

HOT & COLD



DRINKS

French Press Plunger Coffee Tray per person	\$5.00
Award winning Hawthorne Kidnappers blend freshly roasted and ground, served with milk & cream. (Decaffeinated is also available)	
Tea Tray per person	\$5.00
House Tea – Twinings English Breakfast We also offer Fresh Leaf Peppermint Green Tea Wild Berry Chamomile Earl Grey or Lady Grey Cranberry & Apple New Zealand Breakfast Rooibos (South African Red Bush)	
Birdwoods Decadent Italian Hot Chocolate	\$6.00
Nectarine Iced Tea	\$5.00
Irresistible Iced Chocolate or Coffee	\$7.50
Birdwoods Homemade Lemonade	\$5.00
Hawke's Bay The Apple Press	\$5.00
Jazz Apple Juice, Apple & Feijoa	
Phoenix 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 – Hawke's Bay Estate	Bottle \$37.00 / Glass \$8.50
Sauvignon Blanc – Junction Wines (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

LUNCH



Served 11am – 2.30pm

Seasonal Vegetable & Mozzarella Galette	\$13.50
Soup of the Day with a warm roll	\$15.50
Seafood Chowder with a warm roll	\$17.50
Kumara & Quinoa Hashcake with Hollandaise Sauce on a bed of baby spinach V (GF/DF on request)	\$15.00
Add Holly free range bacon	\$5.00
Mangarara free range egg	\$4.00
Roasted Te Mata mushrooms	\$4.00
Home Smoked Salmon	\$7.00
Smashed Avocado with Feta, Sundried Tomato Pesto on Paleo Toast topped with Dukkah	\$19.50
Add extras as above	
Pumpkin & 3 Cheese Ravioli with Creamy Sage Sauce V	\$23.00
Slow Braised Beef Burger on Toasted Brioche Bun	\$21.00
Children's Option - Ham & Cheese Toasted Triangles	\$7.00
(Only available 10 years & under)	

OUR REGULAR FAVOURITES

Savoury Scone with butter & tomato relish	\$6.00
Lemonade Scone or Date Scone with whipped cream & fruit jam	\$6.00
Warm Chocolate Brownie with berry coulis (low gluten)	\$7.50
Rhubarb & Caramel Layer Cake	\$7.50
Carrot Cake	\$7.50
Beetroot, Chocolate & Orange Cake (low gluten, DF)	\$7.50
Hannah's Famous Lemon Tart	\$7.50
Greek Coconut & Lemon Syrup Cake	\$7.50
Short Cake - white chocolate & seasonal fresh fruit	\$7.50
Wendy's Famous Custard Square	\$7.50