



SNACK MENU

SERVED AFTER 3PM



Fries with aioli **8.0**

Wedges with sour cream and sweet chilli **10.0**

Kumara chips with hot and spicy jerk dipping sauce **12.0**

Garlic and herb sourdough **7.8**

Side salad **7.5**

Mini spring rolls served with sweet chilli dipping sauce **9.5**

VEGETARIAN NACHOS

Corn chips, chilli beans and vegetable salsa, topped with guacamole and sour cream **16.8**

TOASTIE

Grilled ham, cheese and tomato in ciabatta bread **8.5**



A selection of sweet and savoury cabinet food is also available



SPECIALTY DRINKS

PROTEIN BOOSTER

Blueberry, almond, honey, cinnamon and whey protein **10.0**

ENERGY JUICE

Orange, berries, carrot, spinach, kiwifruit and pineapple **9.0**

BREAKFAST SHAKE

Almond milk, banana, passionfruit and oats **9.0**

PLEASE ORDER AT THE COUNTER

*Dishes subject to availability. 15% surcharge on public holidays.

*Please advise staff of any allergies when ordering as not all ingredients are listed.

BRUNCH MENU

SERVED UNTIL 3PM

BACON BENEDICT

Free range eggs, English muffin, finished with house-made hollandaise 18.0

THE BIG GRILL

Streaky bacon, free range eggs, thyme roasted tomato, chorizo sausage, and hash cake on sourdough 21.5

OMELETTE GF

Free range eggs, smoked salmon, cream cheese and baby spinach 22.0

PANCAKES GF, DF

Banana dark chocolate pancakes, stacked with grilled banana and maple 16.0 • Add bacon 21.0

TOASTED BAGEL

Served with peanut butter and jam 9.5

SOUP OF THE DAY

Ask at the counter for today's flavour, served with a house-made bread roll 14.5

SPICY BAKED BEANS GF, DF

House-made baked beans, with chorizo topped with a poached egg 17.8

TOASTED MUESLI DF

House-made toasted muesli with banana, chia seeds and coconut yoghurt 14.0

FISH AND CHIPS

Apple cider battered fish of the day and chips, served with chunky house-made tartare sauce 21.8

PORTABELLO MUSHROOM STACK VEGAN

Mushrooms, topped with walnuts, garlic and sundried tomato, and a lemon dressing 19.8

POTATO STACK GF

Potato hash cake topped with streaky bacon, baby spinach, poached egg and served with a side of chilli cream 17.0

WARM LAMB SALAD GF

Moroccan style pumpkin and lamb salad with nuts and seeds, topped with a yoghurt dressing 24.0

PASTA

House-made kale pesto, chilli and parmesan spaghetti pasta 18.0

CHICKEN BAGEL

Texan grilled chicken breast, streaky bacon, smashed avo, tomato, greens and cream cheese 19.8

EGGS ANY STYLE

Served on sourdough, wholegrain or gluten free 12.5