



DRINKS MENU

NON-ALCOHOLIC BEVERAGES

REFRESHING DRINKS

Bottomless sparkling water	\$3 P/P
Kombucha - Remedy Organic (ask for flavours)	6
Juice by the glass: orange / apple / tomato	5
Bundaberg lemon, lime & bitters	5.5
Bundaberg ginger beer	5.5
Fresh daily juice (ask for flavours)	7 IN 8 OUT

ICED DRINKS

Iced coffee	8
Iced chocolate	8
Iced turmeric	6.5
Mango lassi (mango pulp, yoghurt, milk)	7
Faluda (milk, ice cream, chia, rose syrup)	7

SIX BARREL SODA CO

Cola / Lemonade / Raspberry & lemon / Cherry & pomegranate	6 / 16 JUG
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HOT DRINKS

Short black / Long black / Americano / Macchiato	3.6
Flat white	4.2
Latte / Cappuccino / Chai latte	4.6
Mochaccino	5
Hot chocolate – plain, chilli, jaffa or peppermint	5
Turmeric latte	6.5
Lemon, honey and ginger / Indian masala tea	4.5

T LEAF TEA

English Breakfast / Earl Grey / Sencha / Kawakawa fire Lemon sorbet / Peppermint / Pomegranate & raspberry	4 / 7 POT
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WHITE WINE

	GLASS	BOTTLE
Catalina Sounds Sauvignon Blanc (Marlb.)	9	40
Lake Hayes Pinot Gris (C. Otago)	10	48
TW Estate Chardonnay (Gisb.)	9.5	45
Mahi Rosé (Marlb.)	11	50

SPARKLING

Prosecco Sparkling (Italy)	9	40
POL Clement Rosé	9	40

RED WINE

Cypress Merlot (Hawke's Bay)	10	48
Te Muna Valley Pinot Noir (Martinb.)	11	50
Spade Oak Syrah (Hawke's Bay)	11	50

BEER

Heineken	8
Kingfisher	9
Amstel Light 2.5%	8.5
Corona	9
Ginger Fusion 4%	9
Cider (please check with wait staff)	9
North End beer on tap (ask the team for today's pours)	9

RTDs

Vodka - Long White	9
Whiskey - Jameson	9
Gin - Gordon's	9

ALL DAY BREAKFAST

BIRCHER MUESLI with ginger and poached pear <i>DF / V</i>	19
SMOOTHIE BOWL ask our server <i>GF / DF / V</i>	17
OMELETTE with crab, mojo dressing, chilli, coriander and crispy shallots <i>GF / DF</i>	24
FRENCH TOAST with tangelo, maple marscapone and whittaker's chocolate roasted almonds	22
MEXICAN BREAKFAST BOWL with tomato and corn salsa, peppers, avocado, black rice, mexican beans, spinach and chipotle coconut cream <i>GF / DF / V</i>	23
	add eggs +3
FLATBREAD with grilled zucchini, baba ganoush, poached eggs, caramelised onions, roasted tomato and crispy kale <i>GF / DF / V available</i>	23
ANDY'S HASH pickled pork, black pudding, potato, cabbage, poached eggs and hollandaise <i>GF option available / DF option available</i>	22
MARINE'S BREAKFAST with ciabatta toast, bacon, sausage, mushroom, tomato and poached eggs <i>GF option available / DF option available</i>	22
EXTRAS	
Hollandaise / House relish	1.5
Tomatoes / Poached eggs / Fried eggs / Spinach / Toast	4
Mushrooms / Halloumi / 5 Grain Toast	5
Sausages / Bacon / Black pudding / GF bread / Scrambled eggs	6

LUNCH FROM 11.30AM

CHICKEN KARAGE BURGER with asian slaw, pickled cucumber and sriracha mayo <i>GF option available / DF option available</i>	24
CONFIT PORK BELLY with braised brown lentils, roasted parsnips, baby watercress and balsamic dressing <i>GF</i>	25
PAN FRIED FISH with shaved asparagus, heirloom tomato, marinated onions, quinoa and rocket salad, salsa verde dressing <i>GF / DF</i>	22
CHARGRILLED ANGUS SKIRT STEAK with sauteed sprouts, broccolini, smoked bacon and spinach, roasted kumara <i>GF / DF option available</i>	24
THAI RICE NOODLE SALAD with garlic, chilli and ginger dressing <i>GF / DF</i>	21
	add protein +7
SPECIAL ask our server	22
SIDES	
Roast potatoes with aioli	8.5
Eatery bread and dips	14
Side salad with vinaigrette dressing and savoury granola	7.5

Please let us know of any dietary requirements or food allergies when ordering
Keto options available
GF - Gluten Free / DF - Dairy Free / V - Vegan
(option available means we can make small alterations)

