

# BREAKFAST

## Fresh Fruit & Natural Buffalo Yoghurt

Seasonal Fruit, Orange Zest, Natural Buffalo Yoghurt..... \$14

## Honey Toasted Granola

Rhubarb, Whipped Yoghurt..... \$16

## Bircher Muesli

Ginger, Natural Yoghurt, Apple, Medjool Dates,

Toasted Almonds..... \$16

## Ricotta Hotcakes

Maple Butter, Blueberry, Banana, Crispy Bacon ..... \$21

## Smashed Avocado

Grilled Sourdough, Heirloom Tomatoes, Basil, Olive Oil..... \$18

## Two eggs any style

Spinach, Grilled Sourdough ..... \$12

## Pork Sausage Bap

Fried Egg, Tomato Relish ..... \$12

## Open Omelette

Goats Cheese, Courgette, Cherry Tomatoes,

Pine Nuts, Basil ..... \$21

## Chorizo on Toast

Toasted Sourdough, Fried Egg, Parmesan..... \$12

## MBP Eggs Benedict

Brioche Soldiers, Sauteed Spinach, Hollandaise

Smoked Salmon..... \$22

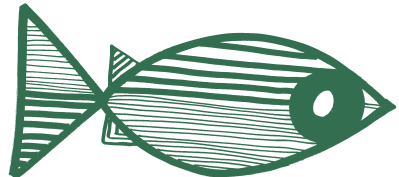
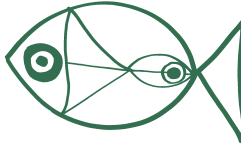
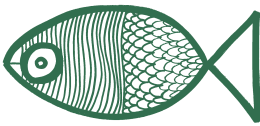
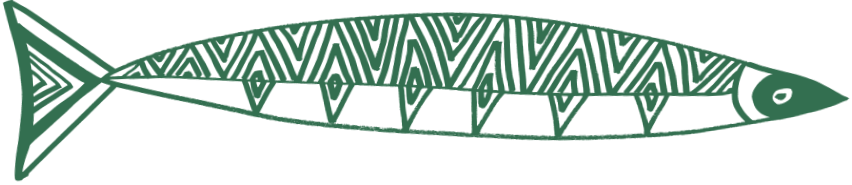
Crispy Harmony Bacon..... \$24

**Add:** Streaky Harmony Bacon \$6 | Pork Sausage Patty \$5 |

Roasted Vine Tomatoes \$4 | Field Mushroom \$5 |

Hash Brown \$6 | Hollandaise Sauce \$3

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## FOR THE TABLE

Sourdough With Seaweed Butter ..... \$4

## RAW BAR

### Trevally Ceviche

Avocado, Cucumber, Shallot, Chilli, Coriander,  
Citrus Dressing, Kumara Crisps..... \$22

### Ahi Poke

Soy Pumpkin Seed, Toasted Seaweed, Spring Onion, Pickled  
Baby Onion, Tortilla Chips..... \$22

## SMALL PLATES

### Burrata & Stone Fruit

Massimo Burrata, Stone Fruit, Heirloom Tomatoes, Basil Pesto .. \$24

### Charred Octopus

Potato Mayo, Seaweed Butter, Korean Chilli, Crispy Seaweed .... \$19

### Fried Calamari

Citrus Aioli, Rocket ..... \$18

### Lamb Ribs (6pcs)

Crispy Lamb Ribs, Capers, Olives, Lemon,  
Apricot Den Miso, Gremolata ..... \$24

## SALADS

### Chirashi Salad

Brown Rice, Toasted White Sesame, Edamame,  
Charred Broccoli, Avocado, Green Beans, Cucumber,  
Baby Spinach, Miso Dressing..... \$14

**Add:** Grilled Chicken \$9 | Tuna Tartar \$12 | Roasted Beef Sirloin \$12  
Roasted Field Mushroom \$7

### Roast Chicken Breast Salad

Courgette Spaghetti, Mixed Seasonal Leaves, Watercress,  
Fennel, Toasted Almonds, Pickled Baby Onions,  
Basil, Classic Vinaigrette.....\$24

## MAIN PLATES

### Beer Battered Fish & Chips

South Island Line Caught Gurnard, Tartare Sauce,  
Shoestring fries, and Apple Slaw .....\$25

### Grilled Snapper & Risotto

Silver Beet Risotto, Toasted Almonds, Confit Lemon .....\$32

### Lemon Sole Milanese

Cucumber, Chilli, Coriander, Fresh Lime .....\$25

### Squid Ink Spaghetti

Fresh Tomato, Cloudy Bay Clams, Prawns, Squid,  
Cuttlefish, Mussels .....\$34

### Vegetarian Open Burger

Black Bean, Heirloom Tomato, Spinach, Yoghurt,  
Apple Chutney .....\$20

### Beef Brisket Burger & Chips

Roma Tomato Chutney, Courgette Pickle, Smoked Cheddar,  
Cos Lettuce, Dill Mayonnaise, Shoestring Fries .....\$24

