

## BREAKFAST

### ALL DAY/ 7 DAYS

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#### BAGELS GF AVAILABLE

Bacon bagel, fried egg & chilli jam 15.

Citrus cured salmon bagel, cream cheese & mashed avocado 15.

Grilled halloumi bagel with pesto & portobello mushroom 15.

## BREAKFAST

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

Baked creamy eggs with salmon, spinach and caramelised onions and toasted ciabatta (20 mins) 19.

Brioche french toast with poached fruit & vanilla mascarpone 20.

Eatery mushies on toasted 5 grain with tallegio and onion chutney 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

Confit pork belly with creamy potato gratin, wilted spinach and an apple beetroot chutney 24. GF

Slow cooked beef cheek, field mushrooms, creamy mash, peeled parmesan and crispy Parma ham 24 .

Parmesan crusted fresh fish fillet, almond, apple and fennel slaw and romesco sauce on a sesame seed bun 22.

Eatery Caesar salad with a panko crumbed poached egg 18.  
+ add roast chicken thigh 6.5 GF

Waikanae butchery lamb chop with herb and cashew cous cous, eggplant kasundi and tzatziki 25.

Bruschetta and garden salad 24.

Choice of- Olive tapenade and goats cheese or/  
Mozzarella, tomato and basil

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

## SIDES

Soup of the day with kale and corn loaf 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)

## WHITE WINE GLASS/ BOTTLE

Spy Valley sauvignon blanc 2016 (Marlb.) 9./ 40.  
Amisfield sauvignon blanc (Nelson) 11./50.  
White Haven pinot gris (Marlb.) 9./40.  
Mahi pinot gris (Marlb.) 10./ 48.  
Wild Earth pinot gris (C.Otago)  
Mahi chardonnay (Marlb) 11./50.  
Quarter acre chardonnay (H.Bay) 13./60  
Wild Earth rose (C.Otago) 11./ 50.  
Amisfield rose (C.Otago) 13./ 60.

## SPARKLING

Prosecco sparkling (Italy) 9./40.  
Lillier champagne (France) 12./55.

## AROMATICS GLASS/ BOTTLE

Muddy Water riesling (Waip) 10./48.  
Envoy riesling (Blenheim) 13./60  
Viento Aliseo viognier (Spain) 11./50  
Bladen gewurztraminer (Marl.) 10./48.

## DESSERT WINE

White Haven noble (Marl.) 11./ 50.

CARAFE OF HOUSE WINE - white or red (700ml) 25.

## RED WINE GLASS/ BOTTLE

Fat bastard Pinot noir (France) 10/48.  
Nanny goat Pinot noir (C.Otago) 15/70.  
Mojo Shiraz (Aus) 10/48.  
Quarte Acre syrah (Hawkes Bay) 60.  
TW merlot (Gisborne) 9./ 40.  
Premier Merlot 2016 (Chile) 10/48.  
Beach House montepulciano 2010 (H. Bay) 11./ 48.  
Pablo Claro Cabernet sauvignon graciano (Spain) 12/55.

## BEER

North End on tap (Waikanae) 8./ 1L  
Jug 26. Check with team for todays pours  
Heineken 7.  
Corona 7.  
Tuatara ITI (Kapiti) 3.3% 8.  
Ginger Fusion (Hawkes Bay) 4% 8.  
Wheat Wacker Lake Man (Taupo) 8.5  
Mata hip hop 8.5  
Duncans pale ale (Raumati) 8.  
Duncans pilsner (Raumati) 8.

## WHISKEYS

Paddy Irish whiskey—a triple distilled blended Irish whiskey produced in Cork 12.

Glengoyne 10—a soft, sweet 10 year old single malt from the Glengoyne distillery 15.

## COCKTAILS

Lemon basil sour - Fresh basil and lemon juice, pisco & white rum 16.

Pomegranate iced tea - Pomegranate tea by T Leaf tea, gin, bitters & triple sec 16.

Eatery punch - Rosewater and white rum, cinnamon & star anise 16.

Irish affogato - Immigrants son coffee, amaretto liqueur & Irish whiskey 16.

Kapiti Sunset—made with delicious Arette blanco tequila & fresh orange juice 16.

Mojito—rum & fresh mint with a dash of soda 16.

## NON-ALCOHOLIC BEVERAGE

Bottomless sparkling water 3. p/p  
Freshly squeezed juice - orange, feijoa, cranberry, tomato or apple 5.  
Allganics - cola, lemonade or lemon, lime bitters 5.5  
Hawkes Bay ginger beer 6.

## SIX BARREL SODA CO.

Cola, lemon, ginger, celery tonic, creaming soda, raspberry & lemon, cherry pomegranate, orange dandy 5./ 1L Jug 15

## ICED DRINKS

Chocolate or coffee 7.5.  
Smoothies - Kiwifruit, mango & pineapple smoothie or banana, berry & coconut 8.

## HOT BEVERAGES

Short black, long black, USA, macchiato 3.6.  
Flat white 4.2.  
Latte, cappuccino, chai latte 4.6.  
Hot chocolate—plain, chilli or peppermint 5.  
Mochaccino 5.  
Blackcurrant 4.  
Lemon, honey, ginger 4.5.  
Lemon, honey and cayenne pepper 4.5.  
Lemon, honey and fresh thyme 4.5.

## TEA LEAF T

English Breakfast/ Earl Grey/ Sencha/ Kawa Kawa Fire/ Berrylicious/ Lemon Sorbet/Peppermint/ Pomegranate and raspberry 4. For two—7.

## KIDS DRINKS

Charlies pouch - apple, blackcurrant or orange 3.  
Kids hot choc 3.5.  
Fluffy 1.

DINNER  
FRIDAY AND SATURDAY  
5-8.30PM

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SMALL PLATES

- Grilled ciabatta with herb butter 7.5 GF
- Marinated olives 8. GF/DF/V
- Eatery breads and dips 14.
- Crumbed goats cheese with romesco sauce 15.
- Olive tapenade and goats curd bruschetta 12.
- Ika mata (Raw fish) 14. GF/DF
- Thai Fish cakes with spicy salsa 16.
- Fresh fig with buffalo mozzarella, waikanae parma ham and candied walnuts 16.
- Lime leaf and lemon grass pork gyoza with sweet soya sauce 15.
- Lamb koftas with herbed couscous and tzatziki 16.
- Prawn, clam and mussel chili pot 19.
- Guido Rizzos hand made pasta 16.
- Eatery Caesar salad with deep fried panko crumbed poached egg 14.  
+ add roasted chicken thigh 5.
- Confit pork belly with pea puree and waikanae butchery black pudding 14.
- Celeriac remoulade with orange & vanilla cured salmon 16.

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

MAINS

- Slow cooked beef cheek with wild mushrooms, pancetta and red wine on creamy horseradish mash, winter greens and parmesan 33.
- Lamb fillet with labneh, kasundi, tabbouleh and roasted spice cauliflower 34.
- Pan fried gnocchi with kale chips, creamy mushrooms and tallegio cheese 32.
- Confit pork belly with kumara and cumin mash, buttered green beans and apple salsa verde 32. GF
- Pan fried fish with a kale, bean and broccolini fry, grilled perlas with romesco 34.

SIDES

- Roasted duck fat new potatoes 8.5. GF/DF
- Quinoa salad with beetroot, spinach and hazelnuts 10. GF/DF
- Creamy mash with red wine jus 9. GF
- Organic salad with nuts and seeds 9.5 GF

Please ask your wait staff for today's desserts

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