

## ALL DAY MENU

PLEASE ORDER AT THE COUNTER 7.30AM - 4.00PM

# BESPOKE KITCHEN

we use free-range eggs, chicken & free-farmed bacon

### sourdough toast & butter with local preserves, otago honey or vegemite

8.0  
vegan butter +1.0  
gluten free option +2.0

### housemade granola

oats, stewed apple & blackberry,  
rose water buckwheat cluster,  
vanilla yoghurt, seasonal fruit 15.5  
dairy free option +2.0

### spiced winter porridge (vegan)

carrot, cinnamon, ginger,  
spiced poached pear, date puree,  
toasted seeds, coconut whip 15.5

### berry beauty smoothie bowl

raspberry, blackberry, banana,  
almond butter, almond milk, maple,  
coconut yoghurt, sunflower chia crunch,  
freeze dried blueberries (gf, vegan) 19.0  
bee pollen +1.5

### eggs benedict

toasted english muffin, greens,  
oven dried tomatoes,  
apple cider hollandaise 21.5  
bacon 25.0  
salmon 20.0  
mushroom

### winter greens vegan benedict (gf)

kumara, nori & agria rosti,  
crispy sesame tofu, mushrooms,  
hazelnut vegan hollandaise 22.0

### poached, fried or scrambled eggs

on toasted sourdough 13.0

### extras

bacon +7.0  
eggs +6.0  
halloumi +5.0  
hot smoked salmon +7.5  
mushrooms +4.5  
pork & sage sausage +6.0  
seasonal greens +4.5

### breakfast board (df)

- beet, apple & ginger shot  
- white bean, artichoke & basil smash,  
poached eggs on toast, green tea salt 21.0  
- wild berry bircher pot +2.0  
gluten free option

### jaffa hotcakes (vegan)

caramelized mandarins, oreo crumb,  
berries, coconut whip, jaffa ganache 20.5  
bee pollen +1.5

### potato, cauliflower & kale hash (df, gf)

fried egg, crispy chickpea dukkah,  
pomegranate caramelized onions,  
tahini dressing 20.0  
salmon +7.5

### chilli tofu scramble (vegan)

roti, harissa, coriander salsa,  
crispy shallots, spinach, carrot pickle,  
tempeh bacon 20.5

### house soup

toast & butter 13.5

### twice cooked house fries (df, gf)

sea salt, aioli & tomato sauce 10.0

### spicy fried chicken burger

sriracha panko battered chicken,  
jalapeño lime aioli, spinach, lettuce,  
pickled cucumber, activated charcoal bun,  
house cut fries 23.5

### winter wellness (gf, vegan)

lentil, cauliflower, harrisa roast carrot,  
quinoa rice, almond beetroot pesto,  
pickled cabbage, crispy kale,  
tahini dressing 19.5  
fried egg +3.0  
shredded chicken +5.0

### slow cooked middle eastern lamb

quinoa, kumara, spinach & coriander salad,  
tahini yoghurt, beetroot baba ghanoush,  
flatbread, seed dukkah 23.0

### lunch board

-housemade soup of the day  
-pumpkin, goats cheese, spinach,  
onion jam toastie 21.0  
-lemon, honey, ginger hot shot +2.0  
gluten free option +2.0  
vegan option cashew cheese +2.0

## DRINKS

### citrus dose

orange, pineapple, mint & lemon 8.5

### the remedy

carrot, apple, beetroot & turmeric 8.5

### morning sunshine

carrot, pineapple, apple,  
lemon & ginger 8.5

### green goodness

spinach, banana, parsley,  
lemon, spirulina, apple 9.0

### berry good

blueberry, raspberry, beetroot & apple 9.0

### smoothie choice of raspberry, blueberry or banana

coconut water, yoghurt & honey 9.0

### iced chocolate or coffee

ice-cream & whipped cream 9.0

### iced latte or long black

5.0

### allpress organic blend coffee

(see board)

### housemade turmeric latte

6.0

### matcha latte

6.0

### hakanoa chai or ginger latte

5.0

### black organic tea

english breakfast, earl grey 4.5

### herbal tea

peppermint, chamomile, crimson berry 4.5

### green organic tea

chinese sencha 4.5

### housemade hot lemon, honey & ginger

4.5

### bottled water or juice

coconut h2o, blood orange,  
blackcurrant or organic bottled  
phoenix juice, karma cola 5.0

### daily organics kombucha

6.0

### wine by the glass (250ml)

pinot noir or sauvignon blanc 10.0

### beers & cider

cargo brewery - queenstown  
garage project - wellington  
check at the counter for selection  
fugazi - low alcohol beer 8.5

### mulled wine

10.0

### baileys coffee or hot chocolate

14.0

with whipped cream & whittakers