



## ALL DAY BRUNCH SERVED TILL 3PM

Croissant / toasts with berry compote or marmelade & butter <small>(V)</small>	9
Millet porridge, poached pear, coconut yogurt & dark ghana chocolate <small>(V, DF, NG)</small>	22
Maman's crêpe, burnt marshmallow, seasonal fruits, salted caramel, candied pecans <small>(V)</small>	23
add ice cream, add bacon	25/27
French toasts, roasted banana, seasonal fruits, chocolate, almond & pistachio crumble	25
add ice cream, add bacon	27/29
Free range eggs on toast any style <small>(V)</small>	15
Baked croissant, crispy bacon, scrambled eggs, house butter, caramelised onions	22
add mushrooms	26
Eggs benedict on potato rosti, baby spinach, citrus hollandaise, with choice of:	
- Mushrooms	25
- Bacon	26
- House cured salmon	28
Tips: Swap the rosti for a toasted croissant	
Oeufs cocotte, champagne ham, crème fraîche, comté & soldiers	24
Mushrooms on multigrain toast, shiitake, portobello, cashew butter, grated comté, truffle oil <small>(V)</small>	25
add one poached egg	27
Smashed avocado on multigrain toast, heirloom tomatoes, chilli, marinated feta, coriander <small>(V)</small>	24
add one poached egg, add merguez	26/28
Croque Copain, sauce mornay, champagne ham, fried egg, roasted goat cheese, honey & thyme served with rosemary salted fries	26
Shakshuka, baked eggs, peppers, tomato, labneh, coriander, sourdough <small>(V)</small>	25
add merguez	29

## SIDES

Egg any style (each)	3
Bread (Copain artisan) white sourdough, multigrain	5
OMGoodness gluten free bread	6
Smashed avo, mushrooms, potato rosti	6
Crispy bacon, cured salmon gravlax, merguez	7
Mozzarella Burrata (Whole)	12

## COFFEE

Our coffees come standard as a double shot

Espresso, short macchiato, long black, long macchiato, piccolo	4.5
Flat white, cappuccino	5
Latte, mochaccino, hot chocolate	5.5
Hakanoa Chai, Turmeric, Matcha or Beetroot latte <small>(V, DF, NG)</small>	5.5
Fluffy	1.5
Milk soy, almond, coconut or oat	0.5
Harney & sons tea: earl grey, english breakfast, pomegranate oolong, peppermint, gunpowder green, chamomile, lemon & ginger	5
Iced coffee / chocolate / mocha	6.5
Iced Hakanoa Chai / Turmeric / Matcha	6.5

## OYSTERS & CHAMPAGNE BAR

Te Maku oysters (Waiheke) freshly shucked to order, beer battered, or oven baked "gratinées" with burnt butter, chili & lemon (DF, NG)

3, 6 or 12	18/35/65
Louis Roederer Collection 243	26/148
Billecart Inspiration 1818 Brut	28/159
Ruinart Blanc de Blanc	42/240
Laurent Perrier Rosé	38/220
Dom Pérignon Cuvée 2012	540
Louis Roederer Cristal 2014	580

## MODERN BISTRO FROM 11AM TILL LATE

Warm sourdough & house butter of the moment <small>(V)</small>	10
Mediterranean marinated olives <small>(V, DF, NG)</small>	11
House seasonal hummus, french baguette <small>(V, DF, NG)</small>	14
Charcuterie platter, sourdough & house butter, caramelised onion & cornichons for 2 or 4	29/56
Smoked kahawai croquettes, chorizo romesco	21
Market ceviche, chili, lemongrass, coriander, pickled shallots <small>(DF, NG)</small>	25
Heirloom tomato, fresh basil, pine nuts, pomegranate dressing <small>(DF, NG)</small>	18
Add fresh mozzarella burrata	12
Traditional beef tartare "Au couteau", crostini, yolk Small / Large	22/44
Duck liver crème brûlée, caramelised onions, crostini	24
Roasted beetroot, crumbed goat cheese, rocket, poached pear, candied walnut <small>(V)</small>	28
Berbere bowl, organic quinoa, zucchini noodles, roasted beets, kumara, crispy chickpeas <small>(V, DF, NG)</small>	25
Add pop corn tofu or grilled chicken	27/28
Lobster tail mac and cheese, espelette mornay	35
Tuna tataki Niçoise salad, boiled egg gourmet potatoes, anchovies, green beans, olives <small>(DF, NG)</small>	34
Butcher's cut, red wine jus, fries & salad <small>(DF, NG)</small>	44
Wagyu beef burger, truffled creamy mushrooms, aged comté, caramelised onions, fries & salad	32
Market catch of the day	38

## SIDES

Fries, truffle oil, grated comté, parsley <small>(V, NG)</small>	12
Seasonal greens, crispy kale, almonds, peanut butter coconut lime dressing <small>(V, NG)</small>	15
Gratin Dauphinois <small>(V)</small>	14

