

Week Day Lunch Rārangī kai



RAGLAN BAGEL

Whipped feta, tomato, pickled fennel salad & black olive caramel 17

Bacon, green leaves, tomato, bacon jam, cream cheese & aioli 17

Cream cheese & jam 12

AVOCADO TOAST 17 | 25 ^{**} [^] **vegan**

Lime, cos, cucumber, chilli, nuts & seeds

GREEN BOWL 22 ^{**} [^] **vegan**

Charred asparagus, hummus, avocado, cucumber, sauerkraut, miso roasted eggplant, green leaves & dukkah with ...

halloumi 29 | shack smoked salmon 32 | poached egg 26

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

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

GNOCCHI, PEPPER & PARMESAN 18

truffle buttered mushrooms 24 | charred asparagus 25 | bacon & poached egg 25

SMOKED SALMON & ASPARAGUS * 25

Charred asparagus, sourdough, horseradish creme, pickled fennel, pine nuts, parsley & parmesan

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

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 & aioli | Thyme buttered mushrooms | Slow roasted tomato 6

Grilled halloumi | Streaky bacon 7

Green leaves, parsley & pickles 7 | Charred asparagus 7 | Shack smoked salmon 10

Fries with aioli or vegan mayo 10

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.



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AVOCADO TOAST 17 | 25

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GRANOLA 16 can be made vegan

Maple tahini toasted seeds, nut & oats, seasonal fruit, orange honey yoghurt & Dreamview milk

CINNAMON WAFFLE 16 | 22

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

GREEN BOWL 22 ^{**} vegan

Charred asparagus, hummus, avocado, cucumber, sauerkraut, miso roasted eggplant, green leaves & dukkah with ...
halloumi 29 | shack smoked salmon 32 | poached egg 26

CHILLI CRUNCH RICE 19 ^{**} can be made vegan

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

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 with...

streaky bacon 25 | smoked salmon 28 | buttered mushrooms 24 | charred asparagus 25

COMPLETE ^{**} 21

Poached eggs, whipped feta, avocado, slow roasted tomato & sourdough toast with...

streaky bacon 26 | buttered mushrooms 26 | bacon & mushroom 32

ADD A LITTLE SOMETHIN' SOMETHIN'

Herby potatoes & aioli | Thyme buttered mushrooms | Slow roasted tomato 6

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Green leaves, parsley & pickles 7 | Charred asparagus 7 | Shack smoked salmon 10

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WEEKEND MENU

Rārangi kai



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JUICE

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

FIZZ

Karma Cola 5.5 | Lemmy Lemonade 5.5 / Sugar Free Cola 5.5
Gingerella 5.5 | Blood Orange 5.5
Good Buzz 'A' series Hawkes Bay Peach & Kawakawa 8
Good Buzz Kombucha 6
Almighty Sparkling Water Peach + ginger 6

SMOOTHIES

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

BREWS

Garage Project **Beer** 9
Workshop Brewing **Raglan Pale Ale** 9
Liberty Knife Party **Indian Pale Ale** 11
Bach Brewing All Day **IPA 0%** 9
Happy Hour **Hard Kombucha** 10
Morningcider **Apple Cider** 9

PLONK

Sparkling Brut Methode *Marlborough* 12 | 65
Sauvignon Blanc *Marlborough* 9 | 40
Pinot Gris *Marlborough* 10 | 50
Rose *Marlborough* 10 | 50
Syrah *Hawkes bay* 10 | 50

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 | Iced Tea 6.5

ADD ON

Medium +1
Large + 2
Happy Happy Soy Boy milk **Miraka pini** .50
Otis Oat milk **Miraka oti** .50
Coconut Milk **Miraka Kokonati** .50
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