



# Every day

TILL  
2:30

## JUICE ALMIGHTY \$5

- ginger, beetroot & blackcurrant
- orange & apple
- carrot, orange & turmeric
- apple
- guava lime & basil

## KEFIR SMOOTHIES

- greens, coconut water, kiwifruit, cucumber, apple & mint \$9
- banana, chia, strawberry & almond milk \$9
- kids smoothie \$5

## KOMBUCHA

house brewed probiotic - check for daily flavour  
— NOT RECOMMENDED IF PREGNANT, BREAST FEEDING OR UNDER 5

## GRAINS

### TOAST\* \$8

white or brown, freshly baked in our kitchen, served with house jam & whipped butter

### KITCHEN PUDDING \$14

red rice with seasonal berries, crunchy honey comb & spiced ginger crumble

### PUFFED GRAIN GRANOLA \$15

toasted oats, almonds & hazelnuts with poached fruit, cranberry chia & labneh \*choose regular, almond or soy milk

## EGGS

### EGGS ANY STYLE\* \$11

2 free range eggs (poached, scrambled or fried) on house toast

### THE MEAN FEED\* \$23

rosti wedge, bratwurst, thick-cut treacle glazed bacon, tomato, balsamic mushroom & 2 eggs

### BENE BOY\*

+pork confit, maple crumb, potato rosti, onion jam & 2 poached eggs \$20

+salmon with apple yoghurt, potato rosti & 2 poached eggs \$24

## ★ SPECIALS ★



### BRIOCHE WAFFLES \$18

mango coulis, coconut curd, coconut chips, honey mascarpone & cinnamon sugar.

fresh from the irons



### BRUNCH RAMEN \$18

anise mushroom broth, ramen noodles, soft tea egg, pork belly, fermented chilli paste

japanese soup dish

## BRUNCH

### KITCHEN GREENS\* \$18

grilled broccolini & whitloof, pumpkin & miso puree, crumbled house paneer & a poached egg

### FANCY AVO ON TOAST\* \$16

with semi-dried tomatoes, chickpea & anjwain crisp + shredded lamb \$6

### CONFIT CHICKEN BREAST SALAD\* \$22

with a grilled lettuce wedge, mustard sprouts, toasted spelt, bulghur wheat, poached egg & hollandaise.

### CORNED BEEF HASH\* \$20

with roasted chat potatoes, romesco & poached egg on pumpernickel toast

### AGRIA POTATO GNOCCHI \$24

house made with grilled chard, sweet corn creme, roquette & grated pecorino

### MUSSEL & SEMOLINA FRITTER \$22

with lemon & mango remoulade, coriander froth & salad greens with dijon dressing

### SALAD BOWL\* \$18

marinated late-season tomatoes, cucumbers & feta panna cotta with dressed leaves & candied pumpkin seeds + jerk chicken \$7

## SNACKS ALL DAY TILL 6PM

### HOUSE BURGER\* \$23

seed bun filled with ground beef, swiss cheese, kraut, roquette, onion jam & aioli served with house fries

### SOFT BAO BUNS (2) \$12

with our treacle-glazed pork belly & chilli peanut crumb

### JERK FRIED CHICKEN\* \$15

with lemon sour cream

### BITTER BALEN (3) \$12

dutch meatballs with mustard

### HOUSE FRIES\* \$9

house-cut, skins on with balsamic aioli

### TERRACE MEAT SAMPLER\* \$26

with blackbean brisket, jerk fried chicken, bitter ballen, grilled chorizo, homemade relish & freshly baked bread

### CHEESE

with lavoush & poppy seed cracker  
1 cheese \$22 | 2 cheeses \$28 | 3 cheeses \$32

### OLIVES\* \$6

marinated medley

### HOUSE RUSTIC BREAD \$10

soft herb & spice mix, seasonal infused oils

## SIDES

\* ONLY AVAILABLE AS AN ADDITION TO FULL DISH

+ 1 egg	\$4
+ balsamic mushrooms	\$3
+ semi dried tomatoes	\$3
+ smashed ½ avocado	\$4
+ treacle glazed bacon	\$4
+ toast	\$3
+ rosti potato wedge	\$4
+ smoked salmon	\$7
+ small green salad	\$8

