

PANAME SOCIAL

bistro • wine bar • cocktails

ALL DAY BRUNCH SERVED TILL 3PM

Croissant / toasts with berry compote or marmelade & butter (V)	9
Millet porridge, poached piqa boo pear, coconut yogurt & dark ghana chocolate (V,DF,NG)	22
Maman's crêpe, brandy butter, apple tatin, salted caramel, candied pecans (V)	22
add ice cream, add bacon	25/27
French toasts, caramelised banana, chocolate, almond & pistachio crumble, Kohu rd ice cream	25
add bacon	29
Free range eggs on toast any style (V)	15
Baked croissant, crispy bacon, scrambled eggs, house butter, caramelised onions	22
add mushrooms	26
Eggs benedict on potato rosti or toasted croissant, spinach, citrus hollandaise, with choice of:	
- Bacon or Mushrooms	25
- House cured salmon	27
- Market fish	31
Oeufs cocotte, champagne ham, crème fraîche, gruyère & soldiers	23
Mushrooms on multigrain toast, cashew butter, pickled shiitake, portobello, gruyère, truffle oil (V)	24
add one poached egg	26
Smashed avocado on multigrain toast, chilli, marinated feta, pomegranate, coriander (V)	23
add one poached egg	25
Croque Copain, sauce mornay, champagne ham, fried egg, roasted goat cheese, honey & thyme served with rosemary salted fries	25
Shakshuka, baked eggs, peppers, tomato, labneh, coriander, sourdough (V)	25
add merguez	29

SIDES

Egg any style (each)	3
Bread: white sourdough or multigrain toast	5
OM Goodness gluten free (each)	6
Smashed avo, mushrooms, potato rosti	6
Crispy bacon, cured salmon gravlax, merguez	7

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 (V,DF,NG)	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 Matuku (Waiheke), Te Kouma (Coromandel) & Bluff oysters (+1.5ea) shucked to order (DF,NG)	3, 6 or 12	18/35/65
Louis Roederer Collection 243		26/148
Billecart Brut Reserve		28/159
Ruinart Blanc de Blanc		39/230
Laurent Perrier Rosé		35/205
Louis Roederer Cristal 2014		530
Dom Pérignon Cuvée 2012		540

BISTRO MENU FROM 11AM TILL LATE

Warm sourdough & house butter of the day (V)	10
Mediterranean marinated olives (V,DF,NG)	11
House seasonal hummus, french baguette (V,DF,NG)	14
Charcuterie platter, sourdough & house butter, caramelised onion & cornichons for 2 or 4	29/52
Smoked kahawai croquettes, chorizo romesco	21
Soup of the day, Copain's sourdough	22
Market ceviche, chili, lemongrass, coriander, pickled shallots (DF,NG)	25
Braised cabbage, caramelised leek, beetroot cream, spicy macadamia (V,NG)	20
Duck liver crème brûlée, caramelised onions, crostini	24
Roasted beetroot salad, grilled french goat cheese on toast, candied walnut, balsamic dressing (V)	28
Lobster tail mac and cheese, espelette mornay	35
Tuna tatak Niçoise salad, boiled egg gourmet potatoes, anchovies, green beans, olives (DF,NG)	32
Butcher's cut, fries, salad, house butter	42
Wagyu beef burger, mushrooms, caramelised onions, truffle parmesan cream, fries & salad	32
Market catch of the day	38

SIDES

Fries, truffle oil, grated gruyère, parsley (V,NG)	12
Burnt broccoli, crispy kale, almonds, peanut butter coconut lime dressing (NG)	15
Potato gratin (V)	14

CHEESES & DESSERTS

Fromages: Pick one, two or three cheeses, chutney & breads *	15/26/37
Chocolat fondant, berry & basil coulis, dry raspberry	18
Paname apple tatin, Kohu rd vanilla ice cream	18
Chouchous, creamy pistachio, chocolate, whipped cream	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

COCKTAILS

Please ask for a list of our signature cocktails

BEER

Sawmill pilsner on tap, Matakana NZ	13
Sawmill Hazy Pale Ale on tap, Matakana NZ	14
Sapporo JAPAN	11
Yeasty Boys superfresh lager, Wellington NZ	11
Lakeman IPA, Wellington NZ	11
Garage Project Hapi daze pale ale NZ	12
Cassels Brewing milk stout, Christchurch NZ	11
Garage Project fugazi 2.2% light beer NZ	10
Sawmill Bare Beer No Alcohol Pale Ale NZ	10
MorningCider apple or strawberry rose, Akl NZ	11

WINES

	glass/bottle
NV Veuve du Vernay Méthode, Loire valley FR	14/67
2021 Rosabel Rosé, Languedoc FR	14/67
2021 Aix Rosé, Provence FR	17/82
2021 Poppies Rosé, Martinborough NZ	22/105
2022 Pyramid valley Orange, N. Canterbury NZ	18/87
2021 Clos Henri Estate Sauv. Blanc, Marl NZ	15/72
2022 Foxes Island Sauv. Blanc sur lie, Marl NZ	16/78
2021 Laporte Sauvignon Blanc, Sancerre FR	19/90
2019 Amisfield Fumé Blanc, Central Otago NZ	22/105
2022 Odyssey Chardonnay, Gisborne NZ	14/67
2021 Denis Race Chardonnay, Chablis FR	18/87
2019 Pegasus Bay Chardonnay, Waipara NZ	22/105
2021 Easthope Chenin Blanc, Hawke's Bay NZ	17/82
2021 Maior de Mendoza Albariño, Rs Baxias SP	16/78
2021 Hebe white P. Gris, Sauv. Blanc, Marl NZ	16/78
2022 Neudorf Pinot Gris, Nelson NZ	16/78
2021 Prophet's Rock Pinot Gris, Otago NZ	18/87
2019 Oct30 Gruner Veltliner, Matakana NZ	15/72
2022 Knapstein Riesling, Clare Valley AUS	16/78
2020 Libiamo by Millton Gewurztraminer, Marl	18/87
2021 L'Amourier Grenache, Cinsault (Chilled) FR	16/78
2022 Dicey Gamay Noir, Otago NZ	18/87
2020 Black Estate Pinot Noir, N. Canterbury NZ	18/87
2021 Felton Rd, Pinot Noir, Bannockburn NZ	25/120
2020 Gachot Monot Pinot Noir Bourgogne FR	26/125
2018 Joseph Drouhin Gamay Beaujolais FR	18/87
2020 Chapoutier Crozes Hermitage Syrah, RFR	22/105
2020 Paritua Syrah, Hawke's Bay NZ	22/105
2019 Séquoia Merlot Cabernet, Bordeaux FR	16/78
2019 Bellevue St Emilion Grd Cru, Bordeaux FR	20/95
2021 Smith & Sheth Cabernet Franc, H. Bay NZ	17/82
2021 DuneTirari Negroamaro +, McLaren AUS	15/72
2020 Coppola Zinfandel, Sonoma Valley CAL.	18/87
2021 Piedra Negra Malbec, Mendoza ARG.	16/78
2020 Coriole Estate Shiraz, McLaren Vale AUS	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