

BREAKFAST

WARM UP

TEA

OR

COFFEE

OPENING ACT

OR

JUICES

Kerikeri orange Beetroot, ginger, lime and apple Carrot, orange, lemongrass

SMOOTHIES

NATURES TONIC

Blueberry, almond milk, kawakawa, maple and banana Barberry, raspberry, Manuka tea syrup, coconut milk, honey

IMMUNI TFA

DAY GLOW

Mango, cardamon, coconut cream, kaffir lime and buckwheat crumble

PBJ

House made berry compote, peanut butter, banana, organic dates, almond milk, flaxseed

HEADLINER

BREAKFAST MAIN

GRANOLA

Cinnamon granola, roasted walnuts, verbena poached rhubarb, vanilla coconut yoghurt, plum gel

GRILLED VANILLA AND BROWN BUTTER BRIOCHE

Elderflower custard, roasted hazelnuts, mint, sweet and sour blueberries

MIRO BENEDICT

Applewood smoked bacon, poached eggs, citrus hollandaise, potato and leek cakes, yuzu salt

SMOKED BRISKET

Smoked Hereford brisket, potato and leek cakes, poached egg, hollandaise and chilli jam

HOUSE-SMOKED SALMON WAFFLE

Parmesan waffle, hot smoked salmon, poached eggs, hollandaise, rocket and horseradish

AVOCADO TACOS

Fried egg, chilli jam, brown rice, chargrilled scallion, romesco, sesame, coriander

ROASTED FIELD MUSHROOMS

Miso roasted mushrooms, house made sourdough, cider veloute, baby spinach, fried egg, crispy kale

Everything is made in a kitchen that handles gluten and other allergens, please let your waitstaff know of any dietary requirements or allergies prior to ordering