BESPOKE KITCHEN

all day menu

please order at the counter 7.30am - 4.00pm

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

toast & butter with local berry jam, otago honey or vegemite
wholemeal or sourdough 7.0
gluten free +2.0

housemade granola
buckwheat, puffed rice, raspberry, apple & pomegranate compote, lychee, vanilla yoghurt 15.0
dairy free +2.0

oat, spelt & carrot porridge (df)
grilled pineapple, coconut sugar, sunflower walnut crumb, lemon coconut whip (vegan) 15.0
bee pollen +1.5

super green smoothie bowl (gf, vegan)
banana, mango, kiwifruit, avocado, spirulina, almond butter, roast seeds, freeze dried berries 16.5

eggs benedict
toasted english muffin, winter greens, oven dried tomatoes, apple cider hollandaise
vegetarian 19.5
bacon 21.0
salmon 23.0

portobello vegan benedict (gf)
agria rosti, crispy sesame tofu, mushroom, winter greens & hazelnut hollandaise 21.0

poached, fried or scrambled eggs
on toasted sourdough 13.0

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

red velvet pancakes
raspberry chia jam, kiwi, black sesame crisp, roast banana, coconut whip (vegan) 19.5
bee pollen +1.5

breakfast board (df)
- poached egg, eggplant caviar, chilli sea salt on ciabatta
- pear & almond bircher
- winter lemon, ginger, turmeric, manuka honey hot shot 20.0

gf option +1.5

pumpkin, potato & winter greens hash (df, gf)
fried egg, tomato kasundi, pickled lemon aioli, carrot bhaji crisp 19.0
hot smoked salmon 23.0

house soup
toast & butter or flaxseed oil 13.0

twice cooked house fries (df,gf)
sea salt, aioli & tomato relish 9.5

hot smoked salmon scotch egg
roast cauliflower, celeriac & spinach salad, beetroot crème fraiche 23.0

sticky pork burger
cabbage & apple slaw, coriander, greens, sriracha mayo, pickled carrot, activated charcoal bun, house cut fries 22.0

bean superbowl
roast pumpkin, quinoa, refried beans, tomato lime salsa, spiced pumpkin seeds, almond sour cream, coriander pesto (gf, vegan) 19.5
fried egg +3.0
chicken +5.0

lunch board
- soup of the day;
- pumpkin, goats cheese, parsley pesto toasted sandwich;
- beetroot, ginger & apple juice shot 20.0

drinks

citrus dose
orange, pineapple, mint & lemon 8.5

the remedy
carrot, orange, turmeric, ginger, cinnamon & nutmeg 8.5

beet it
blueberry, beetroot & apple 9.0

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

raspberry, blueberry or banana smoothie
green tea, coconut water, yoghurt & honey 9.0

iced chocolate or coffee
ice-cream, cream, cacao nibs 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

daily organics kombucha 6.0

bottled water or juice
coconut h2o, sparkling h2o, blood orange, blackcurrant or organic bottled phoenix juice 5.0

wine by the glass
pinot noir or sauvignon blanc 10.0

beers & cider
cargo brewery - queenstown pilsner, lager, pale ale, lilevik alpine cider 8.5
macs mid vicious - low alcohol 8.5

please note: 15% surcharge applies on nz public holidays