

BREAKFAST

(UNTIL 11:30)

KAI FULL BREAKFAST

30

NAGO

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

AVOCADO ON TOAST

25

NAGO

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

add poached eggs +6
or halloumi +5

WILD MUSHROOM TOAST

27

VGO

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

add poached eggs +6

COCONUT GRANOLA

18

VG

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

MORNING TIPPLE?

BLOODY MARY

16

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

PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

NAG - no added gluten

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VG - vegan

VGO - vegan option

Our kitchen contains soy, nuts, wheat, honey, seeds, seafood, dairy, gluten and eggs.

EGGS BENNY

NAGO

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

bacon

25.5

mushrooms

25.5

hot smoked salmon

29

BRISKET BENNY

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

NAG

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

EGGS ANY STYLE

NAGO

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**

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
T Leaf 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 effect Kombucha (on tap)	11.5 9
Voyage still and sparkling water	7.5

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



CAFE • BAR • RESTAURANT



BREAKFAST MENU

SERVED UNTIL 11:30