

## BREAKFAST

### ALL DAY/ 7 DAYS

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#### BAGELS GF AVAILABLE

Bacon bagel, fried egg & chilli jam 15.

Avocado, halloumi and fresh tomato 15.

Tuna mayo with jalapeno, gherkins and a dill caper cream cheese 15.

Grilled halloumi bagel with pesto & portobello mushroom 15.

## BREAKFAST

Coconut chia seed porridge with banana, blueberries and roasted nuts 18. V/DF

Potato, spinach, onion chutney and goats cheese omelette with rock-et and savoury granola. 20.

Apple crumble brioche french toast with salted caramel sauce and whipped coconut cream 20.

House made Chilli beans with eatery corn bread and fried egg 19.

Breakfast bowl- Lentils, quinoa spinach, kale, avocado, zany zeus halloumi, tomato & green hummus 17.5 + eggs 3.5 GF/V/DF

Andy's hash - pickled pork, black pudding, cabbage, potato with poached eggs & hollandaise 19. GF/DF

Marine's breakfast - pork bratwurst sausages, free range bacon, grilled tomato, portobello mushroom, poached eggs & toast 20. GF/DF

## EXTRAS

Hollandaise/ Maple syrup/ House relish 1.5

Tomatoes/ Poached eggs/ Toast 4.

Mushrooms/ Avocado/Halloumi/5 grain 5.

Sausages/ Bacon/ Salmon/ Black pudding/GF bread/ Scrambled eggs 6.

## KIDS MENU

Cheese on toast 6./ Fruit bowl 8./ Bacon & egg butty 7.

## LUNCH

### FROM 11.30AM

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## LUNCH

Master stock Pork belly with coconut rice, green beans, chilli and coriander 25. DF/GF

Chickpea and spinach dhal with house made flat bread 23. DF/GF/Vegan option

Brioche bun pulled lamb burger with harissa, kumara & cumin rosti and tsatziki 23.

Coconut poached chicken with cous cous, quinoa, marinated onion, spinach and roasted cauliflower salad 24 DF

Seafood laksa with mussels, clams, prawns, fried shallots and vermicelli 24 DF/GF

Mezze platter with a selection of antipasti, cheese & meats - for two 35. GF/DF

## SIDES

Soup of the day with herb bread 15.

Eatery breads and dips 14. GF/V

Roast potatoes with aioli 8.5 GF/DF

Te Horo organic salad 8.5 GF/DF

Herb buttered bread 7.5 GF

Warm marinated olives 7.5 GF/DF

\* Please let us know what dietary requirements you need and we can alter the dishes accordingly GF (Gluten free) DF (Dairy free) V (Vegan)