

ALL DAY MENU
Rārangī kai



GRANOLA 17 **can be made vegan or even into porridge!**

Maple tahini toasted seeds, nut & oats, berry compote, orange honey yoghurt & Dreamview milk

WAFFLES 16 | 22

Buttermilk waffles, marshmallow, berries, orange yoghurt, milk chocolate cream, chocolate crackle & pure maple

BOW ST BEETS 19 **can be made gluten free or vegan**

Beetroot hummus, toasted sourdough, whipped feta, crushed green pea, pickled fennel, micro herbs & walnut dukkah
halloumi 26 | shack smoked salmon 29 | poached egg 23

'SHROOMS 21 **vegan**

Miso mushrooms, pumpkin puree, sourdough, Soul Food micro greens & walnut dukkah

GREEN BOWL (V8.3) 22 **gluten free | vegan**

Charred broccolini, eggplant, hummus, sumac coconut yoghurt labne, cucumber, green goddess slaw & pepitas
grilled halloumi 29 | shack smoked salmon 32 | poached egg 26

CHILLI CRUNCH RICE 19 **gluten free | dairy free | can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, kewpie mayo, lime & peanut chilli crunch with..
sticky aubergine 25 **v** | chicken thigh 25

CHEESEBURGER 18

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

MI HERMANO 28 **can be made gluten free**

Poached eggs, pork sausage, streaky bacon, slow roasted tomato, potato hash, whipped feta, sweetcorn salsa,
green leaves & sourdough toast

ONESIE 13 **can be made gluten free**

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

GOOD EGGS 13 (scramble +2) **can be made gluten free**

Poached or fried, sourdough, tomato kasundi

EGGS & HOLLY 18 **can be made gluten free**

Poached eggs, greens leaves, sourdough toast & lemony hollandaise with..
streaky bacon 25 | shack smoked salmon 28 | miso mushrooms 24

ADD A LITTLE SOMETHIN' SOMETHIN'

Herby potatoes & aioli | Miso mushrooms | Slow roasted tomato 6

Grilled halloumi | Streaky bacon | Pork sausages | Potato hash 7

Shack smoked salmon 10

Fries with aioli or vegan mayo 10

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.