

breakfast

gluten friendly

coconut panna cotta 26

mango sago, lewis farm strawberries, candied coconut, mint

tomatoes on toast 27

curious croppers heirloom tomato, gf toast,
chilli, basil, mozzarella, olea estate olive oil
add: streaky bacon 8 | add: grilled halloumi 8

avocado toast 26

smashed avocado with pea & edamame, soft goats' feta,
basil, yuzu kosho, gf toast
add: streaky bacon 8 | add: grilled halloumi 8

grilled zucchini 25

poached eggs, dill labneh, lemon & chive gf crumb
add: cold smoked aoraki salmon 12

eggs benedict 26

poached eggs, hash browns, honey baked ham,
spinach, hollandaise

free range eggs on toast 14

scambled, poached or fried on gf toast | add side:

sides

cold smoked aoraki salmon 12
streaky bacon 8 | house baked beans 8
hash browns 8 | button mushrooms 8 | grilled halloumi 8
half avocado 8 | fruit platter 13 | hollandaise 5
lamb merguez sausage 8 | vegetarian sausage 8

breakfast

plant based

coconut panna cotta

26

mango sago, lewis farm strawberries, candied coconut, mint

tomatoes on toast

27

curious croppers heirloom tomato, toasted sourdough,
chilli, basil, cashew cheese, olea estate olive oil
half avocado 8

avocado toast

26

smashed avocado with pea & edamame, cashew cheese,
basil, yuzu kosho, toasted sourdough
add: vegan sausages 8

build your own breakfast

toast +5
button mushrooms +8
half avocado +8
seasonal fruit platter +13
vegan sausages +8
vegan house baked beans +8

brunch

gluten friendly

BREAKFAST

coconut panna cotta

mango sago, lewis farm strawberries, candied coconut, mint

26

tomatoes on toast

curious croppers heirloom tomato, gf toast, chilli, basil, mozzarella, olea estate olive oil

27

avocado toast

smashed avocado with pea & edamame, soft goats' feta, basil, yuzu kosho, gf toast

26

grilled zucchini

poached eggs, dill labneh, lemon & chive gf crumb
add: cold smoked aoraki salmon 12

25

eggs benedict

poached eggs, hash browns, honey baked ham, spinach, hollandaise
add: streaky bacon 8 | add: cold smoked aoraki salmon 12

26

free range eggs on toast

scrambled, poached or fried on gf toast | add side:

14

extras

streaky bacon 8 | hash browns 8 | house baked beans 5
cold smoked aoraki salmon 12 | grilled halloumi 8
button mushrooms 8 | half avocado 8 | fruit plate 13 | hollandaise 5
lamb merguez sausage 8 | vegetarian sausages 8

SIDE

garden salad

gem leaves, radish, cucumber, chives

12

kumara wedges

two grey onion dip

12

hand cut chips

truffle mayo

12

BURGER

two grey cheese burger

wagyu beef, cheddar, house pickles, tomato, gem leaves, chilli mayo, potato bun, shoestring fries

34

plant based burger

daikon & wakame patty, dahl salsa, cashew cheese, iceberg, potato bun, shoestring fries

29

SALAD

caesar salad

baby gem leaves, crouton, parmesan, pancetta, soft boiled egg, ortiz anchovy
› add organic chicken breast +10

28

salmon poke bowl

lime cured salmon, buckwheat, avocado, edamame, cabbage, cucumber, carrot, sriracha aioli

29

LARGER DISHES

char grilled broccoli & green beans

buckwheat, peas, lemon, goats' feta, mint

32

grilled market fish

baby potato, zucchini, green olive, basil, tarragon

38

cider battered fish & chips

shoestring fries, crushed peas, tartare sauce

38

gluten friendly pasta

tiger prawns, cherry tomato, red chilli, basil

36

seafood chowder

saffron & coconut soup, market fish, prawns, diamond shell clams, mussels, toasted baguette

