

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

Chia Breakfast Sundae - \$19 V DF

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

Smashed Avocado on Sourdough - \$25 V DF

Seasoned Heirloom Tomatoes, Toasted Seeds
- add Poached Egg +\$4 / Halloumi +\$7

Eggs Benedict - \$26 GF V DF

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

Eggs Your Way - \$15 V DF

Scrambled / Poached / Fried on Grain or Thick White

Workers Breakfast - \$30 DF

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

Chicken Burger - \$28

Marinated Crispy Chicken, Jalapeño Aioli, Slaw,
Gherkins served with Fries

Tarakihi Taco Double Up - \$25 DF

Iceberg, Citrus Sriracha Mayo, Pickled Red Peppers
and Onions, Coriander, Toasted Black Sesame Seeds

Fish 'n' Chips - \$30 DF

Tempura Battered Market Fish, Slaw, Zesty Tartare

Chelsea Bay Bowl - \$28 GF

Poached King Salmon, Warm Brown Rice,
Seasonal Greens, Edamame, Pickled Ginger, Carrot,
Cabbage, Ginger Sesame Dressing

Chilli Prawn Linguine - \$28

Prawns sauteed with Chilli Oil, Garlic Herb Butter,
Lemon Wedge

Wellness Salad - \$28 GF

Quinoa and Spinach tossed with Miso Sesame Dressing,
Beetroot, Pickled Vegetables, Charred Broccoli with either:
Poached King Salmon / Marinated Chicken DF /
Blackened Tofu VG

Mediterranean Mezze - \$22 V

Hummus, Tomato, Cucumber Feta Salad, Tabouli,
Spiced Chickpeas, Toasted Pita Bread
- add Beef Koftas +\$8 / Smoked Salmon +\$8

Reuben Toastie - \$22

Pastrami, Swiss Cheese, Sauerkraut, Gherkins,
1000 Island Dressing served with Fries

KIDS (12 years and under) - ALL \$12

Cheese Toastie & Chips

Cheese Tomato Pasta

Battered Fish 'n' Chips DF

Waffles with Berry Compote, Cream, Maple Syrup

SIDES

Smoked Salmon	\$8
Farm Cut Bacon.....	\$8
Field Mushrooms	\$6
Halloumi	\$7
Avocado	\$8
House Baked Beans.....	\$5
Black Pudding.....	\$6
Potato Rosti	\$4
Gluten-Free Toast	\$4
 FRIES with Aioli GF DF V	 \$9

SWEET CABINET

Please check for availability and order at your table.

VG Vegan

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.....	\$7
Fluffy.....	\$2
Kids Hot Chocolate.....	\$4.5

HARNEY & SONS TEA

One pot of tea per person	\$6
Chamomile / Citrus Green / Earl Grey / Japanese Sencha / Organic Rooibos / Peppermint / English Breakfast	

ICED DRINKS

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

Oat +\$1.2 / Almond +\$1.8 / Coconut +\$1.5 /Soy +\$1.2	
Large / Extra Shot / Cream / Decaf.....	+0.8
Hazelnut / Caramel / Chocolate Shot.....	+\$1

ICED TEA

Peach, Lemon.....	\$6
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COLD DRINKS

Bottled Water (300ml).....	\$3
San Pellegrino Sparkling (250ml).....	\$6
Homegrown Apple or Orange Juice.....	\$6
Kombucha.....	\$8
Chocolate or Vanilla Milkshake.....	\$9
Berry Smoothie DF	\$9
Mango Smoothie DF	\$9
Karma Ginger Ale.....	\$7
Karma Lemonade.....	\$7
Karma Cola / Karma Cola Sugar Free.....	\$7
Karma Raspberry Lemonade.....	\$7

BEER

Cider.....	\$10
Hallertau.....	\$12
<i>#1 Kolsh (Low Carb)</i>	
<i>#2 Pale Ale</i>	
<i>#8 Rice Lager</i>	
<i>#9 Beer of Auckland</i>	
Peroni / Peroni Zero.....	\$12

DF Dairy-Free Does not use dairy ingredients

WINE/BUBBLES

	Glass	Bottle
White		
Catalina Sounds Pinot Gris.....	\$14	\$70
Squealing Pig Chardonnay.....	\$13	\$65
Quarter Acre Chardonnay.....	\$16	\$80
Dog Point Sauvignon Blanc.....	\$15	\$75
Red		
Lake Hayes Pinot Noir.....	\$16	\$80
Rosé		
Mahi Rosé.....	\$14	\$70
Bubbles		
Squealing Pig Sparkling Rosé.....	\$12	\$65
Prosecco.....	\$12	\$70
Mimosa.....	\$12	