

Lunch

Rārangī kai



RAGLAN BAGEL

Pumpkin puree, whipped feta, beetroot chutney & walnut dukkah 17 **can be made vegan**
Corned beef, habanero mustard mornay & sauerkraut 18
Cream cheese & jam 11

LAMB SHOULDER * 28

Pomegranate & honey braised lamb shoulder
eggplant, herby potatoes, tzatziki, dukkah & a fried egg

AVO TOAST * 17 | 25 **can be made vegan**

Minted pea, parsley & avocado smash, whipped feta, pain au levain,
pepitas & pickled fennel

CHILLI CRUNCH RICE * **can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, lime & peanut chilli crunch with
sticky eggplant 25 **v** | chicken thigh 25 | chilli fried egg 21

SMOKED SALMON & GREENS * 25

Braised cavolo nero, turmeric sourdough, horseradish creme, pickled fennel,
pine nuts, parsley & grana padano

SPAGHETTI ^ 15 **can be made vegan**

Tomato, chilli, garlic, pangrattato & grana padano
+ garlic buttered prawns 9

CHEESEBURGER * 17

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

ONESIE * 13

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

GOOD EGGS * 13 (scramble +2)

Poached or fried, sourdough, tomato chutney

ADD A LITTLE SOMETHIN' SOMETHIN'

Herby potatoes | Thyme buttered mushrooms | Slow roasted tomato 6
Grilled halloumi | Streaky bacon 7 Shack smoked salmon 9
Green leaves, parsley & pickles 6 | Braised cavolo nero, pine nuts & grana padano 8
Fries with aioli or vegan mayo 9

Gluten free *, Dairy free ^ & Vegan **v** 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.



RAGLAN BAGELS

Pumpkin puree, whipped feta, beetroot chutney & walnut dukkah 17 **can be made vegan**
Corned beef, sauerkraut & habanero mustard mornay 18
Cream cheese & jam 11

PORRIDGE 16 **can be made vegan**

Spiced oats, blackberry compote, orange yoghurt, cream, nut crumble & soft brown sugar

CINNAMON WAFFLE 16 | 22

Roasted pear, blueberry compote, caramelised white chocolate cream, hazelnuts, cacao & maple syrup

AVO TOAST * 17 | 25 **can be made vegan**

Minted pea, parsley & avocado smash, whipped feta, pain au levain, pepitas & pickled fennel

MIDDLE EASTERN BEANS 20 **can be made vegan**

Spiced white beans, coriander zhoug, coconut labneh & berbere spiced flat bread

CHILLI CRUNCH RICE ** **can be made vegan**

Miso fried brown rice, coriander & cabbage slaw, lime & peanut chilli crunch with sticky eggplant 25 **v** | chicken thigh 25 | chilli fried egg 21

BUTTERNUT SCRAMBLE * 22

Scrambled eggs, miso roasted butternut, cavolo nero, pine nuts, parmesan & pain au levain

A COMPLETE ** 26

Poached eggs, field mushroom, braised greens, slow roasted tomato, minted pea, parsley & avocado smash, haloumi & turmeric sourdough

B COMPLETE ** 26

Poached eggs, streaky bacon, chorizo, harissa potatoes, slow roasted tomato, field mushroom & sourdough

ONESIE * 13

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

GOOD EGGS * 13 (scramble +2)

Poached or fried, sourdough, tomato chutney

EGGS & HOLLY * 18

Poached eggs, green leaves, sourdough toast & lemony hollandaise

ADD A LITTLE SOMETHIN' SOMETHIN'

Herby potatoes | Thyme buttered mushrooms | Slow roasted tomato 6

Grilled halloumi | Streaky bacon 7 Shack smoked salmon 9

Green leaves, parsley & pickles 6 | Braised cavolo nero, pine nuts & grana padano 8

Fries with aioli or vegan mayo 9

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