30

please specify your dietary requirement upon ordering | one bill is preferred & we can split bills up to eight ways

brunch

plant based

BRUNCH

coconut panna cotta 26
mango sago, lewis farm strawberries, candied coconut, mint

tomatoes on toast 27
curious croppers heirloom tomato, toasted sourdough,
chilli, basil, cashew cheese, olea estate olive oil
add: half avocado 8

avocado toast 26
smashed avocado with pea & edamame, cashew cheese,
basil, yuzu kosho, gf toast
add: vegan sausages 8

build your own breakfast

toast +5
button mushrooms +8
half avocado +8
seasonal fruit platter +13
vegan sausages +8
vegan house baked beans +8

plant based burger 29
daikon & wakame patty, dahl salsa, cashew cheese,
iceberg, potato bun, shoestring fries

char grilled broccoli & green beans 32
buckwheat, peas. lemon, cashew cheese, mint

SIDES

garden salad 12
gem leaves, radish, cucumber, chives

kumara wedges 12
vegan mayo

hand cut chips 12
vegan mayo

lunch & dinner

gluten friendly

SMALL & SNACKS

market oysters minimum order of 3 6.5ea
› natural with shallot vinegar
› tempura with smoked chilli mayo

sicilian olives 12
orange & rosemary

tomato bruschetta x2 28
curious croppers heirloom tomato,
gf toast, chilli, basil, mozzarella,
olea estate olive oil
add: ortiz anchovy 8

organic chicken liver parfait 26
px jelly, cornichons, pear chutney, gf toast

broken falafel 14
smoked garlic labneh

SALAD

caesar salad 28
baby gem leaves, crouton, parmesan, pancetta,
soft boiled egg, ortiz anchovy
› add organic chicken breast +10

rice noodle salad 32
sashimi style ruakaka kingfish, green beans, snap peas,
avocado, coriander, shiso, sesame

salmon poke bowl 30
lime cured salmon, buckwheat, avocado, edamame,
cabbage, cucumber, carrot, spring onion, siriracha aioli

LARGER DISHES

plant based burger 29
daikon & wakame patty, dahl salsa, cashew cheese,
iceberg, gf bun, shoestring fries

two grey cheese burger 34
wagyu beef, cheddar, house pickles, tomato,
gem leaves, chilli mayo, gf bun, shoestring fries

char grilled broccoli & green beans 32
buckwheat, peas, lemon, goats' feta, mint

grilled market fish 38
baby potato, zucchini, green olive, basil, tarragon

cider battered fish & chips 38
shoestring fries, crushed peas, tartare sauce

seafood chowder 30
saffron & coconut soup, market fish, prawns,
diamond shell clams, mussels, toasted baguette

gf pasta 36
tiger prawns, cherry tomato, red chilli, basil

steak & chips 47
pure south sirloin [250g], hand cut chips,
café butter, green pepper sauce, watercress

SIDE

garden salad 12
gem leaves, radish, cucumber, chives

kumara wedges 12
two grey onion dip

hand cut chips 12
truffle mayo

please specify your dietary requirement upon ordering | one bill is preferred & we can split bills up to eight ways

lunch & dinner

plant based

SMALL

sicilian olives 12
orange & rosemary

rosemary & garlic flat bread 17
olea estate olive oil

broken falafel 14
cashew cheese, olea estate olive oil

LARGER DISHES

tomato bruschetta x2 27
curious croppers heirloom tomato, toasted sourdough,
chilli, basil, cashew cheese, olea estate olive oil

plant based burger 29
daikon & wakame patty, dahl salsa, cashew cheese,
iceberg, potato bun, shoestring fries

char grilled broccoli & green beans 32
buckwheat, peas. lemon, cashew cheese, mint

SIDES

garden salad 12
gem leaves, radish, cucumber, chives

kumara wedges 12
vegan mayo

hand cut chips 12
vegan mayo