

breakfast

gluten friendly

coconut panna cotta 26

flaxseed granola, pistachio, dried strawberry, pomegranate, strawberry agave syrup

avocado gf toast 26

smashed avocado, pea & edamame, soft goats feta, basil, yuzu kosho, gf toast
add: streaky bacon 8 | add: grilled halloumi 8

aoraki salmon gf bagel 32

cold smoked aoraki salmon, dill, crème fraîche, cucumber, watercress, shallot, soft boiled egg

green omelette 27

spinach, broccolini, chives, lemon, riotta salata, gf toast

smoked beef cheek 28

house baked beans, potato hash, fried egg, parsley

eggs benedict 26

poached eggs, hash brown, honey baked ham, spinach, hollandaise
add: steaky bacon 8 | add: cold smoked aoraki salmon 12

free range eggs on toast 14

scrambled, poached or fried on grain toast | add side:

sides

streaky bacon 8 | house baked beans 8
hash browns 8 | button mushrooms 8 | grilled halloumi 8
half avocado 8 | fruit platter 13 | hollandaise 5
pork & sage sausages 8 | vegetarian sausages 8

breakfast

plant based

coconut panna cotta

26

flaxseed granola, pistachio, dried strawberry,
pomegranate, strawberry agave syrup

avocado toast

26

smashed avocado, pea & edamame, cashew cheese,
basil, yuzu kosho, grain toast

avocado bagel

32

avocado, dill, cashew cheese, cucumber,
watercress, shallot

build your own breakfast

toast +5
button mushrooms +8
half avocado +8
seasonal fruit platter +13
vegan sausages +8
vegan house baked beans +8

brunch

gluten friendly

BREAKFAST

avocado gf toast

smashed avocado, pea & edamame, soft goats' feta, basil, yuzu kosho, gf toast
add: streaky bacon 8 | add: grilled halloumi 8

coconut panna cotta

flaxseed granola, pistachio, dried strawberry, pomegranate, strawberry agave syrup

green omelette

spinach, broccolini, chives, lemon zest, ricotta salata, sourdough

aoraki salmon gf bagel

cold smoked aoraki salmon, dill, crème fraîche, cucumber, watercress, shallot, soft boiled egg, gf bagel

smoked beef cheek

house baked beans, potato hash, fried egg, parsley

eggs benedict

poached eggs, hash browns, honey baked ham, spinach, hollandaise
add: streaky bacon 8 | add: cold smoked aoraki salmon 12

free range eggs on toast

scrambled, poached or fried on grain toast | add side:

extras

streaky bacon 8 | hash browns 8 | house baked beans 5
button mushrooms 8 | grilled halloumi 8
half avocado 8 | fruit platter 13 | hollandaise 5
pork & sage sausages 8 | vegetarian sausages 8

SIDE

green beans

confit fennel, almond, olive oil

kumara wedges

two grey onion dip

hand cut chips

truffle mayo

SANDWICH & BURGER

sunday roast burger

10 hour lamb, smoked potato & pea remoulade, mint jelly, watercress, shoestring fries

king prawn roll

cognac spiked cocktail sauce, iceberg, dill, grilled potato roll, shoestring fries

two grey cheese burger

wagyu beef, cheddar, house pickles, tomato, gem leaves, chilli mayo, potato bun, shoestring fries

LARGE

caesar salad

baby gem leaves, crouton, parmesan, pancetta, soft boiled egg, ortiz anchovy
› add organic chicken breast +10

market fish poke bowl

lime cured market fish, quinoa, edamame, cabbage, cucumber, carrot, spring onion, siriracha aioli

cider battered fish & chips

shoestring fries, garden salad, tartare sauce, lemon

bostock's organic chicken milanese

fennel & raddichio slaw, walnut, gremolata

mills bay mussels mouclade

brandy, crème fraîche, curry leaf, sourdough

seafood chowder

saffron & coconut soup, market fish, prawns, diamond shell clams, mussels, toasted baguette

please specify your dietary requirement upon ordering | one bill is preferred & we can split bills up to eight ways