## CHEESES & DESSERTS

Fromages: Pick one, two or three cheeses, chutney & breads *	15/26/37
Chocolate fondant, matcha	18
Paname apple tatin, Kohu rd vanilla ice cream, basil and Montbazillac	20
Chouxoux, creamy pistachio, chocolate, whipped cream	18

## COCKTAILS

Please ask for a list of our signature cocktails

## BEER

Sawmill pilsner on tap, Matakana <small>NZ</small>	13
Sawmill Hazy Pale Ale on tap, Matakana <small>NZ</small>	14
Sapporo <small>JAPAN</small> , 1664 <small>FR</small>	11
Yeasty Boys superfresh lager, Wellington <small>NZ</small>	11
Brothers Beer Notorious IPA <small>NZ</small>	12
Cassels Brewing milk stout, Christchurch <small>NZ</small>	11
Garage Project fugazi 2.2% light beer <small>NZ</small>	10
Sawmill Bare Beer No Alcohol Pale Ale <small>NZ</small>	10
MorningCider apple or strawberry rose, Akl <small>NZ</small>	11

## WINES

	glass/bottle
NV Veuve du Vernay Méthode, Loire valley <small>FR</small>	14/67
2023 Little Darling organic Rosé, Marlborough <small>NZ</small>	14/67
2021 Aix Rosé, Provence <small>FR</small>	17/82
2021 Poppies Rosé, Martinborough <small>NZ</small>	22/105
2022 Pyramid valley Orange, N. Canterbury <small>NZ</small>	18/87
2022 Clos Henri Estate Sauv. Blanc, Marlborough <small>NZ</small>	15/72
2015 Foxes Island Sauv. Blanc sur lie, Marlborough <small>NZ</small>	16/78
2021 Sauvignon Blanc, Sancerre <small>FR</small>	19/90
2020 Amisfield Fumé Blanc, Central Otago <small>NZ</small>	22/105
2022 Odyssey Chardonnay, Gisborne <small>NZ</small>	16/78
2021 Domaine Seguinot Chardonnay, Chablis <small>FR</small>	19/90
2021 Maori Point Reserve Chardonnay, Otago <small>NZ</small>	22/105
2019 Hands of Time, Chardonnay, Napa Valley <small>CAL</small>	120
2021 Easthope Chenin Blanc, Hawke's Bay <small>NZ</small>	17/82
2023 Man O War, Pinot Gris, Waiheke <small>NZ</small>	16/78
2022 Prophet's Rock Pinot Gris, Otago <small>NZ</small>	18/87
2021 Knapstein Riesling, Clare Valley <small>AUS</small>	16/78
2021 Gotas de Mar Albariño, Rias Baixas <small>SPAIN</small>	18/87
2021 L'Amourier Grenache, Cinsault (Chilled) <small>FR</small>	16/78
2022 Dickey Gamay Noir, Otago <small>NZ</small>	18/87
2020 Black Estate Pinot Noir, N. Canterbury <small>NZ</small>	18/87
2022 Felton Rd, Pinot Noir, Bannockburn <small>NZ</small>	26/125
2020 Gachot Monot Pinot Noir Bourgogne <small>FR</small>	28/135
2018 Joseph Drouhin Gamay Beaujolais <small>FR</small>	18/87
2020 Chapoutier Crozes Hermitage Syrah <small>FR</small>	22/105
2020 Sam Harrop Grand Amateur Syrah <small>NZ</small>	23/112
2019 Chapelle Maillard Merlot Cab, Bordeaux <small>FR</small>	16/78
2016 Bardoulet St Emilion Grd Cru, Bordeaux <small>FR</small>	20/95
2021 Smith & Sheth Cabernet Franc, H. Bay <small>NZ</small>	17/82
2021 Dune Tirari Negroamaro +, McLaren <small>AUS</small>	15/72
2020 Coppola Zinfandel, Sonoma Valley <small>CAL</small>	18/87
2021 Piedra Negra Malbec, Mendoza <small>ARG.</small>	16/78
2020 Coriole Estate Shiraz, McLaren Vale <small>AUS</small>	16/78

## COLD DRINKS

Freshly squeezed juice of the day	9
Mixed berry & coconut smoothie	8
New Leaf kombucha earl grey tea	12
New Leaf kombucha butterfly pea flower	12
Juices: orange, apple, grapefruit, cranberry, apricot or tomato	6
Coke, coke zero, lemonade, ginger beer, lime & soda, lemon, lime & bitters	6
Antipodes water sparkling 500ml / 1000ml	7/13
Mimosa	15
Paname bloody mary	18

While we make every attempt to ensure a low allergen environment, we cannot guarantee against cross contamination. Please advise your server of any allergies.

V - Vegetarian | DF - Dairy Free | GF - Gluten Free | \* DF or GF on request