar & mesclun

Add a serving of house fries

20

4

Tart of organic Garden Greens

With onion jam, Gruff Junction feta, hazelnuts & poached egg

21

Harissa spiced free range Chicken Ballontine

Served w/ dates, preserved lemon, quinoa & yogurt

28

Herb & Potato Gnocchi

W/ leeks, mushroom, free range chicken, truffle oil and pecorino

25

Fish of the Day

Ask for our chef's special of the day

Market price

Thai Spiced Prawn Burger

Served on a soft roll w/ tomato chili jam, lemon mayo and cress

Add a serving of house fries

21

4

ONE BILL PER TABLE PLEASE – THANK YOU



Evening Menu

to Start

Salt and pepper Almonds	7.5
Cumin and tyme marinated olives	9.5
Organic Sourdough and Stout Wheaten Bread w/ confit garlic & rosemary oil	9.9
Soup of the Day Served with w/ sourdough bread	10.9
Thai Prawn Cakes w/ tom chilli jam, lemon mayo & salad	15
Beef Short Ribs Mole w/ smoky avocado salsa	16
Salad of Quinoa, roast Beetroot, date & almond, yogurt	12



Evening Menu

Mains

Breast of free range Chicken 32
w/ truffled leeks, potato gnocchi, mushrooms and pecorino

Fish of the Day Market price
Ask for our chef's special of the day

Aged ribeye of Beef 35
w/ pomme pont neuf, merlot butter, cress & jus

Tart of organic Garden Greens 26
With onion jam, Gruff Junction feta, hazelnuts & poached egg

to Finish

Lavender Creme Brulee w/ Shortbread 15

Spiced Kumara Pie w/ vanilla Ice Cream 15

Local Cheese, Crackers, Chutney and Chocolate Sesame Snap 18