brunch

plant based

BRUNCH

coconut panna cotta 26
flaxseed granola, pistachio, dried strawberry,
pomegranate, strawberry agave syrup

avocado toast 26
smashed avocado, pea & edamame, cashew cheese,
basil, yuzu kosho, grain toast

avocado bagel 32
avocado, dill, cashew cheese, cucumber,
watercress, shallot

build your own breakfast

toast +5
button mushrooms +8
half avocado +8
seasonal fruit platter +13
vegan sausages +8
vegan house baked beans +8

onion bhaji burger 28
dahl salsa, cashew cheese, iceberg,
potato bun, shoestring fries

rag pasta 20
enoki, button & swiss brown mushrooms,
garlic, parsley, olive oil
› main size +10

SIDES

green beans 12
confit fennel, almond, olive oil

kumara wedges 12
vegan mayo

hand cut chips 12
vegan mayo

lunch & dinner

gluten friendly

SMALL

market oysters minimum order of 3 6.5ea
› natural with shallot vinegar
› tempura with smoked chilli mayo

toasted gluten free bread 8
served with butter

bostock's organic chicken liver parfait 26
px jelly, cornichons, pear chutney, gf toast

SOUP

soup of the day 24
please ask the team

seafood chowder 30
saffron & coconut soup, market fish, prawns,
diamond shell clams, mussels, toasted gf baguette

SANDWICH & BURGER

king prawn roll 32
cognac spiked cocktail sauce, iceberg, dill,
gf roll, shoestring fries

two grey cheese burger 34
wagyu beef, cheddar, house pickles, tomato,
gem leaves, chilli mayo, gf bun, shoestring fries

SALAD

broken falafel 22
spiced sunflower seed, carrot, alfalfa, coriander,
smoked garlic labneh
› add organic chicken breast +10

caesar salad 28
baby gem leaves, crouton, parmesan, pancetta,
soft boiled egg, ortiz anchovy
› add organic chicken breast +10

power bowl 25
buckwheat, feta, boiled egg, dressed kale, macadamia,
pumpkin seed, tahini, herb dressing
› add organic chicken breast +10

market fish poke bowl 29
lime cured market fish, quinoa, edamame, cabbage,
cucumber, carrot, spring onion, siriracha aioli

LARGE

roast cauliflower heart 29
slow roasted cauliflower, spiced peppers,
lemon & chive cauliflower 'cous cous', almond

grilled market fish 38
charred broccolini, baby spinach, lemon,
chives, buckwheat

cider battered fish & chips 38
shoestring fries, garden salad, tartare sauce, lemon

bostock's organic chicken milanese 37
fennel & raddichio slaw, walnut, gremolata

slow roast lamb shoulder 37
low n' slow carrots, potato & pea remoulade,
mint jelly, watercress

steak & chips 47
pure south sirloin [250g], hand cut chips,
café butter, green pepper sauce, watercress

mills bay mussels mouclade 27
brandy, crème fraîche, curry leaf, gf toast

SIDE

garden salad 12
gem leaves, radish, cucumber, chives

green beans 12
confit fennel, almond, olive oil

low n' slow carrots 12
smoked butter, parsley

kumara wedges 12
two grey onion dip

hand cut chips 12
truffle mayo

lunch & dinner

plant based

LUNCH & DINNER

smoked eggplant dip 15
grilled flatbread

cashew cheese & broken falafel 22
spiced sunflower seeds, carrot, alfalfa, coriander,
cashew cheese, tahini dressing

onion bhaji burger 28
dahl salsa, cashew cheese, iceberg,
potato bun, shoestring fries

rag pasta 20
enoki, button & swiss brown mushrooms,
garlic, parsley, olive oil
› main size +10

roast cauliflower heart 29
slow roasted cauliflower, spiced peppers,
lemon & chive cauliflower 'cous cous', almond

SIDES

garden salad 12
gem leaves, radish, cucumber, chives

green beans 12
confit fennel, almond, olive oil

kumara wedges 12
vegan mayo

hand cut chips 12
vegan mayo