

TOI TU TOI ORA MENU

Hāngi Pie by Hāngi Master, Rewi Spraggon 10

Hāngi pork, chicken, potato, kūmara, pumpkin, cabbage, stuffing with a watercress gravy

Kai Kōhua Boil-up designed by Kārena and Kasey Bird 25

Slow-cooked hāngi pork belly with fondant kūmara in a watercress and bacon broth, served with rēwana bread

Kūtai with bacon and watercress butter designed by Kārena and Kasey Bird 26

Fresh green-lipped mussels with bacon and watercress butter, served with rēwana bread

Best Ugly Bagel

V Pea, mint, avocado, ricotta, parmesan 9

House-cured salmon, herbed mascarpone cream cheese, pickled onion 17.5

Our Eggs Bene

GF Potato rosti, poached eggs, spinach, hollandaise 14.5
V

Add Bacon 5

Add Cured Salmon 6.5

The French Connection

V Brioche French toast, Maungatapere berries, berry compote, manuka-flavoured crème fraiche 14.5

Add Bacon 5

Smashed Avocado

V Toasted rye, lemon smashed avocado, lemon oil, snow pea shoots 15

Granola

V Greek-style yoghurt, berry compote, seasonal fruit and coconut granola 16

Croque Monsieur

Manuka-glazed champagne ham, aged Colby cheese, wholegrain mustard bechamel 14.5

Croque Madame

Manuka-glazed champagne ham, aged Colby cheese, wholegrain mustard bechamel, fried egg 16

Prawn Linguine

Garlic and chili prawns, linguine, white wine, cherry tomatoes, Italian parsley, Grana Padano parmesan 25

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

Mandarin and Goats Cheese Salad

GF Mandarin, cherry tomato and avocado salad with wild rocket, goats cheese, toasted almonds and pomegranate dressing 17.5
V

Fried Chicken

Korean sweet and spicy or Cajun-fried free-range chicken thigh, sweet and sour pickles, chipotle aioli 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

SIDES

V Cajun potato skins, tamarind, sweet chilli mayonnaise 8.5

V Battered spiced cauliflower, tzatziki 8.5

V Garden salad with pickled vegetables, honey mustard dressing 8.5

V Hand-cut homemade fries, tomato sauce 7.5

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

Chicken Tenders

Served with side salad or fries 10.5

Meatballs

Spaghetti, beef meatballs, tomato sauce, parmesan 10.5

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	5
Iced mocha	5.5
Iced chocolate	6
Iced latte	5.5

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	5

NON-ALCOHOLICS

Organic kombucha	6
Phoenix Organic juices	5.5
Almighty water – sparkling	5
Parkers water – still	5
Phoenix Orange Fizz	5.5
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
Askerne 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