

Brunch

Bagels with jam and cream cheese **\$8.50**
or house cured salmon pesto and cream cheese
\$11.50

French toast with fried banana, bacon, whipped cream and maple syrup
\$15.00

Eggs benedict, spinach and bacon or house cured salmon
on english muffin with hollandaise sauce
\$17.00

Relish breakfast - 2 poached eggs, bacon, sausage, tomato, mushroom, potato
on grain bread with our own special relish
\$17.50

Spiced tomato and mussel soup with warmed bread and rouille
\$16.50

Tamarind chicken crêpe with mango chutney, avocado,
young leaves with crispy noodles and curry mango dressing
\$17.00

Twice cooked blue cheese soufflé, moutarde pears, honeycomb and mustard cress
\$19.50

Warm salad of char siu pork with chilli glazed peanuts, asian vegetables,
young leaves and lemongrass and lime dressing
\$19.50

Market fresh fish on roasted kumara, chargrilled bok choy
with an aromatic green curry coconut cream
\$32.00

Twice cooked pork belly, hokkien noodles, asian greens, parsnip,
red pepper and ginger soy broth
\$32.00

Lamb rump with feta and silverbeet stuffing, warm hummus,
roast cherry tomatoes, puy lentils and a rosemary and red wine jus
\$31.00