### Steak & Frites

Charred Taupo Angus Sirloin, Shoestring Fries, Cafe de Paris  
Butter, Rocket, Parmesan, Pomegranate Dressing .....\$34

**Add:** Grilled King Prawn \$6

## SIDES

### Shoestring Fries

Tomato Sauce ..... \$8

### Tomato Salad

Pickled Red Onion, Goat's Cheese, Basil Oil ..... \$14

### Brussel Sprouts

Bacon, Raisins, Sherry dressing ..... \$9

### Potato Salad

Green Mayo, Pickles ..... \$8

## DESSERT

### Summer on the Beach

Watermelon and Citrus Sorbets, Tropical Fruits ..... \$13

### Vanilla Panna Cotta

Citrus juices ..... \$14

### Chocolate Brownie Trifle

Summer Berries, Honey, Marscapone ..... \$14

Petit Four ..... \$14

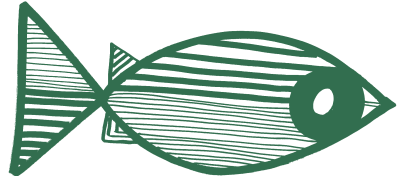
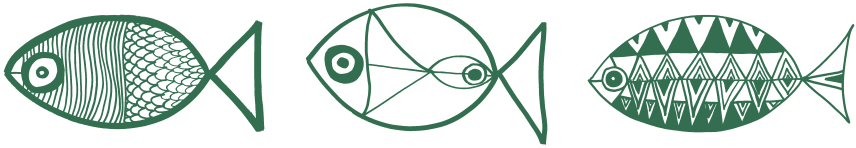
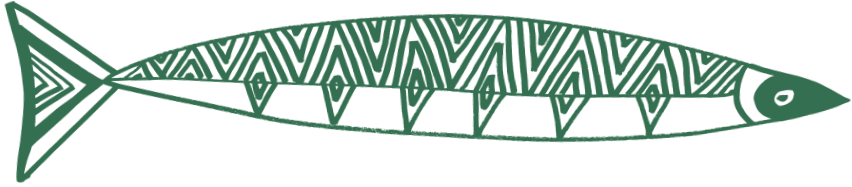
### Vanilla Gelato

Valrhona Chocolate Fondue..... \$14

### Chocolate Ganache

Passionfruit, Olive Oil Sorbet, Tuille ..... \$16

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## SMOOTHIES

<b>Apollo</b> Frozen Banana, Prunes, Mixed Oats, Cashew Nuts, Almond Milk & Cocoa Powder (GF) .....	\$8
<b>Tropicana</b> Frozen Pineapple, Mango, Strawberry, Chia Seeds, Coconut Water & Honey (GF/DF) .....	\$8
<b>Garden Stone</b> Frozen Blackberries, Beetroot, Ground Sunflower Seeds, Coconut Water & Agave Nectar (GF/DF) .....	\$8

## COLD PRESSED JUICE

<b>Green Pears &amp; Apple</b> Green Pears, Apples, Lemon, Spinach, Celery & Mint served over ice with Pear Slices .....	\$7.50
<b>Red Apples &amp; Beetroot</b> Red Apples, Beetroot, Cucumber & Lemon served over ice with a slice of Cucumber and Lemon Slice ..	\$7.50
<b>Carrot &amp; Orange</b> Carrot, Orange, Lime, Turmeric & Ginger served over ice with Orange Slices .....	\$7.50

## LOCAL JUICES

<b>Cranberry</b> .....	\$4	<b>Pineapple</b> .....	\$4
<b>OJ</b> .....	\$4	<b>Tomato</b> .....	\$4
<b>Apple</b> .....	\$4		

## HOUSE MADE SODA

<b>Pineapple &amp; Ginger</b> Pineapple, Lime & Ginger Shrub served over ice with a Wedge of Pineapple and Lime Zest topped with Soda.....	\$5
<b>Strawberry &amp; Mint</b> Strawberry, Lemon & Mint Shrub served over ice with sliced Strawberries and a Mint Sprig topped with Soda....	\$5
<b>Mandarin &amp; Rosemary</b> Mandarin, Lime & Rosemary Shrub served over ice with a Mandarin Pod and Rosemary Sprig topped with Soda...	\$5

