

Brunch from 11-3pm, Weekends

Granola <i>honey roasted oats, nuts, seeds, fruit, homemade yoghurt</i>	14
Brioche French Toast <i>maple blueberry ricotta, bacon, banana, hazelnut</i>	21
Eggs on Toast <i>poached, fried, or scrambled on 5 grain, gluten free or ciabatta</i>	11
Eggs Benedict <i>two poached eggs, spinach, English muffin, hollandaise</i>	
<i>with smoked salmon</i>	22
<i>with ham</i>	21
<i>with mushroom</i>	19
Shakshuka <i>eggs, chickpeas, smoked tomato, feta, toast</i>	19
Halloumi Bagel <i>pesto, tomato, red onion, hummus, rocket</i>	21
Bacon & Egg Brioche Bun <i>hollandaise, chilli jam, swiss cheese, pickle</i>	19
Oysters <i>black pepper and shallot dressing</i>	5/each
Tempura Oyster <i>pickled ginger, curry mayonnaise</i>	6/each
French Onion Soup <i>croute, gruyere</i>	15
Bang Bang Chicken Salad	23
Octopus <i>fennel, potato, saffron</i>	19
Fish 'n Chips <i>beer battered, shoestrings, tartare</i>	27
PIZZA	+4 gf
<i>Roast Garlic & Parmesan V</i>	13
<i>Salmon, fennel & onion marmalade, capers, chive fraiche</i>	19
<i>Roast Pumpkin, goat cheese, kale, pine nut, sage V</i>	17
<i>Smoked Ham, mushrooms, olives, mozzarella, chipotle, oregano</i>	19
SIDES	
Mac 'n 4 Cheese <i>V</i>	9
Shoestring Fries, <i>aioli</i>	9
DESSERTS	
French Toast <i>pain d'epice, apple, sherry vinegar ice cream</i>	16
Chocolate Delice <i>salted caramel, roasted banana ice cream</i>	18
Lemon Cream <i>blueberry compote, thyme and vanilla beignet</i>	16
Ice Cream & Sorbets <i>please ask for today's selection</i>	12
New Zealand Cheeses <i>fig compote, water crackers 1,2 or 3 cheeses</i>	17/32/42

HOUSE COCKTAILS

19

Bay Sour *sour, floral, light*

Bay leaf vodka, elderflower, lemon, kiwifruit & cardamom, Foamee

Pink Flamingo *sweet, berry, bubbly*

Pink gin, white chocolate liqueur, rose cordial, citric solution, raspberry kombucha

Gin & Juice *sherbet, nutty, tall*

Hemp gin, mandarin leaf, citric solution, mandarin syrup, absinthe, olive oil

Carribbean Scroppino *floral, spiced, fizzy*

Caraway rum, Italicus, lemon sorbet, olive brine, coconut, sparkling wine

French Toast Fizz *boozy, creamy, after dinner*

Bulleit bourbon, vanilla, pear, quince & whey cordial, lemon, tonic

Dressed & Infamous *smokey, sour, bitter*

Tequila, smoked Aperol, rhubarb, lime

Scottish Breakfast *boozy, after dinner, sweet*

Johnny Walker Black Label, puffed rice, vermouth, barley cordial

Black Paris *boozy, tropical, after dinner*

Butter washed cognac, Averna, Plantation pineapple, chocolate bitters

HOUSE WINES *see beverage list for more*

150ml 225ml bottle

Chardonnay

Trinity Hill *Hawke's Bay*

10 16 49

Fat and Sassy *Hawke's Bay*

14 22 65

Sauvignon Blanc

Trinity Hill *Hawke's Bay*

10 16 49

Astrolabe, Awatere Valley *Marlborough*

14 22 65

Pinot Gris / Riesling

Leefield *Marlborough*

10 16 49

The Ned *Marlborough*

12 18 60

Te Whare Ra, 'M' Riesling *Marlborough*

14 22 65

Rosé

Trinity Hill *Hawke's Bay*

10 16 49

Clearview Estate Blush *Hawke's Bay*

11 17 55

Pinot Noir

Roaring Meg *Central Otago*

14 22 65

Nor'wester by Greystone *North Canterbury*

15 24 70

Syrah

Trinity Hill *Hawke's Bay*

11 17 55

Elephant Hill *Hawke's Bay*

14 22 65

Merlot & Blends

Trinity Hill Merlot *Hawke's Bay*

11 17 55

Alpha Domus 'The Navigator' (CS/CF/Merlot) *Hawke's Bay*

14 22 65