ALL DAY
MON-FRI
7.30am - 4.00pm
WEEKENDS
9.00am - 3.30pm
BISTRO DINNER
MENU FROM
5.00PM



CONTACT

Ph: 499 2999 foodies@finc.co.nz

OPEN
DAYS & 4 NIGHTS

For your Convenience!



Soup and Ciabatta ... \$14.00

### Venison Burger

Prime venison patties on a sourdough bread with beetroot relish and blue cheese yoghurt dressing ... \$21.00

### Falafel and beetroot salad

With lemon infused organic Zany Zeus feta and Greek herb yoghurt dressing ... \$19.00

### Fish and Chips

Battered or panko crumbed with tartare sauce ... \$21.00

### Sticky tamarind chicken skewer

with a Vietnamese salad and chilli jam... \$19.80

### Steak and hand cut fries

Aged rib-eye with onion and mustard seed jus and crispy hand cut potato fries ... \$24.00

### Asian bowl

Chef's choice,

(Price will vary according to the dish)

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# ♦ Brunch ♦

→ First thing →

Bowl of porridge, preserved fruit compote, trim milk and

Fresh seasonal fruits with thick Greek yoghurt with a side

Wholegrain toast or warmed croissant with butter and our

Eggs Benedict Poached free range eggs, smoked ham and

Free range poached or scrambled eggs on Ciabatta or Vogels toast......\$9.80

brown sugar.....\$13.00

of honey and cinnamon granola.....\$11.80

citrus hollandaise on Ciabatta toast.......\$17.80

#### Tea smoked fish

served with spinach herb potato cake baked tomato and poached free range egg and hollandaise sauce \$17.80

Sautéed flat and forest mushrooms

in herb cream on a slice of buttery Brioche \$16.80

### Blueberry and ricotta hotcakes

stacked with vanilla bean syrup and berry compote topped with organic crème fraiche \$17.80

### Turkish eggs

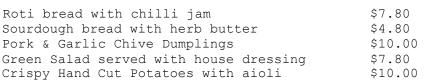
Poached free range eggs baked in cumin spiced yoghurt with ciabatta toast, tomato jam and pressed avocado and sumac oil \$16.80

### Fancy some extras?

\$4.80 per portion

Smoked Middle-Bacon
Butcher's Black Pudding
Herb Potato Cake
Sautéed Mushrooms
Pure Pork & Red Wine Sausages

## SIDES AND OTHER BITS.....



Finc chooses to support locally owned, boutique growers & producers, trading fairly, organically and free-range as much as possible. Our food is produced from our kitchen to your plate; not one item of food is dispensed from a jar unless we have bottled it ourselves. Our prices are reflective of the quality not quantity of ingredients as we care about what you consume.

