

MENU

Served 10am – 2.30pm

Please do ask us about any dietary requirements.

Poached Eggs (2) on a Toasted Panini served with Hollandaise Sauce (only until 12:00 on weekends)	\$12.00
Add - Holly free range bacon	\$5.00
Roasted Te Mata mushrooms	\$4.00
Home smoked salmon	\$7.00
Seafood Chowder served with warm garlic bread	\$18.00
Soup of the Day served with warm herb bread (GF/DF on request)	\$15.00
Crumbed Chicken Open Sandwich with avocado, Pesto and salad leaves	\$19.50
Pumpkin, Quinoa, Chickpea and Sundried Tomato Salad with Feta and Rocket (GF/DF on request)	\$15.00
Optional Add-ons	
Lamb Loin	\$7.00
Halloumi	\$5.00
Spinach & 3 Cheese Ravioli with Romesco Sauce - V Sprinkled with slivered almonds (GF on request)	\$22.00
Slow Braised Beef Burger on Toasted Brioche Bun (GF/DF on request)	\$22.00
Lamb and Kumara Pie served with Smashed potatoes and a green salad	\$22.00
Children's Options (Only available 10 years & under)	
- Ham & Cheese Toasted Triangles	\$7.00
- Macaroni & Cheese	\$10.00



Welcome to Birdwoods Café, we are delighted you are visiting us and supporting a locally owned and operated business. We pride ourselves on offering a small and seasonally changing menu that is all prepared in our little kitchen using as many local ingredients as we can and some of which are produced in our own kitchen garden. Our Head Chef, Wendy Barnett has been with Birdwoods since 2015.

OUR REGULAR FAVOURITES

Served all day

Savoury Scone with butter & tomato relish	\$6.00
Sweet Scone with whipped cream & fruit jam	\$6.00
Cake of the Day (please ask your waitress for details)	\$7.50
Rhubarb & Caramel Layer Cake	\$7.50
Hannah's Famous Lemon Tart	\$7.50
Short Cake - white chocolate & seasonal fresh fruit	\$7.50
Custard Square	\$7.50
Loaf of the Day (low gluten)	\$6.00



HOT & COLD DRINKS

French Press Plunger Coffee Tray p/person \$5.00
Award winning Hawthorne Kidnappers blend freshly roasted and ground, served with milk & cream. (Decaffeinated is also available)

Tea Tray p/person \$5.00
Webster's Loose-leaf Organic Tea – English Breakfast | Peppermint Herbal Tea | Sencha – Green Tea | Berry Herbal Tea | Lime & Ginger Green Tea | Earl Grey

Rooibos (South African Red Bush)

Hawthorne Espresso Coffee

White Coffees \$5.00
Regular \$4.50
Large \$5.00
Black Coffees
Small \$3.00
Regular \$3.50
Large \$4.00
Hot Chocolate \$5.00
Chai Latte \$5.00
Iced Latte \$5.50
Extra Shot +\$0.50
Soy/Almond/Coconut Milk +\$0.50
Decaffeinated is also available

Nectarine Iced Tea \$5.00
Homemade Lemonade \$5.00
Plum Fizz \$5.00
The Apple Press Apple Juice \$5.00
The Apple Press Apple & Feijoa Juice \$5.00
Organic Fruit Drinks \$5.00
Ginger Beer | Lemon, Lime & Bitters
Apple, Orange & Mango | Apple & Blackcurrant

WINE & BEER

[Please do not be offended if we ask to see I.D.]

Heineken Beer \$8.00
Amstel Light Beer \$7.00
Steinlager Pure \$8.00
Corona Beer \$8.00
Giant – Havelock North Craft Beer Pale Ale 500ml \$12.00
Three Wise Birds Cider – Summer Fling Cider 330ml \$8.50
Sparkling – Veuve du Vernay Brut (French) 200ml \$10.00
Sparkling – Haha Brut (HB) Bottle \$40.00
Birdwoods House Red Wine (HB) Bottle \$35.00 / Glass \$8.00
Birdwoods House White Wine (HB) Bottle \$35.00 / Glass \$8.00
Rosé – Pask Instinct Berry Blush (HB) Bottle \$37.00 / Glass \$8.50
Sauvignon Blanc – Junction (HB) Bottle \$39.00 / Glass \$9.00
Sauvignon Blanc – Astrolabe (Marlborough) Bottle \$39.00
Chardonnay – Haha (HB) Bottle \$37.00
Pinot Gris – Theory & Practice (HB) Bottle \$37.00
Syrah – Trinity Hill (HB) Bottle \$49.00
Merlot Cabernet Te Mata Estate 2015 (HB) Bottle \$45.00