

**PORRIDGE 19 can be made vegan**

Spiced oats, apple and stone fruit compote, cream, cinnamon coconut sugar

**WAFFLE 19 | 24**

Maple roasted pear, blueberry compote, custard cream, hazelnut dukkah

**AVOCADO WITH TOAST 24 vegan | can be made gluten free**

Whipped avocado, cashew oat butter, tomatoes, pickled red onion, pepitas, salsa verde

**CHILLI SCRAMBLE 26 can be made gluten free**

Scrambled eggs, sourdough, pumpkin, peanut chilli crunch, feta, red chilli, pickled red onion, coriander

**'SHROOMS 24 vegan | can be gluten free**

Miso mushroom, red pepper and cumin hummus, cavolo nero, grain toast, walnut dukkah

**COMPLETE 30 can be made gluten free**

Pork sausage, poached eggs, potato hash, slow roasted tomato, green leaves, whipped feta, tomato kasundi, sourdough toast

**ONESIE 14 can be made gluten free**

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

**EGGS 'N HOLLY ON HASH 20 gluten free**

Poached eggs, agria hash brown, green leaves, hollandaise sauce

Streaky bacon +8 Miso mushrooms +6 Broccolini, kimchi +7

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

Poached or fried, sourdough, tomato kasundi

**ADD A LITTLE SOMETHING SOMETHING all gluten free**

Miso mushrooms +6

Streaky bacon +8

Slow roasted tomato +6

Haloumi +7

Fries with aioli or vegan mayo +10

Pork and fennel sausage +7

Broccolini, kimchi +7

**CHEESEBURGER 20 can be made gluten free**

Smashed beef patty, burger cheese, t-sauce, bbq mayo, pickles, brioche bun

add Royale with cheese +5 (bacon, mustard & more cheese)

add Lettuce and tomato +3 add Fries and bbq mayo +5

**FRIED RICE 21 gluten free | dairy free | can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, kewpie mayo, lime, peanut chilli crunch

add Sticky chicken thigh +7 Chilli fried egg +4 Broccolini, kimchi +7

**AVAILABLE FROM 11.30AM**

**CHICKEN PARMA 24**

Crumbed chicken, tomato sugo, mozzarella, parmesan creme, herb pesto, long roll

**FALAFEL 25 vegan | gluten free**

Falafel, cauliflower, red pepper and cumin hummus, zhoug, coconut tzatziki, dukkah

**POTATO AND RICOTTA GNOCCHI 25**

Roast tomato sugo, green herbs, capers, parmesan creme

We are happy to swap sourdough toast for gluten free or grain 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.

If you would prefer to pay using contactless or credit card, a 2% surcharge applies to cover bank fees.



# DRINKS

## JUICE

Orange | Apple | Tomato juice 6  
Karma Blackcurrant + apple 6  
Karma Orange + mango 6  
Karma Apple, lemon, ginger + turmeric 6

## SHACK MADE JUICES

Sunset | Carrot, orange, apple + ginger 9  
Greenie | Cucumber, ginger, apple, spinach + lime 9  
Heartbeet | beets, ginger, apple, carrot + ACV 10

## SMOOTHIES vegan

### Otis the Cacao

banana, dates, cacao, peanut butter + oat milk 9

### Morning Gorgeous

berries, mango, orange + banana 9

## GOOD SIPS

Chia Sisters Blueberry Gut Health 6.5  
Chia Sisters Orange + Passionfruit Natural Energy 6.5  
Workshop Brewing Kombucha 10  
Sidekick Mango shrub soda 8  
Sidekick Strawberry shrub soda 8

## FIZZ

Karma Cola 6 | Sugar Free Cola 6  
Gingerella 6 | Lemmy lemonade 6 | Razza Raspberry 6  
Almighty Sparkling Water Peach + Ginger 6  
Antipodes Sparkling or Still 9

Iced Coffee | Iced Chocolate | Iced Chai 7.5

# COFFEE

## 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 6  
Cosset chai Rate chai 5  
Lemon honey ginger 4.5  
Golden turmeric latte 6  
Matcha latte 6  
Cacao hot chocolate 6

Proudly serving Rocket Coffee and Dreamview Milk

# BOOZE

## BREWS

Bare Beer <0.5% Sawmill 9  
Low Alch Ale 2.2% Fugazi 9  
Lager 5% Neo Tokyo Garage Project 11  
Classic Ale 4.2% Swifty 9  
Hefeweizen 4.8% Sawmill 13  
IPA 5.8% Bitterbitch Parrot Dog 12  
Hazy Pale Ale 5% Chipper Garage Project 9  
Apple Cider 5.3% Peckhams 9  
Strawberry Rose Cider 4.9% Morningcider 9  
Apple Cider <0.5% Peckhams 9

## PLONK

Prosecco JK.14 Italia 12 | 55  
Sauvignon Blanc Koparepare Marlborough 11 | 55  
Pinot Gris Wild Earth Central Otago 13 | 65  
Rose Opawa Marlborough 11 | 55

## PICK ME UPS

Bloody Mary 17  
Rum 'n Ginger | spiced rum, ginger ale & lime 15  
Mimosa | orange juice & prosecco 14  
Botanical | zesty lemon gin, cucumber & tonic 15  
Aperol spritz | Aperol, prosecco, soda & orange 17

# TEA

## A POT OF TEA TOTAL 5

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

## ADD ON

Otis oat milk .80 NZ grown and made  
All Good Coconut milk .80  
Decaf .50  
Vanilla syrup - caramel syrup .80  
Takeaway cup add .50  
Medium +1  
Large +2