## DESSERTS ALL \$14.5

### SALTED CARAMEL MOUSSE

walnut shards, crème fraiche & chocolate brownie crostini

### WARM GINGER & LEMONGRASS BRÛLÉE

with pear and pimenta sable

### BITTER CHOCOLATE OPERA CAKE SANDWICH

with hazelnut mocha & white chocolate ganache

### POACHED & GLAZED SUMMER STONE FRUIT

with earl grey granita

# ATOMIC COFFEE

Espresso	\$3.5	Cappuccino	\$4.2 (S) \$4.8 (L)
Long black	\$3.5	Flat white	\$4.2 (S) \$4.8 (L)
Americano	\$3.5	Piccolo	\$4
Macchiato short/long	\$3.5	Hot chocolate	\$5
Mochaccino	\$5	Chai latte	\$5
Latte	\$5	Fluffy with marshmallows	\$1

## EXTRAS

+ decaf	.80c
+ soy	.80c
+ almond milk	.80c
+ extra shot	.80c

### SALVATION

Deeply nourishing + restoring  
Peppermint / Kawakawa / Nettle / Dandelion root

### REVIVE

Gently uplifting + energising  
Gunpowder green / Lemon verbena

### REPOSE

Calming, floral + naturally sweet  
Chamomile / Lemon balm / Rooibos / Rose petals

### FORAGE + BLOOM TEA

\$6 PER POT

#### BLOOM

Ruby red, tangy + refreshing  
Hibiscus flowers / Elderberries / Rooibos

#### CLARIFY

Refreshingly enriching + invigorating  
Ginkgo / Yerba mate / Lemon verbena / Ginger

### KLG

Zesty, spicy + warming  
Kawakawa / Lemongrass / Ginger

### ROASTED

Earthy, nutty + bitter-sweet  
Dandelion Root / Freshly batch roasted

### NURTURE

Nourishing, revitalising + subtly sweet  
Nettle / Lemon balm / Fennel / Rose hips

## BRUNCH COCKTAILS \$15

 <p><b>DAISY SUNDAY</b> gin, pineapple, lime, honey, chamomile tea, basil, ginger</p>	 <p><b>LADY KNOX</b> red vermouth, Campari, rose water, bubbles</p>	 <p><b>BITTER &amp; TWISTED</b> gin, Cointreau, marmalade, east imperial tonic</p>	 <p><b>THE AVIATOR</b> gin, elderflower, honey, tonic water, lemon, cucumber, lemon basil</p>	 <p><b>FIRE &amp; SPICE</b> vodka, sherry, spice, brown sugar, tomato juice</p>
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## MOCKTAILS \$10

<p><b>WAKEUP CALL</b> coconut water, cucumber, basil, lime, lemon syrup</p>	<p><b>APPLE ALMIGHTY</b> lime, mint, apple, cinnamon</p>	<p><b>GINGER NINJA</b> ginger beer, pineapple, ginger, thai basil</p>
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<p><b>ALL GOOD ORGANICS</b> \$4.5</p> <p>KARMA KOLA, LEMMNEY LEMON GINGERELLA, BLOOD ORANGE</p>
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## WINE LIST

please request to see our full list. house selection below (by glass)

Frexinet extra NV (sparkling)	\$10
Rua Rose	\$11
Mud House Chardonnay	\$10
Mud House Sauvignon Blanc	\$10
Craggy Range Te Muna Road Sauvignon Blanc	\$14
Brookfields Robertson Pinot Gris	\$12
Pegasus Bay Riesling	\$14
Rua Pinot Noir	\$14
Greywacke Pinot Noir	\$15
Babich Syrah	\$12
Craggy Range Te Kahu	\$15
Pegasus Bay Encore (dessert)	\$14



 <p><b>FRESH TAP BEER</b></p> <p>our selection of guest craft beers changes regularly.</p> <p>—</p> <p>please request to see our current list</p>
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PRO-TIP: Follow us on social media for regular giveaways!

INSTAGRAM/FACEBOOK  
@TERRACE\_KITCHEN

WWW.TERRACE.KITCHEN  
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**Terrace Kitchen**