
DAY MENU

Granola Bowl

Mixed nuts & seeds, coconut flakes, berry compote, seasonal fruit, coconut Greek yoghurt

The Buttie

Manuka smoked bacon, roasted garlic aioli, bacon crumb, thick toast, house hash brown, Melba sauce, fried egg

Melba Breakfast

Manuka smoked bacon, bratwurst, grilled mushroom, house hash brown, Melba sauce, organic sourdough, poached or fried eggs

Add:

Vine tomato

Growers Scramble

Scrambled eggs, chermoula, market herb ricotta, parmesan, organic focaccia, house harissa, manuka smoked bacon

Salmon Hash

Soft mashed agria, mixed with smoked salmon & dill, topped with house hollandaise, poached egg & lemon

Add:

Sautéed spinach

Mighty Mushrooms

Creamy mushrooms, truffle, parmesan, slow roasted tomato, organic focaccia, fried egg, petite salad

Add:

Grilled chorizo

Free Ranger

Open omelette, house harissa, marinated feta, confit mushroom, chimichurri, caramelised onion

Avocado Toast

Red pepper hummus, organic sourdough, roasted beets, marinated feta, farro, toasted seeds

Add:

Manuka smoked bacon

Poached egg

Pink Palace

Vanilla bean waffle, mulled raspberry, meringue, raspberry mascarpone, hazelnut praline dukkah, seasonal fruit

Hash Bene

House hash brown, poached eggs & house hollandaise with either:

Manuka smoked bacon

Smoked salmon & sautéed spinach

Grilled mushrooms & sautéed spinach

Pork belly w pickles

Eggs on Toast

Poached or fried eggs on organic five grain

And then add your sides...

SIDES

Manuka smoked bacon (1)

Grilled free range chicken breast

Sautéed spinach

Grilled chorizo

House hash brown

Bratwurst

House hollandaise/aioli

Grilled halloumi

Chips, parmesan, aioli

Garden salad

Creamy mushrooms

We adhere to all practicable controls to meet dietary requirements.
If you have an allergy or intolerance please speak to our friendly wait staff.

DAY MENU

Honey Garlic Chicken Salad

A Melba classic; free range chicken, apple, roasted cashew, roasted garlic aioli, avocado, tomato, balsamic dressing

Karaka Chicken Waffle

Parmesan waffle, buttermilk fried free range chicken, maple & chipotle aioli, pickled cabbage, candied cashew

Add:

Fries

Pork Noodles

Egg noodle, broccolini, sesame, hoisin, fried egg, crispy shallots

Omega Bowl

Farro, prawn cracker, grilled lemon, garden greens, pickled cabbage, broccolini, avocado, sesame, yuzu & tahini dressing

With smoked salmon

With chilli glazed crispy tofu

Crispy Squid Salad

Cos lettuce, tomato, cucumber, orange, fried shallots, pomegranate dressing, pomegranate seeds

Katsu Sammie

Panko crumbed free range chicken, katsu sauce, shredded lettuce, toasted sesame, pickle, kewpie, grilled white loaf, chips

Fish Taco

Crumbed fish, organic flour tortilla, mango salsa, burnt lemon mayo, avocado

Halloumi Salad

Dukkah crumbed halloumi, broccolini, organic quinoa, roasted beetroot, toasted seeds, chickpea, red pepper hummus

Angus Beef Burger

Garlic aioli, swiss cheese, pickles, Melba ketchup, salad, Japanese milk bun, chips

Pork Ribs

Slow cooked smoky BBQ pork ribs, Korean slaw, chips

We adhere to all practicable controls to meet dietary requirements.
If you have an allergy or intolerance please speak to our friendly wait staff.

LIQUID ENERGY

COFFEE

Espresso	Hot Chocolate
Long Black	Mocha
Macchiato	Matcha
Flat White	Hakanoa Chai
Cappuccino	Hakanoa Ginger Latte
Piccolo	Hakanoa Lemon Toddy
Latte	Affogato

TEAS

Harney & Son's Teas

Earl Grey, English Breakfast, Raspberry, Peppermint, Citron Green, Ginger

JUICES

House Lemonade

Cold Pressed OJ

Cold Pressed Apple Juice

House Raspberry Iced Tea

House Spirulina

CARBONATED

Sparkling Water

Karma Cola

Gingerella

Karma Cola Light

Kombucha (Seasonal Flavour)

ICED DRINKS & SMOOTHIES

Lean Green Smoothie

Spirulina, apple, spinach, cucumber, celery, coconut water, cashews

Caramel Nut Protein Smoothie

NuZest protein powder, dates, cashew, organic soy milk

Berry & Banana Smoothie

Raspberries, strawberries, blackberries, banana, coconut water, honey

Iced Americano (unblended)

Iced Latte (unblended)

Iced Coffee

Iced Chocolate

Iced Mocha

Iced Matcha

GOURMET SHAKES

The Mare

Caramel milk, vanilla ice cream, pretzel crumb, salted caramel sauce, whipped cream

The Colt

Vanilla ice cream, chocolate sauce, Nutella, vanilla cream, hazelnut praline

The Filly

Vanilla ice cream, rhubarb & rosehip, salted peanut rocky road, raspberry cream

ALCOHOLIC BEVERAGES

WINE

Sauvignon Blanc

Ten Sisters (Marlborough)

Pinot Gris

Mischief (Waipara)

Rose

Caprice (St Tropez, France)

Chardonnay

Kakapo (Hawkes Bay)

Riesling

Joseph Cattin (Alsace, France)

Pinot Noir

Te Hera (Martinborough)

Shiraz

Blaxland Chocolate Box
(Barossa Balley, Australia)

COCKTAILS

Bombay Hills

Bombay sapphire, cucumber, kiwifruit, lemon, tonic

Rosie Fields

Bombay sapphire, raspberry iced tea, house lemonade

Baileys Hot Chocolate

Topped with whipped cream

BUBBLES

Prosecco

Soligo (Italy)

BEER / CIDER

Heineken

Heineken Light

Corona

Panhead Super Charger

Asahi On Tap (400ml)

Somersby Cider (Seasonal Flavour)