## GLASS BOTTLED POP

<b>Coca Cola</b> .....	\$5	<b>Phoenix Lemonade</b> .....	\$5
<b>Coke Zero</b> .....	\$5	<b>Phoenix Soda</b> .....	\$5
<b>Sprite</b> .....	\$5	<b>Phoenix Ginger Ale</b> .....	\$5
<b>L&amp;P</b> .....	\$5	<b>Phoenix Tonic Water</b> .....	\$5

## KOMBUCHA

<b>Mama's Brew Shop "Love" Kombucha</b> Lavender, Rosehip, Hibiscus, Heilala Vanilla .....	\$8
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## WATER

<b>Antipodes Still/Sparkling</b> .....	S\$6/L\$12
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## ICED

<b>Iced Coffee</b> .....	\$9	<b>Iced Chocolate</b> .....	\$9
<b>Iced Mocha</b> .....	\$9	<b>Iced White Chocolate</b> .....	\$9

## TEA & COFFEE

(ALL OUR COFFEES  
ARE SERVED AS A  
STANDARD DOUBLE)

<b>Black</b> .....	\$4/\$4.50	<b>English Breakfast</b> .....	\$4.50
<b>Macchiatto</b> .....	\$4/\$4.50	<b>Earl Grey</b> .....	\$4.50
<b>Piccolo</b> .....	\$4.50	<b>Lemon Grey</b> .....	\$4.50
<b>Flat White</b> .....	\$4.50/\$5	<b>Orange Sky Rooibos</b> .....	\$4.50
<b>Latte</b> .....	\$4.50/\$5	<b>Imperial Sencha</b> .....	\$4.50
<b>Cappuccino</b> .....	\$4.50/\$5	<b>White Noise</b> .....	\$4.50
<b>Mocha</b> .....	\$5	<b>Ginger Limoncello</b> .....	\$4.50
<b>Hot Chocolate</b> .....	\$5	<b>Camomile Blossom</b> .....	\$4.50
<b>Extra Shot</b> .....	+\$0.50	<b>Peppermint Breeze</b> .....	\$4.50
<b>Soy Or Almond Milk</b> .....	+\$1		

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## SPRITZERS

- About Thyme** Aperol Aperitif, House Rose,  
Mumm Brut Champagne NV, Thyme Syrup,  
Fresh Strawberries & Thyme Topped with Soda ..... \$15
- Pimms Summer Cup** Beefeater Gin, Pimms Original,  
Peach Bitters, Falernum Syrup, Fresh Lime Juice,  
Sliced Cucumber, Orange & Mint topped with  
Spicy Ginger Beer ..... \$15
- Lemon Citrus Fruju Spritz** Absolut Vodka,  
Fruju Citrus Coolie, No5 Orange Bitters,  
Fresh Lemon Juice & Brut Bubbles ..... \$15

## COCKTAILS

- Plum Tea Fizz** Absolut Vodka, Cactus Piment Liqueur,  
Plum Tea Syrup, Lemon Juice, Albumen & Peychaud  
Bitters topped with Soda ..... \$14
- Gin and Juice** Beefeater Gin, Bergamot Liqueur,  
Poire Williams Pear Liqueur, Fresh Pear  
and Lime Juice ..... \$14
- Mission Bay Colada** Havana Club 3yo, Havana Club  
Anejo Especial, Sailor Jerry Spiced Rum,  
Coconut Cream, Agave Syrup, Fresh Pineapple & Lime  
Juice served with a Brandied Cherry, Crushed Ice  
and a Mint sprig ..... \$14
- Honey Peach Cooler** Bulleit Bourbon, Peach liqueur,  
Lemon Juice & Honey Syrup, Peach & Angostura Bitters ..... \$14
- Pink Paloma**  
Olmea Reposado tequila, Cold Pressed Pink  
Grapefruit & Lime Juice, Sage Syrup, Grapefruit  
Bitters topped with soda ..... \$14

## SPARKLING

Stoneleigh Sparkling Sauvignon Blanc NV	
Marlborough, New Zealand .....	\$8/\$45
Cinzano Prosecco DOC, Northern Italy .....	\$10/\$60
Cordoniu 'Anna' Blanc de Blanc Cava NV Penedes, Spain ...	\$14/\$82
Mumm Brut Cordon Rouge NV Reims, France .....	\$23/\$150
Perrier Jouët Grand Brut NV Epernay, France .....	\$25/\$150
Mumm Cordon Rouge Rose NV Reims, France .....	\$27/\$160
Perrier Jouët Blason Rose NV Epernay, France .....	\$200
Mumm Brut Cordon Rouge 2006 Reims, France .....	\$160
Perrier Jouët La Belle Epoque 2007 Epernay, France .....	\$420

