

MORNING MENU

Our menu changes often, but heres a glimpse of what we offer

GRANOLA 17 can be made vegan

Maple & tahini toasted oats, seeds & nuts, berries orange honey yoghurt & Dreamview milk

WAFFLES 18 | 23

Vanilla waffles, caramelised banana cream, blueberry compote, hazelnut scroggin & maple syrup

AVOCADO TOAST 23 can be made gluten free or vegan

Heirloom tomatoes, avocado, pickled fennel, red pepper chimmichurri, whipped feta, walnut dukkah & sourdough

FRITTERS 24 gluten free | dairy free

Zucchini, parsley & chickpea fritters, avocado crema, poached eggs, lime & jalapeno jam

BREAKFAST BOWL 25 vegan | gluten free

Avocado, herby potatoes, slow roasted tomato, miso mushroom, sauerkraut, turmeric cashewnaise & pepitas

SMOKED SALMON TOAST 25 can be made gluten free

Shack smoked salmon, horseradish cream, capers, pickled egg, fennel & chives

EGGS & HOLLY 19 can be made gluten free

Poached eggs, greens leaves, sourdough toast & lemony hollandaise with...

streaky bacon 26 | shack smoked salmon 29 | miso mushrooms 25 | charred asparagus 25

PORK BELLY & HOLLY 29

Hoisin glazed pork belly, fennel & coriander slaw, poached eggs, sourdough, hollandaise & peanut chilli crunch

THE CURE 29 add an effervescent Berocca 5

Porkbelly, chorizo, pork sausage, herby potatoes, poached eggs, sourdough toast & chipotle butter

ONESIE 14 can be made gluten free

One poached egg, one bacon, one tomato, one butter, one toast, onesie love

GOOD EGGS 14 (scramble +2) can be made gluten free

Poached or fried, sourdough & tomato kasundi

ADD A LITTLE SOMETHIN' SOMETHIN'

Miso mushrooms | Slow roasted tomato | Charred asparagus 6

Grilled halloumi | Streaky bacon | Herby potatoes with aioli 7

Shack smoked salmon 10 Fries with aioli or vegan mayo 10

We are happy to swap any toast for gluten free toast +2 or green leaves +2

Gluten free, Dairy free & Vegan options are available on request.

If you have any food allergies, please be sure to tell us so we can help you with your options.

We do use nuts, gluten, soy, crustacea, dairy, fish, eggs, sesame seeds and lupins in our kitchen.

The Shack loves cash and debit cards. If you would prefer to use contactless or credit card payments, a 2% surcharge applies to cover fees.

LUNCH MENU

Our menu changes often, but heres a glimpse of what we offer

WAFFLES 18 | 23

Vanilla waffles, caramelised banana cream, blueberry compote, hazelnut scroggin & maple syrup

AVOCADO TOAST 23 **can be made gluten free or vegan**

Heirloom tomatoes, avocado, pickled fennel, red pepper chimmichurri, whipped feta, walnut dukkah & sourdough

SUPERDUPER CHOPPED SALAD 26 **gluten free | vegan**

Quinoa, chopped leaves, herbs, puffed rice, charred corn, black beans, cherry tomatoes, medjool dates, coconut feta, miso & tahini dressing

CHILLI CRUNCH RICE 21 **gluten free | dairy free | can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, kewpie mayo, lime & peanut chilli crunch with..
Charred eggplant 26 **vegan** | Sticky chicken thigh 28 | Chilli fried egg 25

CHEESEBURGER 19

Smashed beef patty, burger cheese, T sauce, pickles, brioche bun & bbq mayo
+ Royal with cheese 5 (add bacon, mustard & cheese)
+ fries & bbq mayo 5

FRITTERS 24 **gluten free | dairy free**

Zucchini, parsley & chickpea fritters, avocado crema, poached eggs, lime & jalapeno jam

SMOKED SALMON SALAD 26 **gluten free**

Shack smoked salmon, cos, horseradish cream, asparagus, capers, lemon & parsley

ONESIE 14 **can be made gluten free**

One poached egg, one bacon, one tomato, one butter, one toast, onesie love

GOOD EGGS 14 (**scramble +2**) **can be made gluten free**

Poached or fried, sourdough & tomato kasundi

ADD A LITTLE SOMETHIN' SOMETHIN'

