

HOUSE - MADE

HOUSE MADE CORDIALS -
PINK GRAPEFRUIT & ROSEMARY SODA

ALL 3.5

ORANGE SODA

RASPBERRY & COCONUT CREAM SODA

BASIL AND CITRUS SODA

BLUE SPIRULINA OR CHARCOAL LEMONADE

JUICES & SOFTIES

PRESS: JUICE

COLD PRESSED - 4.0
SWEET CITRUS / CLEAN CARROT / CLEAN BEAT / BERRY BOOST

BERRY SMOOTHIE 4.0

GOOD ONE RANGE 2.7
GINGERELLA / KARMA KOLA / LEMONY LEMON

SPARKLING WATER / STILL WATER 1.8

FRESH ORANGE JUICE / APPLE JUICE 3.0

L&P- NEW ZEALAND SOFT DRINK 2.0

MILKSHAKES 3.8
VANILLA / CHOCOLATE / MILO / STRAWBERRY / BANANA

COCKTAILS

APEROL SPRITZ 6
APEROL, PROSECCO, SODA

CAMPARI SPRITZ 6
CAMPARI, PROSECCO, LEMON SODA

HUGO SPRITZ 6
CINZANO BIANCO, ELDERFLOWER CORDIAL, MINT, LIME,
SODA, PROSECCO

GIN SPRITZ 6
BULLDOG GIN, PINK GRAPEFRUIT & ROSEMARY CORDIAL,
PROSECCO, SODA

TAMPER MIMOSA 5
PROSECCO, FRESH ORANGE JUICE

PLEASE ASK FOR WINE & BEER MENU

NEW ZEALAND

EST. 2011

TAMPER

SELLERS WHEEL

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 ARE MADE DAILY BY OUR TALENTED TEAM OF ARTISAN 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 AND BACON IS CURED & SMOKED AT THE DEPOT BAKERY

BREAKFAST

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) 5.0
 DOUBLE OATLY PORRIDGE W/ MACERATED CHERRIES, DARK CHOCOLATE & HAZELNUTS

TAMPER HOUSE - MADE GRANOLA (V) (GF) 5.5
 RASPBERRY NATURAL YOGHURT, WATERMELON, TOASTED COCONUT & CARAMELISED
 WHITE CHOCOLATE
 - VEGAN VERSION AVAILABLE -

EGGS BENEDICT (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 / HALLOUMI 2.5

SALT BEEF BENEDICT 9.0
 TWO POACHED EGGS, BUBBLE AND SQUEAK, SALT BEEF ON THE DEPOT BAKERY
 BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL

MONTREAL BENEDICT 9.0
 TWO POACHED EGGS, BUBBLE AND SQUEAK, SMOKED SALMON ON THE DEPOT BAKERY
 BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL

EGGS ON TOAST (V) 5.5
 2 EGGS TO YOUR LIKING ON DEPOT CIABATTA WITH ZATAR SPICED CHICKPEAS &
 SALSA VERDE
 ADD BACON 2.5 / SMOKED SALMON 3.3 / HALLOUMI 2.5

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 ON SOURDOUGH

MACKEREL ON TOAST 8.0
 BLOW TOUCHED MACKEREL ON SOURDOUGH TOAST W/ ARRABIATA SAUCE, MIXED
 HERB SOUR CREAM & A FRIED EGG

REJUVENATOR (VG) 9.0
 AVO, COLOURED TOMATOES, PICKLED RED CABBAGE, EDAMAME BEANS, MOOLI, RED
 RICE & CORIANDER, CUCUMBER & TONKATSU SAUCE, CARROT & SIRACHA HUMMUS,
 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	3.3
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 CAPPUCCINO 2.6
 CAPPUCCINO 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
 OAT MILK (VG) (DF) 0.2

ICED DRINKS

FLAT WHITE 3.0
 LATTE 3.2
 MILO / HOT CHOCOLATE 3.2
 MOCHA 3.2
 TAMPER - COLD BREW 3.0

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

KIWI BURGER (M) 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	12.5
EGGS BENEDICT (V) TWO POACHED EGGS, BUBBLE AND SQUEAK, BUTTERED SPINACH ON THE DEPOT BAKERY BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL ADD BACON 2.5 / SALMON 3.3 / HALLOUMI 2.5	7.5
SALT BEEF BENEDICT TWO POACHED EGGS, BUBBLE AND SQUEAK, SALT BEEF ON THE DEPOT BAKERY BLOOMER W/ FRESHLY MADE HOLLANDAISE & PAPRIKA OIL	9.0
EGGS AND AVO (V) POACHED EGGS, SMASHED AVO & HALLOUMI WITH A CHILLI, ORANGE AND POMEGRANATE SAUCE & SESAME SEEDS ON SOURDOUGH	8.5
REJUVENATOR (VG) AVO, COLOURED TOMATOES, PICKLED RED CABBAGE, EDAMAME BEANS, MOOLI RED RICE & CORIANDER, CUCUMBER & TONKATSU SAUCE, SESAME SEEDS, CARROT & SIRACHA HUMMUS WITH DEPOT SOURDOUGH ADD STICKY SESAME & SOY ERYNGII MUSHROOM SKEWERS 3	9.0
CRAYFISH ON TOAST (DF) DEPOT SOURDOUGH, AVO, WARM-WATER CRAYFISH, CHILLI , PICKLED CUCUMBER, RADISH, PINK GRAPFRUIT	10.5
TAMPER KEDGEREE (V) W/ MANGETOUT, SPRING ONION AND CARROT, TOPPED WITH A POACHED EGG, FETA & POMEGRANATE ADD SMOKED HADDOCK 3	8.0
HANGER STEAK SARNIE (N) CHIMICHURRI HANGER STEAK ON TOASTED CIABATTA W/ RED PEPPER & HARISSA PESTO, PICKLED SHALLOTS & A MIXED COURGETTE AND HERB SALAD	12
CRISPY HAKE SLIDERS ON DEPOT SLIDER BUNS W/ BLACK GARLIC AIOLI, PRESERVED LEMON, FENNEL & DILL SLAW & ZATAR SPICE	11
MINCE ON TOAST - KIWI CLASSIC COMBO OF SAVOURY MINCE & SLOW COOKED BEEF BRISKET ON A TOASTED CIABATTA POACHED EGG & FRESH HOLLANDAISE	10
WATERMELON STEAK SARNIE (VG) (N) SEARED CHIMICHURRI WATERMELON ON TOASTED CIABATTA RED PEPPER & HARISSA PESTO, MIXED COURGETTE SALAD & HAZELNUTS & MICRO THYME	10
SWEETCORN FRITTERS (V) CRUSHED BEETROOT, POMEGRANATE & ORANGE CHILLI JAM, BEETROOT YOGHURT, POACHED EGG & MICRO HERB ADD BACON 2.5 / SALMON 3.3 / HALLOUMI 2.5	8.0

FAT FRIES W/ HOUSE AIOLI	4.0
SWEET POTATO THINS W/ CHIMICHURRI MAYO	4.5
GARDEN SALAD - LEAVES, RADISH, TOMATO, POMEGRANATE & SALSA VERDE	3.0

COFFEE

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