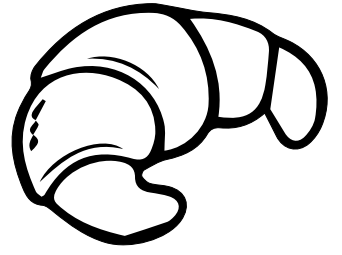


# DAILY



# BREAD

## PROCESS

All of our flour is sourced from New Zealand growers and is either organic or spray free. We don't use commercial yeast, only natural leaven, as the end result is super delicious and easier on your stomach.

We produce classic ferments, spreads and jams, while exploring traditional food preservation methods. The kitchen captures the flavour of a fruit or vegetable when it reaches its seasonal best.

All pickled products are unpasteurised, fermented using natural air borne yeast (just like our bread) and the selection is set to evolve over time. Please keep our pickles and jams in the fridge, even when unopened.

**PICKLES  
& PRESERVES  
DELI & BAKERY**

11

1210 GREAT NORTH ROAD PT CHEV 1022

## BREAKFAST

- Croissant, strawberry jam, butter — 5
- Cacao, oat & nut muesli, hazelnut milk, banana (V) — 13
- Buckwheat granola, coconut, banana, raspberry (GF, V) — 13
- Eggs, soldiers, Orphans marmite — 13
- Bacon, sunny egg, feijoa chutney, Kaitaia Fire on brioche — 9
- Salmon gravlax, horseradish cream cheese, dill on brioche — 12
- Fruit loaf, hung yoghurt, blueberry compote — 9

add avocado +2

## TOAST & TOPPINGS

- Carrot kimchi, Smoke&Fire peanut butter (V) — 8.5
- Hazelnut butter, banana (V) — 8.5
- Orphans marmite, Mahoe edam — 8.5
- Sauerkraut, avocado, kiwifruit habanero — 8
- Orphans marmite, heirloom tomato — 8.5
- Smoked alpine salmon, pear kimchi — 9
- Smoked kahawai, pickled egg — 9

all on sprouted lentil loaf  
or sprouted quinoa +1 (GF)

⌞ FROM 10AM

## THE KITCHEN

- Hot pretzel, whipped bottarga — 6
- Bolognese, Parmigiano Reggiano on kumara sourdough — 15
- Fish plate: smoked & cured fish, pickles, labneh, toast — 23

## SANDWICHES

- Reuben: corned beef, gouda, mustard, sauerkraut or pear kimchi — 17
- Ploughman's: salami, edam, rocket, red onion, heirloom tomato, dill cream cheese, mustard — 17
- Bánh Mi: chicken, pâté, carrot kimchi, pickled cucumber, Kaitaia Fire on 1/3 baguette — 17
- Fishy: Daily smoked fish, watercress, avocado, red onion, cucumber — 19
- Big Bird: roast chicken, capsicum kimchi, red onion, pickled onion, feijoa chutney, labneh, coriander — 17
- Pastured: Orphans marmite, red onion, parsley, tomato, pickled egg, Mahoe edam — 15
- Nightshade: heirloom tomato, roasted eggplant, rocket, capsicum, nasturtium pesto — 17
- Cepa: Chopped egg, chive, pickled onion — 11

# DAILYBREAD.CO.NZ

## COLD DRINKS

- House soda — 5
- Horopito ginger beer — 5
- Kombucha — 5
- Pressed tangelo juice — 5
- Daily iced tea — 4
- Iced black coffee — 4
- Iced white coffee — 5

## HOT DRINKS

- Espresso black — 4
- Espresso white — 4.5  
upsized / extra shot + .5  
w hazelnut milk / soy milk + 1
- Filter coffee — 5
- Milky chai — 5
- Tea selection — 4.5
- Kawakawa, ginger, lemon — 4.5
- Manuka, honey, ginger, lemon — 4.5

(V) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

# MONDAY — SUNDAY 7AM — 3PM

## DELI

- Jersey Girls organic A2 milk — 4 / litre
- Organic tangelo juice — 13 / 750ml
- Pastured organic eggs — 1 / ea
- Matakana olive oil — 10 / 250ml

- Buckwheat granola — 15
- Cacao oat muesli — 15

- Sauerkraut — 15
- Pear kimchi — 15
- Pickled eggs — 15
- Feijoa chutney — 9
- Orphans marmite — 15

