

Brunch

Free range eggs 12
Poached, fried or scrambled, buttered grilled
sourdough, roasted vine tomatoes
(V, GF option)

Chia & coconut pudding 11
Cranberries, banana, apple syrup, toasted seed & nut
crunch (VGN)

Buttermilk pancakes and bacon 17
Boysenberries, house smoked bacon, maple syrup &
whipped crème fraîche

Baked Eggs 17
Creamy pesto, almonds, artichokes (V, GF optional)
or
White bean cassalette, spinach, bratwurst sausage 19

Country Fried “Chikken” burger 17
Country fried seitan patties, agave nectar, vegan aioli
Served with fries (V, VGN)

Umami bacon burger 24
Prime beef, mushroom duxelle, parmesan tuille,
truffle mayo, thick cut bacon
Served with fries (GF optional)

French Toast 15
Kiwifruit Curd, crème fraîche, raspberry coulis (V)
or
Chocolate coins, chocolate ganache, crème fraîche (V) 16

ADD ON'S

Grilled house made bratwurst sausage 6

Maple braised thick-cut bacon (GF) 7

Free-range egg (GF) 3

Smoked salmon (GF) 6

Fermented fries Hand cut, double cooked, with
housemade ketchup (V, GF, VGN option) 8
Half portion \$4

BREADS & SPREADS

Cultured banana cake (V) 7
WS coffee icing

Sour cream brownie (GF, V) 7
Whipped crème fraîche

Scone (V) 5
Sauerkraut & aged cheddar

Beer grain sourdough (VGN, GF optional) 5
Smoked clover honey butter

Malted brioche (V, GF & VGN optional) 8
Butter & kiwi jam

EARLY TIPPLES

Mimosa 10
Orange, or pineapple juice & bubbles

Michaelada 10
WS lager, fermented bloody mix, sumac &
chili salt lick

Coco Coffee Flip 17
Creamy & rich with an espresso kick
WS stout, black barrel rum, WS cold brew, egg &
honey

Bloody Mary 15
Fermented bloody mix, chili salt & your choice of
spirit
Add house smoked bacon +2
Mini Mary \$8
