

BREAKFAST

7-11.30 MON-FRI

ya bon sourdough - w/ jam, organic cashew butter or marmite (v).	8.5
house made granola - w/ fresh berries, banana, clevedon honey & greek yogurt (v)	12.5
eggs on toast - poached, fried or scrambled free range eggs on ciabatta (v) or with bacon.	12 16.5
red velvet hot cakes - w/ fresh berries, maple syrup & house made coconut yogurt.	17
smoked fish - on house made crumpets w/ citrus butter sauce, watercress & a poached egg.	17.5
wc tuscan baked beans - w/ bacon, mozzarella, fresh basil, a poached egg & ciabatta.	17.5
spiced pumpkin waffle - w/ pecan maple mascarpone, rhubarb & bacon.	18
smashed avocado - w/ rocket, lemon sea salt, popped capers, whipped feta & a soft boiled egg (v).	18
eggs benedict - ham & poached free range eggs on an english muffin w/ hollandaise.	18.5
primal starter - chorizo w/ sautéed kumara, streaky bacon, poached eggs & te mata mushrooms (gf).	23.5
wright & co breakfast - holly bacon, grilled tomato, free range eggs, village butcher sausage, confit te mata portobello mushrooms, local black pudding & agria hash on toast.	25

SIDES

a slice of toast: ciabatta sourdough gluten free	3.5
a free range egg	2.5
spinach agria hash smashed avo confit mushroom	5.5
holly bacon origin earth halloumi chorizo village butcher sausage hb black pudding	7.5
house smoked fish	8.5
saucers: free range egg hollandaise roasted garlic aioli maple syrup tomato sauce	3.5

CAFE KIDS

red velvet hot cakes w/ fresh berries, maple syrup & house made coconut yogurt.	11
hot dog, chips & tom sauce.	9.5
ham & cheese toastie.	8.5

SALADS

fresh salads from the cabinet	
mini	5
small	8
large	10

BOTTLED

<i>atea tonics</i>	7
kumarahou ginger & tumeric [WELLNESS]	
tea tree & hibiscus [ENHANCE MENTAL FOCUS]	
horopito & liquorice root [AID RELAXATION]	
kawakawa & chamomile [ANTI-INFLAMMATORY]	
arepa [CONCENTRATION + MENTAL CLARITY]	9
created by neuroscience to enhance mental clarity. a caffeine free beverage for the brain. made with black currant, green tea & pure nz pine extracts.	
<i>home grown organic juices</i>	5
apple orange feijoa	
<i>coagua</i>	7
coconut water [INTENSE REHYDRATION]	

BEER & CIDER

peroni 5.1%	8
giant ipa 500ml 5.8%	12
zeelandt black monk 5.1%	9.5
panhead pale ale 4.6%	9
halo pilsner 5.4%	9.5
garage project beer 4.8%	9
garage project hapi daze 4.8%	9
little creatures pale ale 5.4%	9
renaissance empathy 2.4%	9
three wise birds summer fling 7%	11

LUNCH

11.30-2 MON-FRI

grilled origin earth halloumi - w/ a pear & walnut salad (v).	16.5
smoked fish - on house made crumpets w/ citrus butter sauce, watercress & a poached egg.	17.5
smashed avocado - w/ rocket, lemon sea salt, popped capers, whipped feta & a soft boiled egg (v).	18
spiced pumpkin waffle - w/ pecan maple mascarpone, rhubarb & bacon.	18
fish sliders - w/ classic house tartare & watercress (3).	18.5
buddha bowl - edamame hummus w/ avocado, raw & cooked vegetables, kumara, cumin chickpeas & basil (vegan, gf).	19.5
sticky red pork belly bao buns - w/ lime mayo, pickled cucumber, chilli & fresh coriander.	19.5
tender squid salad - w/ pickled ginger & a vietnamese chili dressing (gf).	21.5

cheese burger - village butcher prime beef, swiss cheese, pickle, tomato, lettuce & aioli w/ shoestring fries.	26
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shoestring fries	8
rustic fries	9.5
<i>fries w/ garlic aioli & tomato sauce</i>	

THE COOKS PLATE

refer to the specials board for today's option.

DRINK

HOUSE MADE

<i>sodas</i>	7.5
organic cola	
raspberry & lemongrass	
old fashioned lemonade	
hot lemon, ginger & honey	4.5
<i>slushy</i>	9.5
iced coconut & lime slushy [REHYDRATION]	
made with coagua coconut water, fresh hawkes bay limes & a dash of agave nectar. very refreshing & packed full of natural electrolytes.	
<i>smoothie</i>	8
green smoothie [ENERGY]	
spinach apple ginger & citrus blended with ice & your choice of coconut water or almond/ soy milk.	
<i>cocktails (alcoholic)</i>	10
mimosa	
bloody mary	

WINE

<i>red</i>	150ml	bottle
montepulciano d'abruzzo	14	52
te awanga estate syrah	12	55
<i>rosé</i>		
black barn rosé	10	44
indian summer rosé		55
<i>white wine</i>		
astrolabe durvillea sauvignon blanc	10	42
theory & practice pinot gris	10	42
vidal reserve series chardonnay	10	42
terra sancta estate mysterious white	12	55
<i>bubbles</i>		
cloudy bay pelorus		74
bollinger	half bottle	85 148
haha brut cuvee nv	10	42
<i>glasses also available in 75ml pours.</i>		