

# kitchen

## brunch

<b>organic oats</b> with dried apple, blueberries, and apple syrup	10.5
<b>free range eggs</b> any style served with sour dough or grain toast	11
<b>antipodean plate</b> of vine tomato, avocado, soft boiled egg, blue river pecorino and grilled flat bread	25*
<b>brioche french toast</b> with rosemary and vanilla, fresh banana, crisp free range bacon and maple syrup	15
<b>omelette</b> served spanish style with potato, spinach, dried tomatoes and goats cheese	15
<b>manuka roasted marlborough salmon</b> grapefruit, cos hearts, avocado, macadamia nuts, and crème fraiche dill dressing	25
<b>market fresh vegetable soup</b> with house baked bread	14
<b>roasted pumpkin risotto</b> pancetta, semi-dried tomatoes, nz pecorino	25*
<b>house cured marlborough salmon</b> crisp potato cake, watercress, lemon emulsion, and poached egg	17
<b>slow roasted portobello mushrooms</b> thyme cream, sourdough toast	16
<b>big breakfast</b> eggs any style, nz bacon, vine tomato, mushrooms, pork sausage, sauté potatoes and toast	22
<b>sides</b>	
roasted mushrooms / vine tomatoes / sauté potatoes	4
free range bacon	6

\* offer includes a glass of either marlborough pinot gris, merlot or pelorus