COFFEE

Our house espresso blend is our own tailored tamper recipe, roasted by our kiwi friends ozone in london. we change the profile of the tamper blend every 3 months to keep a pace with seasonal patterns. the more adventurous coffee lover can try one of the many single origin coffees available in espresso form or via alternative brew methods. please ask our team to help guide you in your coffee choice and why not indulge in our retail selection of beans?

KITCHEN

we value our relationships with the very best local suppliers who themselves champion quality, provenance and seasonality.

All our food is sourced and prepared fresh to provide you with the boldest and cleanest flavours.

FROM THE BAKERY

BREADS

All our breads our made daily by our talented team of artisanal bakers at our sister business.

The depot bakery. we specialise in slow fermented sourdough recipes, but these sit alongside superb yeasted varieties such as focaccia, brioché and turkish pide.

CURING ROOM

Our commitment to providing the very best ingredients on all dishes extends to the fact that all our smoked salmon, trout & bacon is cured & smoked at the depot bakery.

BREAKFAST

PLEASE ASK FOR WINE & BEER MENU
THE DEPOT BAKERY TOAST W/ SALTED BUTTER (V) 4.0
FRESHLY BAKED THE DEPOT BAKERY SOURDOUGH, OAT BLOOMER AND CIABATTA
W/ A CHOICE OF EITHER HOUSE-MADE BERRY CONSERVE, PEANUT BUTTER
HARRIS ROAD HONEY OR VEGEMITE .50P FOR EXTRA SIDE
PORRIDGE (V) (VG) (N) 5.2
DOUBLE OATLY PORRIDGE W/ MACERATED CHERRIES, DARK CHOCOLATE & HAZELNUTS
TAMPER HOUSE - MADE GRANOLA (V) (GF) 6.2
RASPBERRY NATURAL YOGHURT, WATERMELON, TOASTED COCONUT & CARAMELISED WHITE CHOCOLATE
VEGAN GRANOLA (VG) (GF)
WITH COCONUT SOY YOGHURT, RASPBERRIES, WATERMELON & TOASTED COCONUT
EGGS BENEFICT (V) 7.5
TWO POACHED EGGS, BUBBLE AND SQUEAK, BUTTERED SPINACH ON
THE DEPOT BAKERY BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL
ADD BACON 2.5 / SALMON 3.7 / HALLOUMI 2.5
SALT BEEF BENEFICT 9.0
TWO POACHED EGGS, BUBBLE AND SQUEAK, SALT BEEF ON THE DEPOT BAKERY
BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL
EGGS ON TOAST (V) 6.5
2 EGGS TO YOUR LIKING ON DEPOT CIABATTA WITH ZATAR SPICED CHICKPEAS & SALSA VERDE
BIG KIWI 11
DEPOT CURED BACON, TOMATO & BASIL SAUSAGE, BUTTERED CORN, FIELD MUSHROOM,
SPICED BEANS, BUBBLE AND SQUEAK, APRICOT & PUMPKIN SEED BLACK PUDDING,
TOAST & EGGS TO LIKING
FRENCH TOAST – PLEASE ASK FOR THIS WEEKS FLAVOUR 8.5
MUSHROOM ON TOAST (N) (V) 8.0
CREAMY MIXED MUSHROOMS ON THE DEPOT BAKERY SOURDOUGH TOPPED WITH A
POACHED EGG, CRUSHED HAZELNUTS AND RED PEPPER PESTO
EGGS AND AVO (V) 8.5
POACHED EGGS, SMASHED AVO & HALLOUMI WITH A CHILLI,
ORANGE AND POMEGRANATE SAUCE & SESAME SEEDS
MIXED HERB 3 EGG OMELETTE
W/ CIABATTA
MUSHROOMS & FETA W/ HARISSA & RED PEPPER PESTO (V)(N) 7.8
SMOKED SALMON CRUSHED BEETROOT & HORSERADISH CRÈME FRÂICHE 9.0
REJUVENATOR (VG) 9.5
AVO, COLOURED TOMATOES, PICKLED RED CABBAGE, EDAMAME BEANS, MOOLI, RED RICE & CORIANDER , CUCUMBER & TONKATSU SAUCE,
SESAME SEEDS WITH DEPOT SOURDOUGH
ADD
STICKY SESAME & SOY ERYNGII MUSHROOM SKEWERS 3.0
HOUSE CURED BACON 2.5
SMASHED AVOCADO / HALLOUMI 2.5
HOUSE CURED SMOKED SALMON 3.7
EXTRA EGG / TOAST 1.5

COFFEE
SHORT BLACK 2.2
TAMPER FILTER / BLACK OR WHITE 2.3
LONG BLACK 2.4
MACCHIATO 2.4
PICCOLO 2.4
FLAT WHITE 2.6
LATTE 2.8
TRADITIONAL CAPPUCINO 2.6
CAPPUCINO 2.7
HOT MILO 2.8
HOT CHOC 2.8
MOCHA 2.9
AFFOGATO 2.5
MILKY CHAI / 12OZ TEAPOT 3.0
SOYA MILK (GF) / EXTRA SHOT 0.5

ICED DRINKS
FLAT WHITE 3.0
LATTE 3.2
MOCHA 3.2

HAND BREW
HAND BREWED SINGLE ORIGIN COFFEES, INDIVIDUALLY PREPARED USING KALITA Drip 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

