



WATERMELON SALAD 18 **vegan | gluten free**

Raglan coconut yoghurt labne, cherries, berries, buckwheat and pistachio

GRANOLA 19 **can be made vegan**

Maple, citrus toasted oats, seeds and nuts, orange honey yoghurt and berries

CHILLI SCRAMBLE 24 **can be made gluten free**

Scrambled eggs, sourdough, pumpkin, peanut chilli crunch, feta, red chilli, pickled red onion, coriander

AVOCADO WITH TOAST 24 **vegan | can be made gluten free**

Smashed avocado, charred zucchini, coconut labne, pickled fennel and herb salad

WAFFLE 21

Raspberry, white chocolate milk crumb, lemon curd, matcha cream, pure maple syrup

THE CURE 29 **can be made gluten free**

Pork sausage, streaky bacon, poached eggs, avocado smash, dressed greens, sourdough toast

TOMATO SALAD 23 **can be made vegan | can be made gluten free**

Heirloom tomatoes, mozzarella burrata, black olive crumb, herb oil, sourdough toast

CHEESEBURGER 20

Smashed beef patty, burger cheese, t-sauce, bbq mayo, pickles, brioche bun

add Royale with cheese +5 (bacon, mustard & more cheese)

add Lettuce and tomato +3 add Fries and bbq mayo +5

FRIED RICE 21 **gluten free | dairy free | can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, kewpie mayo, lime, peanut chilli crunch

add Sticky chicken thigh +7 Chilli fried egg +4 Bang bang eggplant +7

ZUCCHINI, CHICK PEA & HALOUMI FRITTERS 25 **gluten free**

Harissa, cucumber & cumin yoghurt, rocket, poached egg

COS SALAD 25 **vegan | gluten free**

Chipotle roasted corn, avocado, charred zucchini, pickled red onion, lime mayo, pepitas

ONESIE 14 **can be made gluten free**

One poached egg, one bacon, one tomato, one butter, one toast, onesie love

EGGS 'N HOLLY 20 **can be made gluten free**

Poached eggs, split muffin, green leaves, hollandaise sauce

add Streaky bacon +8 Miso mushrooms +6 Bang bang eggplant +7

GOOD EGGS 14 (scramble +2) **can be made gluten free**

Poached or fried, sourdough, tomato kasundi

ADD A LITTLE SOMETHING SOMETHING **all gluten free**

Miso mushrooms +6

Slow roasted tomato +6

Grilled haloumi +7

Streaky bacon +8

Pork and fennel sausage +7

Bang bang eggplant +7

Fries with aioli or vegan mayo +10

Herby potatoes with aioli +7

We are happy to swap sourdough toast for gluten free | grain toast +2 or green leaves +2

Gluten free, Dairy free & Vegan options are available on request.

If you have any food allergies, please be sure to tell us so we can help you with your options.

We do use nuts, gluten, soy, crustacea, dairy, fish, eggs, sesame seeds and lupins in our kitchen.

If you would prefer to pay using contactless or credit card, a 2% surcharge applies to cover bank fees.

DRINKS

JUICE

Orange | Apple | Tomato juice 6
Karma Blackcurrant + apple 6
Karma Orange + mango 6
Karma Apple, lemon, ginger + turmeric 6

SHACK MADE JUICES

Sunset | Carrot, orange, apple + ginger 9
Greenie | Cucumber, ginger, apple, spinach + lime 9
Heartbeet | beets, ginger, apple, carrot + ACV 10

SMOOTHIES vegan

Otis the Cacao

banana, dates, cacao, peanut butter + oat milk 9

Morning Gorgeous

berries, mango, orange + banana 9

GOOD SIPS

Chia Sisters Blueberry Gut Health 6.5
Chia Sisters Orange + Passionfruit Natural Energy 6.5
Workshop Brewing Kombucha 10
Sidekick Mango shrub soda 8
Sidekick Strawberry shrub soda 8

FIZZ

Karma Cola 6 | Lemmy Lemonade 6
Gingerella 6 | Sugar free Cola 6
Almighty Sparkling Water Peach + Ginger 6
Antipodes Sparkling or Still 9

Iced Coffee | Iced Chocolate | Iced Chai 7.5

COFFEE

ESPRESSO COFFEE KAWHE KUTE

Short black Pango poto 4
Long black Pango roa 4
Americano Amerikano 4
Flat white Mowai 4.5
Silky (long black with cream) 4.5
Cappuccino Kaputino 4.5
Latte Rate 5.5
Hot chocolate Tiakarete wera 5
Mocha Moka 6
Cosset chai Rate chai 5
Lemon honey ginger 4.5
Golden turmeric latte 6
Matcha latte 6
Cacao hot chocolate 6

Proudly serving Rocket Coffee and Dreamview Milk

BOOZE

BREWS

Bare Beer <0.5% Sawmill 9
Low Alch Ale 2.2% Fugazi 9
Pilsner 4% Treehugger 11
Classic Ale 4.2% Swifty 9
Hefeweizen 4.8% Sawmill 13
Joose Party Hazy 5.3% Epic 10
Hazy Pale Ale 5% Chipper Garage Project 9
Apple Cider 5.3% Peckhams 9
Strawberry Rose Cider 4.9% Morningcider 9
Apple Cider <0.5% Peckhams 9

PLONK

Prosecco JK.14 Italia 12 | 55
Sauvignon Blanc Koparepare Marlborough 11 | 55
Pinot Gris Wild Earth Central Otago 13 | 65
Rose Opawa Marlborough 11 | 55

PICK ME UPS

Bloody Mary 17
Rum 'n Ginger | spiced rum, ginger ale & lime 15
Mimosa | orange juice & prosecco 14
Botanical | zesty lemon gin, cucumber & tonic 15
Aperol spritz | Aperol, prosecco, soda & orange 17

TEA

A POT OF TEA TOTAL 5

english breakfast
earl grey
rooibos citrus
lime green
peppermint
mango star
chamomile

ADD ON

Otis oat milk .80 NZ grown and made
Plant milk .80 gluten, lactose & soy free
Decaf .50
Vanilla syrup - caramel syrup .80
Takeaway cup add .50
Medium +1
Large +2