



BREAKFAST - SPRING 2021

“Our menu is inspired by land, sea, and pasture. We spend a good part of our day sourcing the best fresh, local, organic (where possible) ingredients because not only is that important to us, but we want you to enjoy what our amazing land has to offer too.”

THE LOCAL 21

HOMEGROWN FREE RANGE BACON, WAIRARAPA EGGS, HOMEMADE ENGLISH MUFFIN, HOLLANDAISE

SAUSAGE, EGG & CHEESE 16

PORK & CHICKEN SAUSAGE, OVER MEDIUM WAIRARAPA EGG, USA CHEESE, BACON JAM, PICKLES, BBQ, MAYO, BRIOCHE

SALMON GRAVLAX 24

BEETROOT CURED SALMON, HASHBROWN, POACHED EGG, WASABI HOLLANDAISE, BABY SUNFLOWER

SOME KIND OF BACON DISH 26

PORK BELLY, KUMERA CROQUETTE, MISO CORN, POACHED EGG, PORK CRACKLE, WATERCRESS

BASIC WHITE GIRL 22

AVOCADO, PICKLED GREEN TOMATO, TAHINI, LITTLE FARM MICRO GREENS, SEEDS, MULTIGRAIN

WHERE THE WILD SHROOMS ARE 25

URBAN FARM OYSTER MUSHROOM, SHIITAKE, DASHI BUTTER, FOCCACCIA

BOJEE EGGS 23

BLACK TRUFFLE, SCRAMBLED WAIRARAPA EGGS, PECORINO, HASHBROWN

KARAAGE WAFFLES 24

JAPANESE FRIED CHICKEN, BUTTER MAPLE, BUTTERMILK WAFFLES

FRUITS & ROOTS 14

SEASONAL FRUITS, GINGER, OLIVE OIL, CEREAL PRALINE

SMOKED KAHAWAI BRUSCHETTA 2.5 20

KAWA KAWA SALSA VERDE, POACHED EGG, LEMON, HASHBROWN

KIMCHI FRIED RICE 16

DAIKON KIMCHI, FRIED EGG, FRIED SHALLOT, MUNG BEAN, SPRING ONION
+ PORK BELLY 10

SIDES

BACON 6

HASHBROWN 6

SALMON GRAVLAX 8

AVOCADO 6

SHROOMS 9

BREAKFAST COCKTAILS

BLOODY MARY 16

MIMOSA 15

FEIJOA SELTZER 16

ESPRESSO MARTINI 18