

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

Chelsea Waffle - 26 V

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

Chia Breakfast Sundae - 19 PB

Chia Seeds soaked in Coconut Cream, Seasonal Fruits,
Granola Crumble

Smashed Avocado on Sourdough - 26 PB

with Heirloom Tomatoes, Citrus Oil, Toasted Seeds
- add Poached Egg +4 / Halloumi +7

Chilli Egg Scramble - 21 V

Chilli Cheese Scrambled Eggs on Sourdough
- add Chorizo +8 / Baked King Salmon +10 / Fried Chicken +8

Eggs Benedict - 26 GF V

Potato Rosti, Citrus Hollandaise with either:
- Smoked Salmon / Farm Cut Bacon / Fried Chicken /
Blanched Greens

Eggs Your Way - 15 V

Scrambled / Poached / Fried Eggs on Sourdough Toast
- add sides (refer to Sides panel)

Breakfast Salad - 26 GF

Avocado, Crispy Bacon Shards, Baby Spinach and Roast
Potatoes with a Vinaigrette
- add Poached Egg +4

Workers Breakfast - 30

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

Soft Shell Tacos (2) - 26

Chicken or Chili Prawn Tacos with Jalapeño Aioli,
Slaw, Tomato Salsa

Huka Burger - 29

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

Fish n' Chips - 30

Tempura Battered Market Fish, Slaw, Zesty Tartare

Herb Pappardelle - 22 V

Thick ribbon Pasta with Salsa Verde, Shaved Parmesan
- add Chorizo +8 / Prawns +8 / Baked Chicken +8

Bay Bowl - 29 GF

Baked Salmon, Korean Pickled Cucumber, Julienned
Carrots, Edamame, Pickled Ginger, Roast Beetroot,
Brown Rice, Ginger Dressing, Greens
- swap Salmon for Blackened Tofu PB

Chicken Salad - 27

Baked Chipotle Chicken Thigh, Pickled Red Onions,
Sliced Cucumber, Fresh Herbs, Currants and Soft Cheese,
with Crispy Tortilla Bites

Green Envy - 26

Minted Pea and Feta Fritters, Rocket Salad, Tzatziki Dressing

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

Baked King Salmon	10
Smoked Salmon	8
Farm Cut Bacon.....	8
Southern Fried Chicken.....	8
Baked Chicken Thigh	8
Chorizo	8
Halloumi	7
Avocado	7
Grilled Tomato	6
Field Mushrooms	6
Potato Rosti	4
Gluten-Free Toast	4
 FRIES with House Aioli GF DF V	10

SWEET CABINET

Please check for availability and order at your table.

- PB Plant Based
- 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	
White	6
Cappuccino / Flat White / Latte / Long Mac	
Short Mac / Mochaccino / Piccolo	

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.....	7
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	
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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 or Zero 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.....	10

DF Dairy-Free Does not use dairy ingredients

WINE/BUBBLES

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

