

# ALL DAY MENU

<b>Acai Bowl</b> GF / DF / V	18.00
Banana & Blueberry Acai   Maple roasted Granola   Chia Seeds   Peanut Butter   Fresh Fruits	
<b>Strawberry French Toast</b>	22.00
Brioche Soaked in Custard Sauce   Vanilla Mascarpone   Fresh Strawberries   Strawberry Gel   Marinated Strawberries   Pistachio Praline   Strawberry Maple Syrup	
<b>Smoked Lamb Naan</b> GFO	21.00
Smoked Merino lamb Shoulder   Herb Labneh   Fried egg   Heirloom Tomatoes   Kasundi   Chilli & Pickle Salsa	
<b>Mushrooms on Toast</b> GFO / DFO	19.00
Pan Fried Seasonal Mushrooms   Shiitake Butter   Poached Egg   Salsa Verde   Toasted Pine Nuts   Sourdough	
<b>Parmesan Gnocchi</b>	22.00
Seasonal Vegetables   Romesco   Olives   Herb Pesto   Parmesan	
<b>Eggs Benedict On Croissant</b> GFO	24.00
House Made Croissant   Poached Eggs   Baby Spinach   Hollandaise with your choice of: Vandy's Streaky Bacon / Cured Ōra King Salmon / Seasonal Mushrooms	
<b>Mavis Complete Breakfast</b> GFO	25.00
Potato & Herb Rosti   Vandy's Streaky Bacon   Pork & Fennel Sausages   Poached Eggs   Tomato Kasundi   Seasonal Mushrooms   Sourdough	
<b>Smashed Avocado</b> GFO / DFO	21.00
Haloumi   Heirloom Tomatoes   Poached Egg   Zaatar   Pesto   Sourdough	
<b>Free Range Eggs On Ciabatta</b> GFO / DFO	13.00
Butter Toasted Ciabatta   Fried / Poached / Scrambled Eggs	
<b>Prawn Linguini</b>	25.00
Shellfish Cream sauce   Blistered Tomatoes   Fresh Chilli   Lemon   Pangrattato	
<b>Salt &amp; Pepper Squid</b> GF	21.00
Spicy Harissa   Black Olives   Fresh Lemon	
<b>Grilled Cauliflower</b> GF / DF / V	22.00
Spice Rubbed Cauliflower   Broccolini   Currants & Quinoa Salad   Crispy Chickpeas   Vegan Harissa Aioli   Maple Dressing	
<b>Fried Chicken Burger</b>	24.00
House Made Brioche Bun   Sriracha Mayo   Lettuce   Korean BBQ Sauce   Streaky Bacon   Swiss Cheese   Criss Cut Fries	
<b>Smoked Brisket Burger</b>	25.00
Home Made Brioche Bun   Balsamic Onions   Aged Cheddar   Lettuce   Pickles   Aioli   BBQ Sauce   Al Browns Mustard   Criss Cut Fries	
<b>Skin On Shoestring Fries</b> GF	9.00
Aioli	

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<b>ADD ONS</b>	Free Range Egg Poached / Fried	3.00	Citrus Cured Ōra King Salmon	8.00
	Vandy's Dry Cured Bacon	6.00	House-made Seeded GF Toast	4.00
	Potato & Herb Rosti	5.00	Ciabatta / Sourdough	4.00
	Pork & Fennel Sausages	5.00	Avocado	5.00
	Thyme Roasted Mushrooms	6.00	Hollandaise	2.00

# DRINKS MENU

## SPARKLING WINE

Col de' Salici Valdobbiadene Prosecco <i>Italy</i>	- 59.00
Jansz Brut NV <i>Tasmania Australia</i>	- 64.00
BabyDoll <i>Marlborough</i>	12.50 -

## WHITE WINE

Twin Islands Sauvignon Blanc <i>Marlborough</i>	12.00/50.00
Huia Sauvignon Blanc <i>Marlborough</i>	- 59.00
Pencarrow Chardonnay <i>Marlborough</i>	14.00/58.00
Craft Farm Chardonnay <i>Hawkes Bay</i>	- 69.00
Opawa Pinot Gris <i>Marlborough</i>	11.00/49.00
Palliser Estate Pinot Gris <i>Martinborough</i>	- 65.00

## ROSÉ

Mt Beautiful Rose <i>North Canterbury</i>	12.50/49.00
House Rosé	12.00 -

## RED WINE

Hunky Dory Pinot Noir <i>Marlborough</i>	12.00/54.00
Misha's Vineyard Cantata Pinot Noir <i>Central Otago</i>	14.00/64.00
Saint Clair Pioneer Block 17 Merlot	- 59.00
Antinori Sangiovese Merlot Tuscany IGT <i>Italy</i>	12.00/54.00
Theory & Practice Syrah <i>Hawkes Bay</i>	- 58.00
Alamos Malbec <i>Argentina</i>	13.00/58.00
Vasse Felix Premier Cabernet Sauvignon <i>Margaret River Australia</i>	17.00/80.00
House Red	12.00 -
Mavis Special Wine Collection on request	- POA

## BEER

Heineken	8.00
Steinlager Pure	8.00
Garage Project Beer	10.50
Export Citrus 2% ALC./VOL.	7.00
Heineken Light 2.5% ALC./VOL.	7.50
BOOTLEG IPA	14.00
Hamilton Local Independent Brewery 440ml 6.3% ABV	
BOOTLEG Matangi Small Batch series Hamilton Local Independent Brewery 500ml 5.6% ALC/VOL	16.00

## SMOOTHIES

Iced Americano	5.00
Fresh double shots over ice	
Iced Latte	6.50
Fresh double shots with milk	
Iced Chocolate	8.50
Iced Mocha	8.50
Iced Coffee	8.50
Summer Berry & Cream	8.50
Juicy Mango	8.50
Feijoa Apple	8.50
Banana & Peanut Butter	8.50
Banana mixed with Greek Yoghurt and a spoonful of NZ best Fix & Fogg peanut butter	

## COLD DRINKS

Phoenix Organic	5.20
Apple & Feijoa / Apple & Guava / Orange & Mango / Juicy Apple / Apple Blackcurrent	
Charlies Quenchers	6.00
Orange / Lemonade	
Arizona Iced Tea	5.50
Peach & White Tea / Green / Blueberry	
Batchwell Kombucha	6.50
Pineapple / Apple / Earl Grey	
Coke / Coke No Sugar	4.80
Mavis Cold Brew Coffee	6.00
Mavis House made Iced Berry Tea	6.00