

Breakfast

Toasted Bagel or Sourdough	\$9.00
Served with two of the following: Cream cheese, basil pesto, ricotta, blackberry & apple jelly, raspberry preserves, marmalade, vegemite, Peanut butter	
Akaroa salmon, smoked w` green tea and honey	\$12.00
Fruit and Nut Toasted Muesli	\$9.50
(Wheat free) organic rolled oats, dried fruits & nuts, with cinnamon braised apple, natural yoghurt & milk	
Homemade Birscher Muesli	\$9.50
(Wheat free) organic oats mixed with grated apple, orange juice, Greek yoghurt, honey & brazil nut dukkah	
Porridge	\$9.00
Served with two of the following: Brown sugar, toasted nuts, banana or honey	
Bacon and Eggs	\$15.00
Local reared honey cured bacon, poached free range Eggs with toasted organic sourdough and tomato relish	
Home Baked Beans (dairy free)	\$13.50
Chunky tomato sauce with Canterbury pork Sausage, toasted organic sourdough	
Eggs Benedict	
Toasted bagel and citrus hollandaise with either: House smoked Akaroa salmon	
	\$16.00
Crispy bacon	\$15.00
Sautéed field mushrooms (vegetarian)	\$14.00
Breakfast Tortilla Wrap	\$14.00
Scrambled eggs, Hungarian sausage, green onion & cheddar cheese, smoked Paprika, tomato & Corn Salsa, Soured cream	
3 Cheese & Herb Omelette	\$14.50
Free range eggs, cheddar, brie & ricotta with fresh basil, Flat leaf parsley, tomato relish and toast	

Espresso French Toast \$14.50
Banana, honey cured bacon and maple syrup

Lunch

Seasonal Soup \$10.00
With crusty organic bread

Bruschetta
Caramelised Beetroot Bruschetta (vegetarian) \$12.00
Sourdough topped with warm caramelised beetroot, red onion
, goats cheese puree and rocket pesto

Tempura fish w` sea salt, dill and citrus Aioli \$14.50

Bacon and Eggs \$15.00
Local reared honey cured bacon, poached free range
Eggs with toasted organic sourdough & tomato relish

Smoked Chicken & Prosciutto \$16.50
Melon & rocket salad, goats cheese, crostini, balsamic &
extra virgin olive oil

Green Lipped Mussels \$15.50
Yellow Curry broth and crusty Bread

Energy Salad (gluten & wheat free) \$16.00
Poached chicken, brown rice, boiled egg, shredded
carrot, cabbage, beetroot, spinach, toasted seeds, raisins,
sprouts with ginger & sweet tamari dressing

Chorizo Linguine \$15.00
Red pepper, black olive, extra virgin olive oil and fresh
herbs with parmesan & ciabatta croutons

Risotto (vegetarian) \$14.00
Wild Mushroom, Thyme & Pinenut Risotto

Warm Wood Smoked Canterbury Lamb Rump \$16.00
Green lentils, roast kumara, watercress, feta & red pepper
salad with mint & lemon vinaigrette

Crispy Pork Belly Sandwich \$14.50
Toasted Vienna, Cheddar, Slow roast Tomato, Watercress and Spiced
Apple & Wholegrain Mustard Relish

BLT \$13.50
Toasted sourdough, crisp streaky bacon, tomato, iceberg
and homemade aioli

Evening
tasty sharing plates

Caramelised Beetroot Bruschetta (vegetarian) \$12.00
Sourdough topped with warm caramelised beetroot, red onion,
goats cheese puree and rocket pesto

Warm Organic Ciabatta (vegetarian) \$12.00
Marinated olives, spiced butterbean puree, village press
virgin olive oil, maldon sea salt

Flatbread with basil pesto, parmesan & mozzarella
\$8.50

Herb baked Ricotta, marinated plum tomatoes and organic
ciabatta (vegetarian) \$12.50

Green lipped Mussels in Yellow Curry broth, w` crusty bread \$15.50

Sticky Chicken thigh skewers w` sweet vinegar dipping \$13.00

Crispy Pork Belly w` cumin, paprika, red wine & spiced
apple relish \$13.00

Chorizo, olive, red pepper, tomato & rosemary stew,
feta crumble \$12.50

Tempura fish w` sea salt, dill and citrus Aioli \$12.50

Kofta lamb meatballs, tortilla crisp, cucumber salad
and mint yoghurt \$12.50

Roast field mushroom risotto cake, rocket puree, walnut
\$12.50
dukkah & blue cheese (vegetarian)

Grainy mustard, honey & rosemary Chicken wings
\$9.00

Pork wontons with lemon grass & sweet chilli dip \$9.50

Chunky beerbattered fries with tarragon aioli \$8.00

Extras

Green Salad, Sweet Sherry Vinaigrette
\$5.00

Warmed Ciabatta \$3.00