



Winter Menu

Served daily until 2:30pm

Toasted Real Bread Project Sourdough <i>With house made jam, cream cheese, peanut butter or vegemite (v)</i>	7.0	Potato and Portobello Hash <i>Crisp hash brown, grilled portobello mushrooms, two poached eggs and hollandaise sauce</i>	20.0
2 Free range eggs on Sourdough <i>Scrambled, poached or fried (v)</i>	12.5	Smoked Kawhai fish cake <i>Smoked Kahawai & potato cake, wilted spinach, black garlic aioli, green apple and a poached egg.</i>	19.0
Organic oat porridge <i>Earl Grey poached fruit compote and coconut yoghurt (v)</i>	12.5	Citrus and chilli braised beef ribs <i>Slow cooked beef short ribs, potato mash, glazed carrots</i>	20.0
Daily Soup <i>Seasonal vegetarian soup served with toasted sourdough.</i>	13.0	Apple Tart Tartin <i>Caramelised apple and pastry open tart with vanilla ice cream and custard</i>	15.0
Roasted pumpkin, farro and warm goats cheese salad <i>Spiced roasted pumpkin, Organic farro grain, grilled goats cheese, rocket and pinenuts with pomegranate dressing</i> <i>Add grilled free-range chicken breast +\$6</i>	16.5		
Chicken pate and breads <i>Chicken liver pate, apple and port puree, toasted hazelnuts and a selection of toasted breads</i>	14.5		

Extras

Bacon / Wilted spinach / Potato Hashbrown / Grilled Mushrooms	5.0
Grilled tomatoes	6.0
Midnight Baker Freedom Loaf – Gluten Free	2.0

Coffee

Blends

Veloce *Our house blend – Cinnamon, chocolate and stonefruit*

Supremo *Full-bodied sweetness*

Essenza *Certified Organic*

Decaf *Swiss water process*

Black *From* **4.5**

White *From* **5.0**

Extra shot **0.5**

Soy milk **0.7**

Coconut/Almond milk **1.0**

Batch Brew **4.5**

Tasting Tray **6.5**
Espresso / Cold Brew / Piccolo – choice of Veloce or Supremo

Cold Brew from **4.5**

Iced Long Black **4.5**

Iced Latte **5.0**

Iced Coffee / Mocha / Choc **6.0**

Hot Chocolate **5.0**

Hakanoa Chai **4.5**

Forage + Bloom Tea **5.0**

