BREAKFAST MENU

GRANOLA 17 can be made vegan

Maple tahini toasted seeds, nut & oats, seasonal fruit, black doris yoghurt & Dreamview milk

PORRIDGE 17 can be made vegan

Apple, beetroot & cranberry compote, nut crumble, brown sugar syrup & pouring cream

WAFFLES 16 | 22

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

RAGLAN BAGELS

Cream cheese & Shack made berry jam 13

Smoked salmon, cream cheese, pickled fennel & lemon 21

Prosciutto, boiled egg, cream cheese, pickles, olives & capers 22

BOW ST BEETS 19 can be made gluten free or vegan

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

'SHROOMS 21 vegan

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

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 I shack smoked salmon 28 I miso mushrooms 24

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

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.

COFFEE | DRINKS

JUICE

Orange | Apple | Tomato juice 5.5 Apple, blackcurrant + raspberry 6 Guava + passion fruit 6 | Orange + mango 6

Coaqua coconut water 5.5

Carrot, orange, apple + ginger 9

Cucumber, spinach, apple, lime + ginger 9

SMOOTHIES vegan

Oat the Cacao peanut butter, dates, cacao, banana + oat milk 9

Morning Gorgeous berries, mango, orange + coconut yoghurt 9

CHIA SUPERFOOD

Blueberry Gut Health 6 Blackcurrent Brain boost 6

FIZZ

Karma Cola 6 | Lemmy Lemonade 6 | Sugar Free Cola 6 Gingerella 6 | Orangeade 6 | Red Grapefruit 6 Good Buzz 'A' series Hawkes Bay Peach & Kawakawa 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 5.5% Cider Factoric Classic 9

PLONK

Sparkling Gancia Prosecco Italy 13 | 55

Sauvignon Blanc Koparepare Marlborough 11 | 49

Pinot Gris Wild Earth Central Otago 13 | 59

Chardonnay Beach House Hawke's Bay 12 | 54

Rose Cirro Marlborough 11 | 49

Pinot Noir Dicey Central Otago 15

PICK ME UPS

Bloody Mary 15 | 50 pitcher
Rum 'n Ginger 15 | 50 pitcher
Mimosa 13 | 70 pitcher
Pimms Cup 15 | 50 pitcher
Pretty in Pink Gin Sour 15 | 50 pitcher

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

Hot chocolate Tiakarete wera 4.5

Mocha Moka 5.5

Cosset chai Rate chai 4.5

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 | Iced Tea 6.5

ADD ON

Medium +1

Large + 2

No Ordinary Oat milk .80
No Ordinary 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

LUNCH MENU

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LAMB 28

Slow cooked lamb honey & pomegranate lamb shoulder, roast pumpkin, sunflower seed hummus, harissa & pepitas

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... Shack made kimchi 24 vegan | sticky chicken thigh 25

FRIED CHICKEN BUN 18

Crispy chicken, slaw, pickled ginger, chilli nut crunch, kewpie mayo & tonkatsu sauce

- + Hawaii five-o | add bacon and pineapple 5
- + togarashi fries & kewpie mayo 5

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