TEA
WATERLOO TEA
ASSAM KHONGA ESTATE - ENGLISH BREAKFAST 2.4
EARL GREY 2.4
JASMINE GREEN 2.4
RED BERRY HIBISCUS 2.4
PEPPERMINT LEAF 2.4
TANGERINE & GINGER 2.4

PLEASE INFORM STAFF OF ANY ALLERGIES BEFORE ORDERING
GLUTEN FREE (GF) - VEGETARIAN (V) - VEGAN (VG) - DAIRY FREE (DF)
NUTS (N) *all dishes may contain traces
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>KIWI BURGER (M)</strong></td>
<td>12.5</td>
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<tr>
<td>7OZ PATTY, EMMENTAL CHEESE, EGG, CHIMICHURRI MAYONNAISE, ONION, GEM LETTUCE, GHERKIN, TOMATO, CHILLI POACHED PINEAPPLE, CRUSHED BEETS ON A BLACK Brioche Bun served with TAMPER FAT FRIES - SERVED PINK</td>
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<tr>
<td><strong>EGGS BENEDICT (V)</strong></td>
<td>7.5</td>
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<tr>
<td>TWO POACHED EGGS, BUBBLE AND SQUEAK, BUTTERED SPINACH ON THE DEPOT BAKERY BLOOMER W/ FRESHLY MADE HOLLANDAISE &amp; PAPRIKA OIL</td>
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<td>ADD BACON 2.5 / SALMON 3.7 / HALLOUMI 2.5</td>
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<tr>
<td><strong>SALT BEEF BENEDICT</strong></td>
<td>9.0</td>
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<td><strong>EGGS AND AVO (V)</strong></td>
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<td>POACHED EGGS, SMASHED AVO &amp; HALLOUMI WITH A CHILLI, ORANGE AND POMEGRANATE SAUCE &amp; SESAME SEEDS</td>
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<td><strong>REJUVENATOR</strong></td>
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<td>AVO, COLOURED TOMATOES, PICKLED RED CABBAGE, EDAMAME BEANS, MOOLI RED RICE &amp; CORIANDER, CUCUMBER &amp; TONKATSU SAUCE, SESAME SEEDS WITH DEPOT SOURDOUGH</td>
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<tr>
<td><strong>HAND BREW - COLD BREW</strong></td>
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<td><strong>TEA</strong></td>
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<tr>
<td><strong>HAND BREW</strong></td>
<td></td>
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<tr>
<td><strong>SWEETCORN FRITTERS (V)</strong></td>
<td>8.0</td>
</tr>
<tr>
<td>CRUSHED BEETROOT, POMEGRANATE &amp; ORANGE CHILLI JAM, BEETROOT YOGHURT, POACHED EGG &amp; MICRO HERB</td>
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<td>ADD BACON 2.5 / SALMON 3.7 / HALLOUMI 2.5</td>
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<tr>
<td><strong>GARDEN SALAD – LEAVES, RADISH, TOMATO, POMEGRANATE &amp; SALSA VERDE</strong></td>
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<tr>
<td><strong>JERKY FRIES – TAMPER FAT FRIES TOPPED WITH PULLED JERK LAMB,</strong></td>
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<tr>
<td><strong>PICKLED CABBAGE, POMEGRANATE W/ CHIMICHURRI MAYO</strong></td>
<td>6.0</td>
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NUTS* (N) *all dishes may contain traces

MOLLUSC (M)

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GLUTEN FREE (GF) - VEGETARIAN (V) - VEGAN (VG) - DAIRY FREE (DF)

NUTS* (N) *all dishes may contain traces

MOLLUSC (M)
COFFEE

OUR HOUSE ESPRESSO BLEND IS OUR OWN TAILORED TAMPER RECIPE, ROASTED BY OUR KIWI FRIENDS OZONE IN LONDON. WE CHANGE THE PROFILE OF THE TAMPER BLEND EVERY 3 MONTHS TO KEEP A PACE WITH SEASONAL PATTERNS. THE MORE ADVENTUROUS COFFEE LOVER CAN TRY ONE OF THE MANY SINGLE ORIGIN COFFEES AVAILABLE IN ESPRESSO FORM OR VIA ALTERNATIVE BREW METHODS. PLEASE ASK OUR TEAM TO HELP GUIDE YOU IN YOUR COFFEE CHOICE AND WHY NOT INDULGE IN OUR RETAIL SELECTION OF BEANS.

KITCHEN

WE VALUE OUR RELATIONSHIPS WITH THE VERY BEST LOCAL SUPPLIERS WHO THEMSELVES CHAMPION QUALITY, PROVENANCE AND SEASONALITY. ALL OUR FOOD IS SOURCED AND PREPARED FRESH TO PROVIDE YOU WITH THE BOLDEST AND CLEANEST FLAVOURS.

FROM THE BAKERY

BREADS

ALL OUR BREADS OUR MADE DAILY BY OUR TALENTED TEAM OF ARTISANAL BAKERS AT OUR SISTER BUSINESS.

THE DEPOT BAKERY. WE SPECIALISE IN SLOW FERMENTED SOURDOUGH RECIPES, BUT THESE SIT ALONGSIDE SUPERB YEASTED VARIETIES SUCH AS FOCACCIA, BRIOCHE AND TURKISH PIDE.

CURING ROOM

OUR COMMITMENT TO PROVIDING THE VERY BEST INGREDIENTS ON ALL DISHES EXTENDS TO THE FACT THAT ALL OUR SMOKED SALMON, TROUT & BACON IS CURED & SMOKED AT THE DEPOT BAKERY.

LUNCH

PLEASE ASK FOR WINE & BEER MENU