

• **ALL DAY BREAKFAST** •

The Corner grill - bacon, pork & fennel sausage, crunchy potatoes, tomato, mushrooms & poached eggs with toast **23**

Eggs Benedict – a toasted bagel, poached eggs, tomato, spinach & hollandaise w/ your choice of....

Mushrooms **21**
 Streaky Bacon **23**
 Hot Smoked Salmon **24**

Manuka Smoked salmon w/ toasted ciabatta, herbed egg scramble, roasted cherry tomato, local buffalo mozzarella and salsa verde. **24**

Heuvos rancheros w/ flour tortillas, BBQ black beans, chorizo, fried eggs, jalapeño and corn relish and sour cream. **23**

Breakfast salad w/ portabello mushrooms, pickled baby beets, quinoa, spinach, fried halloumi, poached egg and a spiced pepper and zucchini relish **22**

French toast croissants w/ toasted almonds, spiced black plum compote and orange scented whipped mascarpone. **20**

Oaten porridge w/ fresh dates, roasted nuts and seeds ,hung yogurt and brown sugar syrup. **18**

Our own roasted nut and seed muesli w/ Honey Bro's honey comb, coconut yogurt and seasonal fruits. **22**

**Our pork and chicken are dishes are free-range
 Vegetarian and Vegan meals available**

• LUNCH •

Korean beef salad w/ radish, spiced cucumber, cabbage and mung bean, local Forage & Ferment kimchi and poached egg	24
Pulled slow roasted lamb w/ a herbed beetroot, pumpkin, spinach, cranberry and freekah salad and a goats feta and almond crumble.	22
Harrisa spiced grilled chicken w/ rocket, honey kūmara, babaganosh, hung yogurt and pomegranate syrup	23
Vietnamese pho w/ pork and chive dumplings, Asian veg, fresh herbs, chilli and sticky caramelized shallots.	22
Za'atar roasted cauliflower w/ charred broccolini, crunchy kale, feta, pinenuts, dates, smoked bacon lardons and a green sesame tahini dressing.	24
Pulled BBQ beef brisket grilled cheese sandwich w/gruyere cheese, gherkins, crispy onion rings and seasoned fries	21
Sticky pork meatball steamed baos w/ Thai spiced mayo pickled Asian vegetables and roasted sesames.	20
Grilled lemon and thyme marinated chicken burger w/ crumbed camembert and a zesty redcurrant relish and seasoned fries	24
Beer battered fish & chips w/ a caper, parsley & lemon mayo and seasoned fries	22
BLT Bagel w/ mustard onions, tomato and seasoned fries	19

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• AFTERS... OR BEFORES! •

Carrot cake served with whipped cream	9
Gluten free chocolate cake served with whipped cream	10
Gluten free citrus cake served with whipped cream	10
Baileys and espresso spiked crème brûlée w/ nutella dunked butter cookies.	16
Warm Black plum, and bitter 75% chocolate brownie w/ rum soaked raisin and salty caramel ice-cream.	16
Passionfruit, coconut and lime vegan tart w/ macadamia crust and raspberry dusted mango ice-cream.	16
Oven baked cheesecake w/ roast white chocolate crumb, feijoa compote ginger spiced crust and caramelized orange sauce.	16
Sticky Spiced Fig and carrot pudding w/ steamed cream , cardamom spiced toffee and roast pepitas.	16
Ice Cream selection w/ our own handmade ice-cream. Please ask your server for today's flavours.	8
New Zealand Cheese Board – 30g of cheese w/ quince chutney, sourdough crostini and Honey Bro's honey comb. Please ask your server for today's choices.	13