## CARAFE

500ML

Marlborough Sauvignon Blanc Marlborough, New Zealand .....	\$30
Marlborough Chardonnay Marlborough, New Zealand .....	\$30
Marlborough Pinot Gris Marlborough, New Zealand .....	\$30
Marlborough Pinot Noir Marlborough, New Zealand .....	\$30

## WHITE

Stoneleigh Sauvignon Blanc 2017	
Marlborough, New Zealand.....	\$9/\$44
Urlar Sauvignon Blanc 2016 Gladstone, New Zealand .....	\$56
Camshorn Sauvignon Blanc 2015 Marlborough, New Zealand...	\$14/\$68
Man O' War 'Gravestone' Sauvignon Semillon 2016	
Waiheke Island, New Zealand .....	\$16/\$76
Te Mata 'Cape Crest' Barrel Fermented Sauvignon Blanc 2015	
Hawke's Bay, New Zealand .....	\$86
Stoneleigh Chardonnay 2017 Marlborough, New Zealand .....	\$9/\$44
Aronui Chardonnay 2015 Nelson, New Zealand .....	\$14/\$68
Church Road 'McDonald Series' Chardonnay 2016	
Hawke's Bay, New Zealand .....	\$17/\$82
Church Road 'Tom' Chardonnay 2013	
Hawke's Bay, New Zealand.....	\$360
Stoneleigh Pinot Gris 2017 Marlborough, New Zealand .....	\$9/\$44
Triplebank Pinot Gris 2017 Marlborough, New Zealand .....	\$14/\$68
Soho 'Jagger' Pinot Gris 2017	
Marlborough, New Zealand .....	\$68
Carrick 'Bannockburn' Riesling 2015	
Central Otago, New Zealand .....	\$60
Foxes Island Dry Riesling 2011	
Marlborough, New Zealand .....	\$78
Coco de Mama Grillo 2016 Sicily, Italy .....	\$13/\$60
Tohu Viognier 2015 Marlborough, New Zealand.....	\$15/\$72
Marc Bredif Vouvray 2015 Vouvray, France .....	\$72
Graci Etna Bianco 2015 Sicily, Italy .....	\$88

## ROSÉ

Stoneleigh Rose 2017 Marlborough, New Zealand .....	\$9/\$44
<b>Jacobs Creek 'Le Petit' Rose 2017</b>	
South Australia, Australia .....	\$10/\$50
<b>NZ Rose Co 2016 Hawke's Bay, New Zealand .....</b>	<b>\$11/\$55</b>
<b>Guigal 2015 Rhone Valley, France .....</b>	<b>\$68</b>

## RED

Stoneleigh Pinot Noir 2016 Marlborough, New Zealand ....	\$9/\$44
<b>Stoneleigh 'Latitude' Pinot Noir 2016</b>	
Marlborough, New Zealand .....	\$12/\$58
<b>Gibbston Valley 'Gold River' Pinot Noir 2016</b>	
Central Otago, New Zealand .....	\$15/\$70
<b>Colere 'Te Muna' Pinot Noir 2014</b>	
Martinborough, New Zealand .....	\$18/\$85
<b>Foxes 'Awatere Valley' Pinot Noir 2010</b>	
Marlborough, New Zealand.....	\$89
<b>George Wyndham Shiraz 2013</b> South Australia, Australia .	\$13/\$62
<b>Coco de Mama Syrah 2016</b> Sicily, Italy .....	\$65
<b>Centenary Hill Shiraz 2012</b> Barossa Valley, Australia .....	\$120
Stoneleigh Merlot 2017 Marlborough, New Zealand .....	\$9/\$44
<b>George Wyndham Cabernet Merlot 2011</b>	
South Australia, Australia .....	\$12/\$58
<b>Agricola Punca 'Montessu' 2014</b> Sardinia, Italy .....	\$18/\$88
<b>St. Hugo Cabernet Sauvignon 2012</b>	
Coonawarra, Australia .....	\$125
<b>Barossa Valley Vineyards Grenache/Shiraz/Mouvedre 2015</b>	
Barossa Valley, Australia .....	\$65
<b>Te Mata Gamay Noir 2013</b> Central Otago, New Zealand .....	\$68
<b>The River Nero d'Avola</b> Riverlands, Australia .....	\$80

## TAP

Peroni 200ml/400ml .....	\$6/\$9.5
Asahi 400ml .....	\$10.50
Founders '1946' Pilsner 400ml .....	\$10

## BEER & CIDER

### BOTTLE

Founders '2009' IPA .....	\$9
Panhead APA .....	\$10
Peroni Leggera 3.5% .....	\$7
Boundary Road Breweries 'Thomas Edison' 2.5% .....	\$6.5
Somersby Apple Cider .....	\$8