

(UNTIL 11:30)

29

NAGO

26

NAGO

VGO

29

+E



NAGO

16

13

K	A		F	U	L	. L		
B	R	E	A	K	F	A	S	T

Poached Royalburn eggs | streaky bacon | mushrooms | breakfast sausage | hashbrowns | wholegrain toast

WILD MUSHROOM TOAST

Wanaka Gourmet oyster mushrooms & portobellos | whipped feta | pickled walnut salsa | spinach | shaved parmesan | parsley oil | wholegrain toast **SWAP** feta for vegan cream (VG)

+4 add Poached eggs

CHORIZO SCRAMBLE

chorizo | crispy ripped agria potatoes | scrambled eggs | whipped feta | pickled onions | chili oil

BRISKET HASH

NAG 12 hour slow cooked beef brisket | poached egg | cajun spiced potato rosti | spinach crème fraiche | pickled mustard seeds | herbs

EGGS ANY STYLE 16 NAGO

over easy **OR** poached **OR** scrambled VGO **OR** tofu scramble I harissa I toast

EXTRAS:

+ nash browns	73
+ bacon OR sausages OR mushrooms	5
OR halloumi	+6
+ hot smoked salmon	+8

EGGS BENNY

poached eggs I toasted english muffin | spinach | house made hollandaise

w bacon	25.5
w mushrooms	25.5
w hot smoked salmon	27.5

COCONUT GRANOLA 18

house made granola | citrus chia pudding | coconut yogurt | strawberry compote | whipped coconut cream | maple syrup

MORNING

BLOODY MARY

broken shed vodka | Worcester-shire sauce | tabasco | lemon juice | salt and pepper | tomato juice

MIMOSA

amie sparkling | oj | topped with an orange slice

PROPER IRISH 14 COFFEE

Jamieson whiskey | supreme espresso | brown sugar | soft cream

HOT TODDY 14

house made lemon honey ginger tea | Jamieson whiskey

Please inform us if you have any allergies or dietary requirements

NAG - no added aluten NAGO - no added aluten option VG - vegan VGO - vegan option Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten, sulphites and eggs we steam all milks on the same milk frother





SPECIALTY DRINKS

DRINKS

COFFEE SUPREME	rg	lg
flat white	6	6.5
cappuccino	6	6.5
latte	6	6.5
americano	5.5	
long black	5.5	
short black (double espresso)	5.5	
mocha	6.2	
piccolo	5.8	6.5
macchiato	5.5	0

NOT COFFEE

chai latte	6	6.5
hot choc	6	6.5
matcha latte		6.5
turmeric latte		6.5

T LEAF TEAS

ask our staff for range 5.5

EXTRAS

Boring oat milk	+ 0.5
Milk Lab soy milk	+ 0.5
Milk Lab almond milk	+ 0.5
extra shot of coffee	+]
single use takeout cup	+ 0.8
BYO cup discount	- 0.5

COLD

DRINKS 🕿

americano on ice latte on ice mocha on ice	5.5 6.5 6.5
ice cream chocolate - ice cream chocolate sauce milk whipped cream chocolate flakes	9
marshmallows	9
ice cream mocha - add coffee	
ice cream coffee - sub choc sauc	e for
coffee	9

VIETNAMESE COLD BREW

house made cold brew I condensed milk | soft whipped vanilla cream | chocolate flakes

9.5

9.5

9.5

9.5

7

9

STRAWBERRY MATCHA CLOUD

NZ Matcha I soft whipped vanilla cream I ice cubes I strawberry compote | strawberry sprinkles

HOUSE MADE STICKY CHAI TEA

whole spice chai tea | steamed almond milk side

COCO AMERICANO

coconut water | double shot espresso | grated nutmeg

LEMON & GINGER FIZZ

house made lemon honey & ginger tea | soda water | ice

have it as a hot tea!

SOFTS XX

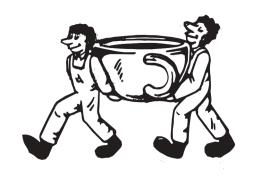
house made berry iced tea JUICES

Charlies orange juice 73 citrus (sparkling OJ) Almighty Juices: apple apple orange mango carrot orange turmeric apple quava lime

FIZZY

B effect Kombucha (on tap)	11.5 9
Coca Cola range	6.5
Bundaberg LLB	7
Bundaberg ginger beer	7
Almighty fizzy blood orange	6





BREAKFAST MENU

SERVED UNTIL 11:30