

## ALL DAY MENU Available until 2pm Mon - Sun

Please let us know if you have any food allergies or intolerances.

### Ancient Grain Porridge 21.5

Ancient grains, cardamom spiced honey, stewed fruit, coconut yoghurt, ginger crumble

### Smashed Avocado & Turkish Egg 24

Cumin & kumara sourdough, poached egg, minted labneh, marinated tomato, za'atar, burnt chilli butter  
+ *grilled halloumi* 8.5

### Eggs Benedict

Poached eggs, spinach, muhammara, herb oil, pink peppercorn hollandaise on chive & cheddar babka  
w Manuka smoked bacon 25  
w Herbed portobello mushroom 26  
w Smoked salmon 28

### Breakfast of Champions 26.50

Creamy mushrooms, smoked garlic, poached egg, vine tomato, walnut pesto, crispy enoki, pecorino on parāoa rēwena sourdough  
+ *manuka smoked bacon (1)*

### Avocado Brekkie Salad 25

Avocado, pancetta, crispy enoki, vine tomato, triple baked potatoes, pecorino, poached egg, tomatillo vinaigrette

### Strawberry Shortcakes 24.5

Vanilla pancakes, stewed strawberries, meringue, raspberry mascarpone, honeyed orange  
+ *manuka smoked bacon (1)* 3.5

### Chilli Fried Eggplant 24.5

Sweet and spicy crispy eggplant, roasted vegetables, almonds, pickled orange fennel slaw  
+ *grilled free range chicken* 9.5  
+ *grilled halloumi* 8.5

### Chorizo Ranchero 28.5

Chorizo stew, ranchero sauce, portobello, manuka smoked bacon, fried egg, triple baked potato, parāoa rēwena sourdough

### Fish Tacos 26.5

House made soft tacos, crispy fried fish, fattoush, shredded cabbage, remoulade, pickles, za'atar

### Moroccan Chicken 26.5

Grilled chicken kofta, turmeric spiced couscous, currants, shlada, minted yoghurt, ras el hanout

### Hashwich 26.5

Slow braised corned beef, crispy potato, fried egg, horseradish remoulade, house made sauerkraut, pink pepper, pecorino on pumpkin rye sourdough  
+ *manuka smoked bacon (1)* 3.5

### Toast & Spreads 9

Choose your toast and two spreads  
5 berry jam, citrus marmalade, marmite, Pic's peanut butter

### Eggs & Mixed Grain Toast 14

Free-range eggs any style on 5-grain sourdough  
+ *add your sides...*

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## SIDES

Bacon (2) 7

Herbed pork sausage (1) 5

Triple baked potatoes with Louisiana remoulade 6

Smoked salmon 10

Free-range egg 4

Grilled *Ferry Road* Halloumi 8.5

Vine tomato 6

Wilted spinach 5.5

Avocado 5.5

Pink peppercorn hollandaise 3.5

Aioli, kasundi, condiments 2

Grilled free-range chicken tenders 9.5

Toast (2) 7

Gluten friendly toast (2) 8

Creamy Mushrooms 9.5

Portobello mushrooms 9

Seasonal side salad 8.5

Chips and aioli 9.5

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## IT'S WHATS INSIDE THAT COUNTS

All of our bread is baked in house, using only organic & certified regenerative ingredients. Our other ingredients are free-range, cruelty free and locally sourced. A full list of details is available on our website.  
breadandbutter.nz | @breadandbutterbakeryandcafe

## PEOPLE WE LOVE TO WORK WITH

Kelmarna Organic Community Gardens - *salad greens*  
Southern Ocean - *sustainably sourced salmon*

\*\*\*10% Surcharge applies on Public Holidays\*\*\*

## KIDS MENU

### Egg & Toast 9

Poached, fried or scrambled on ciabatta  
+ manuka smoked bacon (1) 3.5

### Wattie's baked beans 10.5

On ciabatta toast  
+ manuka smoked bacon (1) 3.5

### Sausage & Chips 12

With salad and house made tomato sauce

### Vanilla Pancakes 13

Seasonal fruit, maple syrup & whipped cream  
+ manuka smoked bacon (1) 3.5

### Mac N Cheese 12.5

Ooey-gooey macaroni & 3 cheese

### Junior Chicken Burger 15.5

Grilled chicken, lettuce, tomato, aioli, cheese & chips

We kindly reserve the kids menu for your little ones.

## KIDS DRINKS

Cold Pressed Orange or Apple Juice 4.5 | Hot Chocolate 5 | Fluffy 2.5

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## HOT DRINKS

### Coffee

We proudly offer Bread & Butter Blend roasted by  
Espresso Workshop. Roast Origins; Brazil Fazenda  
Jaguara Guatemala Sierra Encantada, PNG Ulya Estate

### Tea Total

NZ Owned, ethically and locally sourced tea  
English Breakfast, Earl Grey, Peppermint,  
China Jasmine, Lemon & Ginger (caffeine free)

### Hakanoa Handmade 5.5/6

Sweet or Spicy Chai  
Ginger Latte  
Ginger & Lemon Toddy

## COLD DRINKS

### Karma Organic Range 6

Karma Cola, Karma Cola Sugar free,  
Gingerella, Lemmy Lime & Bitters

### Karma Organic Kombucha 6

Mango & Passion Fruit, Lemon & Ginger

### Cold Pressed by Homegrown

Apple Juice 7.5 / 9.5  
Orange Juice 8 / 10

### Antipodes

Sparkling Water (500ml) 7.5

### Housemade

Spirulina 8.5 / 11  
Strawberry + Kiwifruit Lemonade 8 / 10.5

### Pour Over

Iced Latte/ Chai Latte 6.5  
Iced USA 5  
Iced Lemon Toddy 6

## SHAKES & SMOOTHIES

### Iced Chocolate 9.5

Organic fair trade cocoa, vanilla, milk, whipped cream

### Iced Coffee 9.5

Double espresso, vanilla, milk, whipped cream

### Iced Mocha 10

Organic fair trade cocoa, double espresso,  
vanilla, milk, whipped cream

### Peach + Berry 12

Peaches, mixed berries, banana, vanilla, milk

### Mango Lassi 11.5

Mango pulp, yoghurt, coconut water, apple juice

### Peanut Butter + Choco Protein 12

Cacao, Pic's peanut butter, vanilla protein,  
banana, All Good oat milk,

### Green Goodness 12.5

Spinach, green apple, celery, avocado, pineapple,  
cucumber, lemon, spirulina, coconut water

## WINE

150 / 250 / Bottle

Mischief Pinot Gris Waipara 18'

12 / 17 / 44

Bieler Pere et Fils Rose France 18'

13 / 17 / 47

Ten Sisters Sauvignon Blanc 22'

13 / 17 / 46

Kakapo Chardonnay Marlborough 16'

12 / 17 / 44

Soligo Prosecco Treviso Italy (200 ml)

15

## BEER

Urbanaut Detroit IPA 10

Asahi 10

Urbanaut Rose Bay Lager 2.5% 9

## COCKTAIL

Mimosa 16