

# Weekend Brunch Menu

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## BRUNCH

Turkish Mince on Toast 16.5  
Spiced beef mince, tomato,  
Capsicum, baked egg, sumac  
yoghurt & Turkish bread

Salmon Bene & Bagel 17.5  
Smoked Pacific salmon, wilted  
spinach, poached eggs,  
toasted bagels & hollandaise

Poached Eggs & Ham 18  
Champagne ham, potato &  
cheese croquettes, spinach  
and soft poached eggs

BBQ Pulled Pork Roll 17.5  
Soft poached eggs, slow  
cooked pulled pork, lightly  
smoked bbq sauce &  
hollandaise

Extras (each) 4.5  
Potato hash, streaky bacon,  
pork sausages, Portobello  
mushrooms, sour dough

## WOOD OVEN PIZZAS

Italian salami, fresh 25  
mozzarella, rocket, parmesan,  
baby tomatoes

Roast chicken, Spanish 25  
chorizo, mozzarella, red  
onion, feta & aioli

Roast baby Roma tomatoes, 25  
hand pulled mozzarella &  
fresh basil

Gluten free base 2

## SMALL PLATES & LUNCH

Spanish chorizo, tomato, 15  
white bean and parsley soup,  
toasted ciabatta

Moroccan lamb tagine, cous 18  
cous, Greek yoghurt, sumac

Tempura John Dory, tomato, 17  
feta aioli, snow pea,  
avocado oil

Duck liver and Pedro Ximenez 15  
parfait, jelly, apple  
compote, brioche

Milk braised pork belly 17  
cauli puree, spicy black  
bean salsa, crunchy peanuts

Cumin and sage ratatouille, 16  
goat cheese cannelloni,  
kumara

Lamb and cumin meatballs, 17  
hummus, sheeps milk feta,  
pickled beet

Locally caught fish & chips, 25  
beer battered with tartare &  
spring salad

Please specify any dietary requirements as most of our  
dishes can be modified to suit individual needs



# Drinks & Desserts

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## JUICE

Orange, grapefruit, tomato, apple, cranberry, feijoa or pineapple 5.5

## COFFEES

Latte, flat white, cappuccino, chai, mochaccino 4/4.5  
Long black, short black 3.5  
Extra shot of coffee 0.5  
Hot chocolate 4.5  
Fluffy 2

## BLACK TEAS

Assam organic breakfast 4  
Masonic imperial Earl Grey 4  
Darjeeling 4

## GREEN TEAS

China jasmine 4  
Jade green sencha 4

## FRUIT & HERBAL

Garden mint 4  
Pure Egyptian chamomile 4  
Lemon and ginger 4  
Otago summer fruits 4  
Grans Berry garden 4

## DESSERTS

Churro bites, orange cream, honey, spiced chocolate sauce 15

Baked French chocolate tart, candied peanuts, raspberry & red wine sorbet 15

Sticky date pudding, macadamia ice cream, caramel sauce, praline 15

Caramelized lemon brulee, coconut cream, meringues, port cherries 15

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