QUAY St CAFÉ

Britomart

light breakfast *(served from 7am)*

seasonal fruit salad *w* ginger and rosemary syrup *(gf) 9.0*
porridge *w* fig and pear compote and macadamia crumble *11.0*
house toasted hazelnut and cranberry muesli *w* vanilla bean yoghurt *11.5*
chilli fried egg, crushed avocado, ham on sourdough *14.5*
toast and house preserves *w* strawberry and vanilla or cranberry and ginger jam *7.5*

breads - italian white, sourdough, 5 grain, bagel, gluten free bread available *.80c*

all day brunch menu

baked bean cassoulet *w* pork and fennel sausage, spinach, poached egg, croutons *17.0*
spicy red lentil, soft boiled eggs, coriander, yoghurt, grilled house flat bread *15.0*
brioche french toast, hazelnut crème fraiche, banana, bacon, apple syrup *19.0*
grilled zucchini and chilli bread *w* ricotta, roast vine tomatoes and river estate oil *16.5*
free range eggs with toast — poached or fried *11.5*
scrambled *12.5*
eggs benedict on kaiser roll — *w* champagne ham, crispy bacon, peppered salmon or portobello mushrooms *17.5*
bubble and squeak, poached eggs, roast tomatoes *17.0*
w black pudding or portobello mushrooms or bacon
mince on toast, poached egg, baby spinach, crispy shallots *17.0*
sautè of mixed mushrooms, soy garlic cream, baby spinach, toasted pinenuts, sourdough *16.0*
'the brit' – free range poached eggs, bacon, roast tomatoes, portobello mushrooms, grilled chorizo, potato noodle, toast *22.0*

lunch *(served from 12 noon)*

braised lamb, crispy parmesan polenta, peas, river estate olives, watercress *20.0*
broccolini and goats cheese fritters, pickled beetroot, grilled baby gems, mandarin dressing *18.0*
confit chicken, bread sauce, pancetta, cabbage, charred lemon, jus *20.0*
rare seared tuna, smoked kumara, romesco, micro salad *22.0*
steak, potato puree, roast garlic, silverbeet, tempura oyster mushrooms, jus *21.5*
soup of the day, warm baguette *14.0*

sides

free range egg *3.0*
crushed avocado *4.0*
free range bacon *6.0*
vine tomatoes *5.0*
portobello mushrooms *5.0*
potato noodle *4.0*
chorizo *5.0*
house fries *w* aioli *7.0*
cured peppered salmon *7.0*
salumeria pork & fennel sausage *5.0*

due to the changing seasons and our search for quality, fresh products at times the menu may vary to provide you with the best experience possible

from the cabinet

homemade sandwiches
daily salads
brioche
sweets

cold beverages

juices - *freshly squeezed in house*
orange juice *7.0*
apple juice *7.0*
orange, apple & carrot *7.0*
beetroot, carrot & ginger *7.0*
tomato - plain or spiced *7.0*

smoothies
banana *7.0*
mixed berry *7.0*
grape *7.0*
spirilina *8.0*

soft drinks
boylan cola *4.5*
boylan root beer *4.5*
boylan lemon seltzer *4.5*
hakanoa ginger beer *5.5*
herons flight grape juice *7.0*
addmore elderflower/rose *7.0*
san bitter *4.0*

bottled water
waiwera still/sparkling
500ml *4.5*
1000ml *8.5*

coffee *by allpress*

espresso
flat white *4.0*
cappuccino *4.5*
latte *4.5*
short black *3.5* / long black *4.0*
short macchiato *3.5* / long macchiato *4.0*

other
hakanoa spiced chai *4.5*
hakanoa ginger latte *4.5*
kokako organic hot chocolate *5.0*
decaf option *.80c*
extra shot *.80c*
soy milk *.80c*

wine & beer

wine - *all gls 9.5 btl 39.0*
sauvignon blanc
pinos gris
chardonnay
rose
pinot noir
weka pear cider *8.0*

beer
breakfast *8.0*
blanc *8.0*
methode *8.0*
5 hops *8.0*
noir *8.0*
amstel lite *6.5*

MOA BREWING CO

teas *- harney & sons*

dorchester breakfast *4.0*
paris *4.0*
earl grey *4.0*
pommegranate oolong *4.0*
peppermint herbal *4.0*
hot cinnamon spice *4.0*
green tea *4.0*

all products used on our menu have been carefully sourced from producers who we believe supply a superior product. some of these products are available to purchase to take home eg. harney teas, hakanoa, boylan soft drinks, river estate olive oil and table olives.

Quay Street Café
Open Mon - Fri from 7am, Sat & Sun from 9am Available evenings by appointment p.3370088
www.quaystreetcafe.co.nz