

LUNCH

WEEKDAYS 12-3
SATURDAY 12-5
SUNDAY 12-3

KIWI BURGER 12
7oz beef patty, lollo rosso, sliced heritage tomato, caramelised onion, beetroot, fried egg, baby gherkin, pineapple & cheddar in a brioche burger bun served w/ tamper fat chips & aioli.

EGGS BENEDICT (V) 7
2 poached eggs, herbed potato hash brown, toasted muffin, buttered spinach & fresh hollandaise.
ADD bacon 2 // salmon 2.2 // roast veg 2

MINCE ON TOAST - kiwi classic 9
Combo of savoury mince & slow cooked braised beef cheeks on a toasted ciabatta, poached free range egg & fresh hollandaise.

POACHED EGGS & SMASHED AVOCADO (V) 7.5
On toasted sourdough topped w/ cucumber chilli jam & grilled halloumi.

MOROCCAN SPICED LAMB SLIDERS 14
Served w/ burnt cucumber raita, crispy anchovy beignets, preserved lemon and fresh mint salad served in a charred sundried tomato cobb.

STEM BROCCOLI & TOASTED HEMP SEED SALAD (V) (VG) 10
Tossed w/ charred radicchio, baby spinach leaves, roasted squash topped w/ crispy tofu and a fresh blood orange dressing.

SWEET CORN FRITTERS 8
topped with smashed avocado, poached egg, sour cream & sweet chilli sauce.
ADD bacon 2

BEETROOT & VODKA CURED SALMON 9
Served w/ tiger prawn and fennel salsa finished w/ melba toast and fresh herbs.

WOOD SMOKED MACKEREL 8
Served w/ house-made chow chow, wilted spinach topped with a poached free range egg.

CHIA SEED & QUINOA COURGETTE BURGER (V) 11
Sun-dried tomato tepenade with preserved lemon & caper watercress salad.

SIDES

TAMPER FAT CHIPS 3
KUMARA WEDGES 4.0
topped w/ cheese sauce & bacon shards
THE GARDEN SALAD (V) 2.5
lettuce leaves & seasonal bits 'n' bobs

ADD

BACON // ROAST VEG 2
SMASHED AVO // HALLOUMI 1.8
SMOKED SALMON 2.2

COFFEE

ALL ESPRESSO BASED DRINKS ARE MADE WITH OUR EXCLUSIVE SEASONAL HOUSE BLEND AS STANDARD, OR WITH OUR GUEST ON REQUEST.

SHORT BLACK 2
LONG BLACK 2
AMERICANO 2.2
MACCHIATO 2.2
PICCOLO 2.2
FLAT WHITE 2.4
LATTE 2.5
CAPPUCCINO 2.5
HOT MILO 2.5
HOT CHOC 2.5
MOCHA 2.7
AFFOGATO 2.2
MILKY CHAI // 12oz TEAPOT 2.8
SOYA MILK // ALMOND MILK 0.4

SOFT BREW

HAND BREWED SINGLE ORIGIN COFFEES, INDIVIDUALLY PREPARED USING DRIP & FULL-IMMERSION BREWING TECHNIQUES TO PRODUCE A CLEAN, TEA-LIKE 'SOFT BREW' FILTER, DISPLAYING THE UNIQUE CHARACTER AND FLAVOUR OF EACH COFFEE. PLEASE ASK STAFF FOR INFO ON CURRENT SINGLE ORIGIN.

ONE PERSON 3.0 **TWO PERSON** 5.5

LEAF TEA SERVED 16oz TEAPOT

LOCALLY BLENDED BIRDHOUSE TEA CO.
ENGLISH BREAKFAST 2.0
EARL GREY BLUE FLOWER 2.0
DECAF BREAKFAST TEA 2.0
GREEN GINSENG 2.0
STRAWBERRY LACE 2.0
PEPPERMINT 2.0
LEMONGRASS & GINGER 2.0

SOFTS & JUICE

MOJU COLD PRESSED JUICE 2.95
PURPLE // ORANGE // GREEN
GOOD ONE RANGE 2.5
GINGERELLA // KARMA KOLA // LEMONY LEMON
MAKE IT A CLASSIC NZ SODA FLOAT WITH A SCOOP OF LOCAL OUR COW MOLLY VANILLA ICE CREAM. +1
LEMON-AID 2.5
PASSIONFRUIT // LIME // BLOOD ORANGE
SPARKLING WATER 1.8
FRESH ORANGE JUICE 2.2
L&P NZ DRINK 2.2
MILKSHAKES 3.8
CHOCOLATE // VANILLA // BANANA // STRAWBERRY // MILO



NEW ZEALAND CAFE CULTURE

please inform staff of any allergies before ordering
ask about vegetarian & gluten free options