

# BREAKFAST

(UNTIL 11:30)

## KAI FULL BREAKFAST

Poached free-range eggs, streaky bacon, mushrooms, pork sausage, hash browns, bean salsa, wholegrain toast

30  
NAGO

## AVOCADO ON TOAST

Avocado, ricotta salata, summer greens, heirloom cherry tomatoes, wholegrain toast

25  
NAGO  
VGO

**add** poached eggs **+6**  
**or** halloumi **+5**

## WILD MUSHROOM TOAST

Wanaka Gourmet oyster and field mushrooms, whipped feta, pickled walnut salsa, spinach, parmesan, parsley oil, wholegrain toast

27  
VGO

**add** poached eggs **+6**

## COCONUT GRANOLA

house made granola, chia pudding, coconut yogurt, strawberry compote, pomegranate reduction, fresh redbridge strawberries

18  
VG

## EGGS BENNY

NAGO

poached eggs, toasted english muffin, spinach, house made hollandaise

**bacon** 25.5  
**mushrooms** 25.5  
**hot smoked salmon** 29

## BRISKET BENNY

28  
NAG

12 hour slow cooked beef brisket, poached eggs, cajun spiced potato rosti, spinach, pickled onions, aleppo chilli, fefferoni, house made hollandaise sauce

## CHORIZO SCRAMBLE

27  
NAG

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

## EGGS ANY STYLE

16  
NAGO  
VGO

over easy **OR** poached  
**OR** scrambled **OR** tofu scramble  
with harissa on turkish toast

### EXTRAS:

- hash browns **+5**  
- bacon **OR** sausages **OR** mushrooms **OR** halloumi **+6**  
- avocado **+7**  
- hot smoked salmon **+8**

## MORNING TIPPLE?

## BLOODY MARY

16

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

## MIMOSA

13

Amie sparkling, orange juice, topped with an orange slice

**PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS**

NAG - no added gluten    NAGO - no added gluten option    VG - vegan    VGO - vegan option  
Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten and eggs.

# DRINKS

## BARISTA

### HOT

	Reg	Lrg
flat white	6	6.5
cappuccino	6	6.5
latte	6	6.5
americano		6
long black	5.5	
short black (double espresso)	5.5	
mocha	6.2	6.5
piccolo	5.8	
macchiato	5.5	

### COLD

iced americano	5.5
iced latte	6.5
iced mocha	6.5
ice cream chocolate	9
ice cream coffee	9
ice cream mocha	9

### NOT COFFEE

NZ matcha	7.5
hot chocolate	6
chai latte	6
<b>T Leaf</b> tea range	5.5

### EXTRAS

oat, almond, soy milk	+ 0.5
single use takeout cup	+ 0.8

## SOFT DRINKS

Cold-pressed juices 12.5  
See cabinet for selection

### CANS & BOTTLES

Charlies juices orange juice gls	7
Almighty juices	7
Almighty orange sparkling	6
Coca Cola range	7
Bundaberg lemon lime bitters	7
Bundaberg ginger beer	7
73 citrus (sparkling OJ)	9
<b>B effect</b> Kombucha (on tap)	11.5   9
Voyage still and sparking water	7.5

coffee  
**SUPREME**  
SINCE 1993



## SPECIALTY

### VIETNAMESE COLD BREW

9.5

house made cold brew, condensed milk, vanilla soft whip, chocolate dust

### CLOUDY CHAI

8.5

Iced chai, vanilla soft whip, cinnamon sprinkle

### COCO AMERICANO

6.5

Coconut water, double shot espresso, over ice

### COCONUT WATER MATCHA

9

Served over ice

### ICED MATCHA

8

Cinnamon sprinkle  
**Make it a cloud + 1.5**

### LEMON, HONEY, GINGER FIZZ

9.5

House-made syrup, soda, served over ice

## NO & LOW BEERS

Peroni Zero 0%	8
Garage Project Tiny hazy 0.5%	9
Altitude Good Times XPA 0.5%	9
Peckhams non alc cider 0.5%	9
Tussock Basher pale ale 2.5%	9.5



## BREAKFAST MENU

SERVED UNTIL 11:30