**All Day Dining Menu**

* **Chelsea Waffle** – Berry Mascarpone, Seasonal fruits, Freeze Dried Raspberries 26 (V) *add bacon 8 / fried chicken 8*
* **Winter Oat Crumble –** Rhubarb and Apple Porridge with Orange and Almond Biscotti (V)19
* **Smashed Avocado on Sourdough –** with feta, soft poached egg, greens, house made Dukkah (V) 26
*add bacon 8 / chorizo 8 / halloumi 7*
* **Chilli Egg Cheese Scramble –** on Sourdough (V) 21
*add chorizo 8 / baked king salmon 10 / southern fried chicken 8*
* **Eggs Benedict -** Potato Rosti, Citrus Hollandaise with either Smoked Salmon / Farm Cut Bacon / Fried Chicken / Spinach & Mushroom (V) 28 (GF)
* **Two Eggs Your Way –** Scrambled / Poached / Fried Eggs on Sourdough Toast (V) 16 *refer Sides panel for extras*
* **Workers Breakfast –** Triple Roasted Potatoes, Field Mushrooms, Farm Cut Bacon, Local Black Pudding, House Baked Beans, Eggs Your Way, Toast 32
* **Parmesan-creamed Mushrooms –** served in balsamic sauce with herbs and toasted sourdough (V) 28 *add bacon 8 / chorizo 8 / egg 4*
* **Slow Cooked Moroccan Lamb –** spiced shoulder lamb, saffron pearl couscous, roasted winter vegetables, spinach 28
* **Korean Spicy Chicken Tacos –** Double Tortilla with Slaw and Tomato Salsa 26
* **Fish n Chips –** Tempura Battered Market Fish, Slaw, Zesty Tartare 30
* **Huka Burger –**Double Beef Pattie, Melted Cheese, Fried Onions,Gherkin Stacker served with Fries 29
* **Red Thai Coconut Curry with Rice Noodles (DF/GF) –** with Chicken or Prawn or Tofu (PB) 26
* **Kaimoana Chowder –** Salmon, Tarakihi, Prawns, Scallop, Mussels, Toasted Sourdough 32
* **Bay Bowl -** baked salmon, brown rice, edamame, roasted winter veg, julienne carrots, greens, ginger dressing, chilli oil 30
s*wap salmon for Blackened Tofu (PB)*
* **Reuben Toastie** – Pastrami, Tasty Cheese, Sauerkraut, Gherkins, 1000 Island Dressing served with Fries 25
* **Chicken Toastie** – Marinated chicken tenders, pesto, parmesan served with Fries 25

**SIDES**

Baked King Salmon 10 / Smoked Salmon 8 / Farm Cut Bacon 8 /

Southern Fried Chicken 8 / Braised Chicken Thigh 8 / Chorizo 8

Field Mushrooms 6 /Halloumi 7 / Grilled Tomato 6 / Avocado 7

Potato Rosti 4 / Gluten-free Toast 4

**FRIES with Aioli $12** (DF/GF/V)


V = Vegetarian

GF = does not use gluten ingredients

DF = does not use dairy ingredients

PB = Plant Based

Please inform us of any allergies as not all ingredients are listed

**DRINKS MENU**

|  |  |  |  |
| --- | --- | --- | --- |
| **ESPRESSO COFFEE** – served as a double shot  |  | **BEER/CIDER** |  |
| **Black Coffee -** Americano, Long Black, Short Black, Piccolo | **5** | Cider | 9 |
| **White Coffee -** Cappuccino, Flat White, Latte, Long Mac, Short Mac | **6** | Hallertau: #1 Kolsh (low carb) / #2 Pale Ale / #8 Rice Lager/ #9 Beer of Auckland | 12 |
| Mochaccino  | **7** | Peroni / Peroni Zero | 12 |
|  |  |  |  |
| **HARNEY & SONS TEA – one pot per person** | **6** |  |  |
| Chamomile / Citrus Green / Earl Grey / Japanese Sencha / Organic Rooibos Peppermint / English Breakfast |  | **WINE/BUBBLES** |  |
|  |  | Squealing Pig Rose |  13/70 |
| **HOT DRINKS** |  | Catalina Sounds Pinot Gris | 14/70  |
| Chai / Spiced Chai / Matcha / Turmeric / Ginger Latte | **7** | Squealing Pig Chardonnay |  14/70  |
| Rose Latte (coconut milk) | **7** | Dog Point Sauvignon Blanc |  15/75 |
| Spiced Lemon Ginger Toddy | **7** | Lake Hayes Pinot Noir | 16/80  |
| Hot Chocolate  | **6** | Paritua “Scarlet” Merlot/Cab Sav / Cab Franc |  17/85  |
| Fluffy  | **2.5** | Squealing Pig Sparkling Rose | 13/65 |
|  |  | Prosecco | 13/65 |
| **ICED -** Americano / Chocolate / Latte / Mocha / Matcha Latte | **8** |  |  |
|  |  | **COCKTAILS**  | **16** |
| Soy/Oat 1.20 / Almond/Coconut 1.50 |  | Aperol Spritz / Espresso Martini / Mimosa/ |  |
| Large / Extra Shot / Cream / Decaf 1.00  |  | Chelsea Favourite (Tequila, Kaffir Lime, Cucumber & Lemon Juice)  |  |
| Hazelnut / Caramel / Chocolate Shot 1.20 |  |  |  |
|  |  |  |  |
| **COLD DRINKS** |  | **MOCKTAILS**  | **10** |
| Bottled Water (300ml) | 3 | Chelsea Cooler (Cucumber, mint, lime, soda) |  |
| San Pellegrino Sparkling (250ml/ 1L) | 6/12 | Valentina (Cranberry, Passionfruit, Soda, Grenadine |  |
| Homegrown Apple or Orange Juice | 6 | House Made Lemon, Lime, Bitters |  |
| Kombucha (Feijoa / Blueberry) | 8 |  |  |
| Iced Tea (Peach or Lemon) | 6 |  |  |
| Chocolate or Vanilla Milkshake  | 9 |  |  |
| Berry or Mango Smoothie (DF) | 9 |  |  |
| Karma - Cola, Cola Zero, Lemonade, Raspberry Lemonade | 7 | P:\Sales and Marketing\Marketing\COMMUNICATIONS\TOOLBOX\Logos & Brand Copy\Chelsea Bay\Sugar at Chelsea Bay\Sugar at Chelsea Bay logo JPG.jpg |  |

15% surcharge applies on public holidays

We appreciate one bill per table or split evenly

WIFI Password: chelseabay