



BRUNCH MENU SUMMER 2019

Fresh pastries 6.0 each

Croissant and jam ~ pain au chocolat ~ raisin toast

Coconut & almond granola, honeyed Greek yoghurt, fresh seasonal fruit 15.0

Free range bacon and egg buttie, HP sauce 12.5

Smashed avocado on sourdough, bocconcini, poached egg 20.0

Add bacon 5.0

Grilled haloumi, tomato, cucumber, basil & olive crumb on ciabatta 19.0

Cinnamon & vanilla waffles, red fruit compote, bacon, maple 18.0

Potato hash, smoked fish, poached egg, hollandaise, lemon zest, dill 22.0

Full English: Bacon, eggs, sausage, mushroom, tomato, sourdough toast 25.0

Poached eggs on English muffin with hollandaise and either:

Benedict ham 22.0 ~ *Montreal* smoked salmon 22.0 ~ or asparagus 20.0

Eggs any style on toast 12.0

EXTRAS: Side of bacon 5 Sage onion sausage 5 Avocado 5 Grilled haloumi 6
Smoked Salmon 5 mushroom 4 spinach 3 hollandaise 5

FOR THE KIDS:

Scrambled eggs on toast with bacon 12.0

Waffles, bacon, maple syrup 12.0

Pork sausages & crushed potato 12.0

Tempura fresh fish & hand-cut chips 12.0

BRUNCH DRINKS

Mimosa: Prosecco & OJ 15.0

Rosebud: Vanilla vodka, cranberry, pineapple, passionfruit, lime 16.0

Bloody Mary: Spiced tomato juice with vodka 13.0

Neighbourhood coffee (roasted in Martinborough) 5.0 / 5.5,
soy and almond milk available add 0.5

Tea: English breakfast, Earl Grey, Peppermint, Camomile, Green

Iced coffee 7.0

Iced mocha 7.0

Iced chocolate 7.0

Fresh squeezed orange juice (squeezed here) 5.0

Other juices: apple, pineapple, grapefruit, cranberry, tomato

Mama's Brew Shop kombucha 9.0:

Warrior – Lemongrass, thyme, turmeric

Love – Rosehip, lavender, vanilla, hibiscus

Middle Earth mineral water, Sparkling or Still 750ml 10.0