

ALL DAY MENU *Please order at your table and inform us of any allergies as not all ingredients are listed.*

Chelsea Waffle - 25 V

Berry Mascarpone, Seasonal fruits, Freeze Dried Raspberries
- add Bacon +8

Apple Crumble Porridge - 19 V

with Berry Compote, Almond Tuille and Runny Cream

Shakshuka - 26 V

Egg poached in North African Spiced Tomatoes, Feta Crumble,
Fresh Herbs, Toasted Pide
- add Chorizo +7 / Bacon +8

Eggs Benedict - 26 GF V

Potato Rosti, Citrus Hollandaise with either:
Salmon / Farm Cut Bacon / Blanched Greens

Eggs Your Way - 15 V

Scrambled / Poached / Fried on Toast

Breakfast Burrito - 25

Slow Roasted Pork, Patatas, Chilli Cheese Scrambled Eggs,
Salsa on Tortilla

Workers Breakfast - 30

Triple Roasted Potatoes, Field Mushrooms, Farm Cut
Bacon, Local Black Pudding, House Baked Beans,
Eggs your way, Toast

Huka Burger - 29

Double Beef Pattie, Melted Cheese, Fried Onions, Gherkin
Stacker served with Fries

Fish 'n' Chips - 30 DF

Tempura Battered Market Fish, Slaw, Zesty Tartare

Seafood Chowder - 30

Tarakahi, Salmon, Mussels and Prawns in a thick creamy
mussel broth served with toasted Sourdough

Chicken Pappardelle - 30

Pasta with Moroccan Spiced Butter, Minced Chicken Balls,
Fresh Herbs

Warm Roast Vege Salad - 22 V

Seasonal Roasted Vegetables with Goats Cheese, Baby
Spinach, Vinaigrette, Tahini Butter Bean Puree, Toasted Seeds
- add Oven Baked Chicken +8 / Chorizo +7

Soup Special - 22

Delicious winter warming soup served with Sourdough
- please check with the wait staff

TOASTIES *served with fries - 25*

Reuben

Pastrami, Tasty Cheese, Sauerkraut, Gherkins,
Thousand Island Dressing

Cordon Bleu

Seasoned Fried Chicken, Champagne Ham, Tasty Cheese
and house Aioli

SIDES

Smoked Salmon	8
Farm Cut Bacon.....	8
Field Mushrooms	6
Halloumi	7
Oven Baked Chicken	8
House Baked Beans.....	5
Chorizo	7
Black Pudding.....	6
Potato Rosti	4
Gluten-Free Toast	4
Grilled Tomato	6
Avocado.....	7
FRIES with Aioli GF DF V	10

SWEET CABINET

Please check for availability and order at your table.

- V Vegetarian
- GF Gluten-Free Does not use gluten ingredients
- DF Dairy-Free Does not use dairy ingredients



DRINKS

ESPRESSO COFFEE

All coffees served with a double shot.

Black	5
Americano / Long Black / Short Black / Piccolo	
White	6
Cappuccino / Flat White / Latte / Long Mac Short Mac / Mochaccino	

HOT DRINKS

Chai / Spiced Chai Latte.....	7
Rose Latte with coconut milk.....	7
Matcha / Turmeric / Ginger Latte.....	6
Spiced Lemon Ginger Toddy.....	7
Hot Chocolate.....	6
Kids Hot Chocolate.....	4.5
Fluffy.....	2

ICED DRINKS

Americano / Chocolate / Latte / Mocha / Matcha Latte.....	7
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EXTRAS

Oat +1.2 / Almond +1.5 / Coconut +1.5 / Soy +1.2 Large / Extra Shot / Cream / Decaf.....	+0.8
Hazelnut / Caramel / Vanilla Shot.....	1.2

HARNEY & SONS TEA - 6

One pot of tea per person.

Chamomile / Citrus Green / Earl Grey / Japanese Sencha /
Organic Rooibos / Peppermint / English Breakfast

COLD DRINKS

Bottled Water (300ml).....	3
San Pellegrino Sparkling (250ml).....	6
San Pellegrino Sparkling (1L).....	12
Homegrown Apple or Orange Juice.....	6
Kombucha.....	8
Iced Tea (Peach or Lemon).....	6
Chocolate or Vanilla Milkshake.....	9
Berry or Mango Smoothie DF	9

SODA DRINKS

Karma Ginger Ale.....	7
Karma Lemonade.....	7
Karma Cola.....	7
Karma Raspberry Lemonade.....	7

BEER

Cider.....	9
Hallertau.....	12
#1 Kolsh (low carb)	
#2 Pale Ale	
#8 Rice Lager	
#9 Beer of Auckland	
Peroni / Peroni Zero.....	12

DF Dairy-Free Does not use dairy ingredients

WINE/BUBBLES

	Glass	Bottle
Rosé		
Mahi Rosé.....	14	70
White		
Catalina Sounds Pinot Gris.....	14	70
Squealing Pig Chardonnay.....	13	65
Dog Point Sauvignon Blanc.....	15	75
Squealing Pig Sauvignon Blanc.....	13	65
Red		
Lake Hayes Pinot Noir.....	16	80
Paritua "Scarlet" Merlot/Cab Sav/Cab Franc..	17	85
Bubbles		
Squealing Pig Sparkling Rosé.....	12	65
Prosecco.....	12	70

COCKTAILS - 16

Aperol Spritz

Espresso Martini

Mimosa

Chelsea Favourite (Vanilla Vodka, Cherry Liqueur,
Pineapple Juice, Lime)

MOCKTAILS - 10

Chelsea Cooler (Cucumber, mint, lime, lemonade)

Valentina (Cranberry, Passionfruit, Soda, Grenadine)

Lemon, Lime, Bitters (house-made)

