

BRUNCH DISHES - 10^{am} to 1^{pm}

beachside breakfast **19**
bacon, poached eggs, pork & fennel sausages, button mushrooms,
grilled tomato on toasted ciabatta *or* five grain

house-made **potato rosti** - free range poached eggs, **17**
hollandaise, wilted spinach - with bacon *or* smoked salmon

smashed eggs on wholegrain with house smoked salmon **17**
or blackball black pudding & wilted kale

french toast **16**
berry compote & crème Chantilly *or* bacon & maple syrup

creamy thyme **button mushrooms** on toasted ciabatta **15**
or five grain

extras:

2 eggs	3	bacon	5
mushroom	3	sausage	5
tomato	3	salmon	5

BREADS

housemade ciabatta roll	12
onion, olive & rosemary focaccia	12

(served with butter & chef's choice of 2 dips)

TO START - SMALLER PLATES

<i>Catalan</i> matzo crusted fish in traditional aromatic escabeche style <i>- match with Coastal Sauvignon Blanc 2017</i>	17
crayfish bisque - baked NZ <i>diamond shell</i> clams & housemade ciabatta <i>- match with Coastal Pinot Gris 2018</i>	18
slow roasted miso <i>Wakanui</i> beef short rib soba noodle sauté <i>- match with Cape Kidnappers Syrah 2017</i>	20
panko crusted <i>Origin Earth</i> halloumi peperonata, lemon & walnut micro salad <i>- match with Beachhead Chardonnay 2017</i>	V 17
kumara gnocchi in a rich Pomodoro sauce fresh herbs, crisp pancetta & parmigiano reggiano <i>- match with Cape Kidnappers Merlot 2016</i>	17

our chefs are happy to adjust a specific dish on request

we like to buy local where possible

we constantly endeavour to source & identify ethically responsible products for our menu

MAIN PLATES

oven roasted **duck breast** on citrus celeriac purée & star anise buttered wild mushroom sauté with sherry jus GF **36**

- *match with Reserve Syrah 2016*

green pepper corn crusted *Angus* **beef fillet**, hand cut duck fat fries, crisp pancetta, fried kale & jus GF **35**

- *match with 'Old Olive Block' 2016*

salted **buffalo curd**, roasted garlic crouton, chargrilled beetroot, watercress & spiced honey V **27**

- *match with Coastal Sauvignon Blanc 2017*

FOR THE TABLE

seasonal leafy **green salad** - toasted seeds **8**

agria **fries** with aioli - house cut **8**

duck fat **potatoes** **8**

gluten free - GF

dairy free - DF

vegetarian - V

ALL DAY MENU

housemade ciabatta roll	12
onion, olive & rosemary focaccia	12

(served with butter & chef's choice of 2 dips)

THE SEASONAL TASTING PLATTER **45**

Hohepa feta & peperonata salad
chicken liver pâté - barrel smoked marinated mushrooms,
chilli garlic fried prawns & chorizo - prosciutto *Emiliano*,
spice roasted olives & whole almond - sundried tomato & white bean dip
cumin seed lavosh crackers - ciabatta

THE CHEESEBOARD **27**

please ask for today's selection of 3 fine cheese
served with quince paste, fruits & falwasser crackers

COLD BEVERAGES

by the glass

SIMPLY SQUEEZED

fresh juices
orange, apple or feijoa **5.5**

coke or diet coke **5.5**
lemon, lime & bitters
lemonade

by the bottle

HAKANOA **7.5**
wild fermented dry ginger beer

AOTEA native tonics **5**
from *Waiheke island*
Vitality tonic
Immunity tonic
Tea tree & Hibiscus

HOT BEVERAGES

coffees

long black **4.5**
espresso **4.5**
flat white **5**
cappuccino **5**
latte glass **5**
chai latte **5**
mochaccino **5**
hot chocolate **5**
piccolo **5**
latte bowl **6.5**
flat white bowl **6.5**

teas **4.5**
english breakfast
earl grey
green tea
chamomile