

GALLERY CAFÉ MENU

LIGHTER BITES

V	Best Ugly Bagel Pea, mint, avocado, ricotta, parmesan	9
V	Soup of the day with toasted sourdough	12
GF	Our Eggs Bene Potato rosti, poached eggs, spinach, hollandaise	14.5
	Add Bacon	5
	Add Cured Salmon	6.5
V	The French Connection Brioche French toast, Maungatapere berries, berry compote, manuka-flavoured crème fraiche	14.5
	Add Bacon	5
	Croque Monsieur Manuka-glazed champagne ham, aged Colby cheese, wholegrain mustard bechamel	14.5
V	Smashed Avocado Toasted rye, lemon smashed avocado, lemon oil, snow pea shoots	15
V	Granola Greek-style yoghurt, berry compote, seasonal fruit and coconut granola	16
	Croque Madame Manuka-glazed champagne ham, aged Colby cheese, wholegrain mustard bechamel, fried egg	16
GF	Heirloom Carrot Salad Heirloom carrot salad, chickpeas, mint, rocket, feta, walnuts, balsamic dressing	17.5
	Best Ugly Bagel House-cured salmon, herbed mascarpone cream cheese, pickled onion	17.5

HEARTY EATS

GF	Gnocchi Sauteed potato gnocchi, pumpkin, mushrooms, peas, sage butter, Grana Padano	22
	Chicken Burger Toasted brioche bun, grilled buttermilk chicken thigh, streaky bacon, coleslaw, sweet and sour pickle, smoked bbq sauce, onion relish, hand-cut homemade fries	23.5
	Beef Burger Toasted brioche bun, NZ prime beef patty, streaky bacon, cheese, lettuce, tomato, red onion, tomato relish, sweet and sour pickle, aioli, tomato relish, hand-cut homemade fries	24.5
GF	Duck Leg Confit duck leg, baby potatoes, citrus salad, pomegranate dressing	25

TOI TU TOI ORA SPECIALS

	Hangi Pie by Hangi Master, Rewi Spraggon	10
	Hangi pork, chicken, potato, kumara, pumpkin, cabbage in pastry	
GF	Kai Kohu Boil-up designed by Karena and Kasey Bird	25
	Hangi pork belly, kumara, fondant, watercress and bacon broth.	
GF	Kutai with bacon and watercress butter designed by Karena and Kasey Bird	26
	Green-lipped mussels, bacon and watercress butter, toasted sourdough	

A SWEET DEAL

Your choice of a sweet slice plus a regular coffee, tea, hot chocolate 8.5

Available 9.30 – 11.30am and 2 – 4pm daily.
No further discount applies.

KIDS

	Ham and Cheese Toastie Served with side salad or fries	10.5
V	Tomato and Cheese Toastie Served with side salad or fries	10.5
GF	Chicken Tenders Served with side salad or fries	10.5
	Meatballs Spaghetti, beef meatballs, tomato sauce, parmesan	10.5

SHARES & SIDES

GF V	Cajun potato skins , tamarind, sweet chilli mayonnaise	8.5
GF V	Battered spiced cauliflower , tzatziki	8.5
GF V	Garden salad with pickled vegetables , honey mustard dressing	8.5
GF V	Hand-cut homemade fries , tomato sauce	7.5

BEVERAGE

ESPRESSO

Short black, Long black, Macchiato, Americano	4.3
Flat white, Cappuccino	4.8
Latte, Chai latte (spicy or sweet)	5.3
Dirty chai (spicy or sweet)	5.8
Hot chocolate, Mochachino	5.3
Kids fluffy	1.5
Kids hot chocolate	4
Soy milk, almond milk, extra shot	1
Flavour shot (caramel, hazelnut, vanilla)	1

ICED

Iced Americano	6
Iced mocha	6
Iced chocolate	6
Iced latte	6

ORGANIC TEAS

Green	5
Lady Gatsby Rose and manuka with green tea	5
Ice Breaker Mint and kawakawa with green tea	5
Lemon and Ginger Caffeine free	5
Zealong's Own Breakfast	5
Zealong's Own Grey	5
Zealong's Own Chamomile Caffeine free	5

NON-ALCOHOLICS

Organic kombucha	6
Phoenix Organic juices	5.5
Otakiri water – sparkling	5
Otakiri water – still	5
Phoenix Organic Cola	5.5
Phoenix Organic Ginger Beer	5.5
Phoenix Organic Lemon, Lime & Bitters	5.5
Phoenix Organic Lemonade	5.5

BEER & CIDER

Tuatara APA	10.5
Sawmill Pilsner	10.5
Sawmill Session IPA	10
Heineken	10
Amstel Light	8.5
Zeffer Cider	11

WINES

	Glass	Bottle
Makers Prosecco	12	55
Triple Bank Sauvignon Blanc	11	48
Good Company Chardonnay	12	55
Rapaura Spring Reserve Rosé	11.5	52
Last Shepherd Pinot Noir	14	65
Stoneleigh WV Pinot Gris	12	55

Open daily | 10am–4pm

Meet | Eat | Drink | Relax