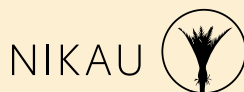


All Day Brunch



BREAKFAST

Two eggs any style on sourdough <u>or</u> ciabatta toast (gluten free toast + \$1.50) ^{V,GF*}	16.0
Manuka honey roasted granola with fruit compote & yoghurt ^V	18.0
Avocado on sourdough toast topped up with ricotta, cherry tomato, poached egg & sliced almond	22.0
Eggs Benedict with bacon <u>or</u> smoked ham on baked ciabatta & fresh hollandaise	24.0
Eggs Montreal with smoked salmon on baked ciabatta & fresh hollandaise	26.0
Eggs Florentine with spinach, roasted mushroom on baked ciabatta & fresh hollandaise ^V	24.0
Creamy portobello mushrooms on toasted sourdough with wild rocket, Italian parsley & sherry vinaigrette, caramelised walnuts & shaved parmesan ^{V,VV*,GF*}	25.0
Buttermilk & ricotta pancakes with vanilla whipped cream, maple syrup & honey roasted almond. – Bacon & banana <u>or</u> berry compote	26.0
Breakfast burger with fried egg, bacon, potato rosti & hollandaise in myrtle bun	25.0

LUNCH

Seafood chowder with mussel, prawn, smoked fish, sweet corn & baked foccacia ^{NE,GF}	26.0
Kedgeree with house smoked fish ^{GF,NE,DF*}	27.0
Open-steak sandwich – chargrilled prime beef scotch fillet with baby spinach, rocket, tomato chutney, beer battered onion rings, smoked BBQ sauce & garlic aioli on focaccia with fries	30.0
Chicken burger – crispy chicken thigh free range, red cabbage coleslaw, pickles, crispy shallot & hot mustard mayonaise on a brioche burger bun served with fries	30.0
Roasted pork belly, hazelnuts, watercress, crispy kumara, apple chutney and coconut steamed rice ^{DF,GF}	28.0
Pasta / risotto of the day (<i>check specials board</i>)	30.0

SALAD

Chicken and bacon caesar salad, cos lettuce, anchovies, aioli, parmesan & poached egg	26.0
Grilled halloumi salad with shaved fennel, citrus, rocket and manuka honey roasted almond & sherry vinaigrette ^{V,GF}	26.0

ADD ON

Extra egg	4.0	Spinach ^{DF,GF,VV}	8.0
Streaky bacon ^{DF,GF}	9.0	Pork & fennel sausages ^{DF,GF}	9.0
Nikau made potato rosti ^{DF,GF,VV}	6.0	Kimchi ^{DF,GF,VV}	8.0
Chorizo ^{DF,GF}	9.0	Garden green salad	8.0
Roasted mushroom ^{DF,GF,VV}	9.0	Hollandaise	3.0
Grilled halloumi ^{GF,V}	9.0	Chutney	3.0
Avocado ^{DF,GF,VV}	6.0	Fries	9.0
Smoked ham ^{DF,GF}	8.0	Toast	4.0
Nikau smoked salmon ^{DF,GF}	11.0	Jam	1.0
Black pudding ^{DF,GF}	8.0		

**CHECK OUR CABINET
FOR FRESHLY BAKED SWEETS & TREATS**

**CATERING & FUNCTION OPTIONS AVAILABLE
NIKAUCATERING.CO.NZ**

GF = Gluten Free / V = Vegetarian / VV = Vegan / DF = Dairy Free / NF = Nut Free / * = Available upon request.
Please let our staff know about any allergy or dietary requirements

15% surcharge on public holidays