

# Starters

# Garlic, Cheese and Aioli Loaf (V) \$14.00

Baked Garlic Loaf Stuffed with Cheese, topped with Creamy Garlic Aioli, Balsamic Reduction and Toasted Seeds

#### Baked Brie with Crostini \$16.00

Baked Brie with toasted Crostini, Truffle Oil and Cranberry Sauce

# Brunch

## Big Breakfast \$28.00

Free-Range Streaky Bacon, Cheese Kransky, Grilled Gourmet Potato and Herb Hash, Butter Sautéed Mushrooms, House Made Baked Beans and Poached Local Free-Range Eggs, served with House Tomato Relish and Toasted Ciabatta

## Veg Breakfast Bowl (V, VG) \$27.00

Gourmet Potato Hash, Butter Sauteed Spinach, Green Beans, Grilled Halloumi, Pesto Black Beans, Free-Range Poached Egg, Toasted Seeds, Tomato and Kalamata Olive Relish and Hummus Suggested Add: Bacon, House Smoked NZ Salmon, Kransky - see optional add ons

#### Banana Brulée and Bacon Hotcakes (V)\* \$25.00

Stacked Vanilla Hotcakes, Free-Range Streaky Bacon, Brulée Banana, Crème Custard, Berry Compote, Pink Meringue and Maple Syrup

Suggested Add: Whipped Cream - see optional add ons

#### Eggs Benedict (V)\* \$25.00

Poached Eggs with your choice of Free-Range Streaky Bacon, House Smoked NZ Salmon or Butter Sautéed Mushrooms, served on Spinach and Toasted Ciabatta, topped with House Made Hollandaise



See the blackboard for specials. Herb Farm sauces, relishes and dressings are all made on-site at The Herb Farm Cafe. We use organic, fair trade and free-range where possible. Herbs on the menu vary due to seasonal availability

\*Can be adjusted to meet specific dietary needs:

DF - Dairy Free, K - Keto, V - Vegetarian, VG - Vegan



# Lunch

## Smoked Chicken and Cranberry Pizza \$26.00

Smoked Chicken, Spinach, Mozerella and Brie Cheese, topped with Cranberry Sauce

## Gourmet Beef Burger (V)\* \$25.00

Beef Patty, Caramelised Onion Jam, Grilled Cheese, Fancy Lettuce, Red Onion, Pickles, Tomato Relish, Aioli,
Toasted Brioche Bun, served with Hash Fries and Creamy Truffle Aioli
Suggested Add: Side Salad - see optional add ons

#### Roast Veg and Halloumi Wellness Salad (VG\*) \$25.00

Mesclun, Grated Carrot, Sliced Cabbage, Corn, Warm Roasted Veg, Golden Halloumi, Baby Beetroot, Puhoi Feta and Mandarin, topped with Pomegranate Dressing and Toasted Seeds

Suggested Add: Grilled Chicken, Free-Range Streaky Bacon, House Smoked NZ Salmon, Pea Bites - see optional add ons

# Keto Chaffle (K, V)\* \$25.00

Freshly Made Crispy Cheese Waffle, Free-Range Streaky Bacon, Butter Sauteed Spinach and Mushroom, Rosemary and Thyme Whipped Feta, Poached Egg and House Made Hollandaise

Suggested Add: Mushrooms, House Smoked NZ Salmon, Kransky - see optional add ons

# Kids Meals

All kids meals include a juice pouch

#### Mini Breaky \$15.00

Poached or Scrambled Egg, Bacon, Breakfast Sausage, Wholemeal Toast and Tomato Sauce

### Banana and Bacon Hot Cakes \$14.00

Served with Bacon, Fresh Banana, Pink Meringue and Maple Syrup

#### Toastie \$13.00

Grilled Wholemeal Ham & Cheese Toastie served with Chocolate Chip Cookie and Tomato Sauce

# Optional Add Ons

Bacon	\$6.00	Poached Egg	\$2.50
Salmon	\$8.00	Hollandaise	\$2.50
Mushrooms	\$5.00	Gluten Free Bread	\$1.00
Kransky	\$5.50	Whipped Cream	\$1.00

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#### Please place your order at the counter

(If you are in a hurry please check wait times with our friendly front of house team)