Miso mushrooms | Slow roasted tomato | Charred asparagus 6
Grilled halloumi | Streaky bacon | Herby potatoes with aioli 7
Shack smoked salmon 10 Fries with aioli or vegan mayo 10

We are happy to swap any toast for gluten free toast +2 or green leaves +2

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FRIDAY & SATURDAY NIGHT MENU

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Taco - pork belly, crackle, green pepper salsa, guacamole 15

Oysters natural 4ea bloody badass mary 6ea

Stracciatella, marinated zucchini, olives, crostini 18

Donuts - chicken liver pate, raspberry jam, black pepper 15

Tempura eggplant, coriander, kewpie mayo, mushroom XO peanut chilli crunch 18 (vegan option)

Fried chicken, vindaloo, raita & chips 24

Potato & ricotta gnocchi, parsley, chilli, parmesan, pine nuts, peas 24 (vegan option)

Beef fillet, smoked tomato bearnaise, tabacco onions 30

Lamb shoulder, beetroot & pomegranate jus, feta, walnut 28

Cos wedge, dukkah, miso tahini dressing, pomegranate 9 (vegan)

Charred asparagus, broccolini, green beans, mojo verde 10 (vegan)

Sea salted potatoes, sprungion mayo 9 (vegan)

SWEETS

Tiramisu 15

Apple spring rolls, vanilla ice cream chilli peanut praline 14 (vegan option)

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COFFEE | DRINKS

JUICE

Orange | Apple | Tomato juice 5.5
Apple, blackcurrant + raspberry 6
Guava + passion fruit 6 | Orange + mango 6
Carrot, orange, apple + ginger 9
Cucumber, spinach, apple, lime + ginger 9

SMOOTHIES vegan

Otis the Cacao peanut butter, dates, cacao, banana + oat milk 9
Morning Gorgeous berries, mango, orange + coconut yoghurt 9

GOOD SIPS

Chia Sisters Blueberry Gut Health 6
Chia Sisters Orange Passionfruit Natural Energy 6
Arepa Blackcurrant The Brain Drink 9

FIZZ

Karma Cola 6 | Lemmy Lemonade 6 | Sugar Free Cola 6
Gingerella 6 | Orangeade 6 | Red Grapefruit 6
Good Buzz 'A' series Bay of Plenty Blackberry & Kanuka 8
Good Buzz Pineapple + Mango Kombucha 6
Almighty Sparkling Water Peach + Ginger 6
Antipodes Sparkling 9

BREWS

Bare Beer Pale Ale <0.5% Sawmill 9
Hazy Bare Beer <0.5% Sawmill 9
Homegrown Lager 4% Sawmill 9
Raglan Pale Ale 5.4% Workshop Brewing 9
Chop Hop APA 5.7% Workshop Brewing 9
Golden Hour Hazy XPA 4.7% Mount Brewing Co 9
Apple Cider 5.3% Peckhams 9

PLONK

Sparkling Hunters Miru Miru *Marlborough* 65
Prosecco TW *Gisborne* 12 | 55
Sauvignon Blanc Koparepare *Marlborough* 11 | 49
Pinot Gris Wild Earth *Central Otago* 13 | 59
Chardonnay Whitehaven *Marlborough* 12 | 54
Rose Cirro *Marlborough* 11 | 49
Pinot Noir Dicey *Central Otago* 15

PICK ME UPS

Bloody Mary 15
Rum 'n Ginger 15
Mimosa 13
Pimms Cup 15
Botanical G&T 13

ESPRESSO COFFEE KAWHE KUTE

Short black **Pango poto** 4
Long black **Pango roa** 4
Americano **Amerikano** 4
Flat white **Mowai** 4.5
Silky (long black with cream) 4.5
Cappuccino **Kaputino** 4.5
Latte **Rate** 5.5
Hot chocolate **Tiakarete wera** 5
Mocha **Moka** 5.5
Cosset chai **Rate chai** 5
Lemon honey ginger 4.5
Golden turmeric latte 6
Beetroot latte 6
Matcha latte 6
White hot chocolate 6
Cacao hot chocolate 6

Iced coffee | Iced Chocolate | Iced Chai 7.5

ADD ON

Oat milk .80

Plant milk .80

gluten, lactose & soy free

Decaf .50

Vanilla syrup - caramel syrup .80

TAKEAWAY CUP add .50

A POT OF TEA TOTAL 5

english breakfast
earl grey
rooibos citrus
lime green
peppermint
mango star
chamomile