

BREAKFAST

(UNTIL 11:30)

KAI FULL BREAKFAST

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

30
NAGO

EGGS BENNY

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

NAGO

bacon 25.5
mushrooms 25.5
hot smoked salmon 29

TURKISH EGGS

Seasoned Yoghurt, jalapeno & Aleppo spiced butter, poached Eggs, fresh herbs, almond Dukkah House-made flatbread Add halloumi **+5**

26
NAGO

BRISKET BENNY

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

28
NAG

WILD MUSHROOM TOAST

Wanaka Gourmet oyster and field mushrooms, whipped feta, pickled walnut salsa, spinach, parmesan, parsley oil, wholegrain toast **add poached eggs +6**

28
VGO

EGGS ANY STYLE

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

16
NAGO
VGO

EXTRAS:

- hash browns **+5**
- bacon **OR** sausages **OR** mushrooms **OR** halloumi **+6**
- hot smoked salmon **+10**

COCONUT GRANOLA

house made granola, pumpkin-spiced chia pudding, coconut yogurt, apple compote

19
VG

MORNING TIPPLE?

BLOODY MARY

Broken Shed vodka, Worcester-shire sauce, tabasco, lemon juice, salt and pepper, tomato juice

16

MIMOSA

Amie sparkling, orange juice, topped with an orange slice

14

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.

While we make our best efforts to avoid cross contamination, we can not guarantee no traces of allergens are found in our food.

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	6.5
chai latte	6	6.5
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
Picky apple juice gls	7
Almighty orange sparkling	6.5
Coca Cola range	7.5
Bundaberg lemon lime bitters	7.5
Bundaberg ginger beer	7.5
73 citrus (sparkling OJ)	10
B effect Kombucha (on tap)	11.5 9
Voyage still and sparking water	8

coffee
SUPREME
SINCE 1993



SPECIALTY

VIETNAMESE

COLD BREW 9.5
House made cold brew, condensed milk, vanilla soft whip, chocolate dust

LAVENDER LONDON 9 FOG
Earl grey tea, lavender syrup, hot steamed milk, raspberry sprinkles

ICED MANGO 10.5 MATCHA CLOUD
NZ Matcha iced, mango syrup, vanilla soft whip

IRISH COFFEE 14
Jameson's Irish whiskey, double espresso, brown sugar, vanilla soft whip

PEPPERMINT 8 HOT CHOCOLATE
Cadbury chocolate, peppermint syrup
add soft whip + 1.5

LEMON, HONEY, 9.5 GINGER FIZZ
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%	10
Tussock Basher pale ale 2.5%	9.5



BREAKFAST MENU

SERVED UNTIL 11:30