

# 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

Tarakih, 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 - 26 GF 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 <span>GF</span> <span>DF</span> <span>V</span> .....	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.*

<b>Black</b> .....	5
Americano / Long Black / Short Black / Piccolo	
<b>White</b> .....	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 <b>DF</b> .....	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

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### WINE/BUBBLES

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

