

# ALL DAY MENU

Our kitchen closes 2.30pm daily

We do our best to accommodate all tastes & diets, limited changes only to our menu

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Toasted bagel with cream cheese & raspberry jam NF \$8.00

Grain free muesli, mango & passionfruit coconut yoghurt, saffron poached pear, almond milk GF, DF, VEGAN \$16.50

Pumpkin pie porridge, apple & feijoa, oatly rawnola, runny cream NF (OR almond milk VEGAN) \$16.50

Blueberry & lemon curd pancake, thickened cream, poached rhubarb NF \$21.00

Crushed avocado, buffalo mozzarella, tomatoes, extra virgin olive oil, basil, midnight baker bread NF \$21.00

Roasted kumara rosti, goats cheese whip, baba ganoush, poached egg, rocket, sundried tomato pesto, prosciutto GF \$23.00 (OR vegetarian swap to avocado + \$1.00)

Vege bowl – Sauteed brocolini, kale, brussel sprouts, lemon hummus, miso dressing, poached eggs, seed cracker crumble GF, DF, NF \$19.50

Fitness bowl – Haloumi, cold smoked salmon, rocket, beetroot sauerkraut, tahini yoghurt, turmeric nuts and seeds, poached egg GF \$22.00

Mince on toast, parmesan, sour cream NF \$21.50  
ADD poached egg \$3.00

Green eggs & ham, truffle oil, sourdough NF \$19.50

Mushrooms, potato & thyme gratin, green goddess, baby onions GF, NF \$22.00

Beef quesadilla, organic black beans, manchego, sriracha sour cream & guacamole NF \$22.00

Eggs on sourdough – poached or scrambled NF \$10.00 | \$12.00

Weekend Eggs Benedict NF (only available Saturdays, Sundays & Public Holidays)  
Slow cooked pork, hollandaise, spinach, apple relish, sourdough \$22.00

## SIDES

ADD poached egg \$3.00 | Grilled haloumi \$5.00

Free range bacon \$6.00 | Kransky sausage with tomato relish \$6.00

Spinach with green goddess DF, VEGAN \$6.00 | Mushrooms DF, VEGAN \$8.00

Swap to GF toast +\$1.00 | Swap to midnight baker toast +\$1.00 | No toast, with rocket +\$1.00

## KIDS ONLY MENU

Little grain soldiers with marmite & avocado \$4.00 piece | or double \$6.00

Boiled egg & grain soldiers \$6.00 | or double \$8.00

Mini scrambled eggs & sourdough \$8.00

Pancake, banana, lemon sugar, yoghurt \$9.00

## COFFEE

All are standard double shots & organic milk

Piccolo | Short black | Short macchiato \$4.00

Long black | Long macchiato \$4.00

Flat white | Cappuccino | Small latte \$4.50

Large flat white | Latte | Chai | Hot Chocolate \$5.00

Almond milk turmeric Latte | Mocha \$5.50

Fluffy \$1.00 | Kids hot chocolate \$4.50

Iced black \$5.00 | Iced white \$5.50 | Iced chocolate \$5.50 | Iced mocha \$5.50

Extra shot +0.50

Decaf +0.50

Soy +0.70

Almond +0.70

Coconut milk +0.80

Runny cream +0.60

## TEAS

English, Earl Grey, White Peach, Paris, Peppermint, Chamomile, Citron Green, Blackcurrant \$4.50

Lemon, Honey, Ginger & Echinacea \$5.00

## SMOOTHIES DF, GF \$9.00

Green – Spinach, banana, coconut water, Echinacea

Raw Cacao – Almond milk, chocolate protein, almond butter, banana, psyllium husk

Blue – Acai, blueberries, coconut water, banana, almond butter

## FRESH JUICES \$8.50

Pineapple, apple & mint

Carrot, apple & ginger

Citrus – Lemon, orange & apple

Green – Spinach, cucumber, apple, lemon

## BATCHWELL KOMBUCHA \$6.50

Earl grey | Pineapple & ginger

## CHILLED DRINKS

Antipodes Still | Sparkling 500ml \$5.50

+ See our drinks cabinet for more

## WHOLE CAKES \$65.00 | \$95.00

Made to order. See our online ordering.

## CATERING

See our website for more info [www.catroux.co.nz](http://www.catroux.co.nz)