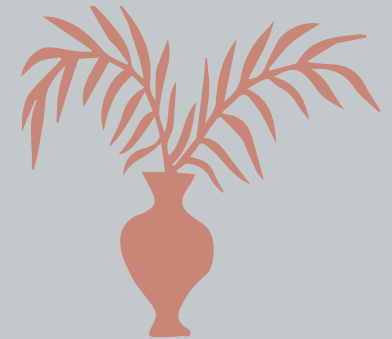


Chia and amaranth pudding	21	Huevos rancheros	26
with house-made granola, seasonal fruit, vanilla, honey and mint		Baked beans and egg, chorizo, hollandaise, house-made ciabatta	
Scrambled tofu	25	Lemon-soaked buckwheat pancakes	24
with spinach, tomato, lemon oil and house cajun seasoning on ciabatta toast		with blueberries, yoghurt, roasted white chocolate and mint	
Eggs your way – poached, fried or scrambled	15	Brunch bowl	25
Extras		with soy ginger tofu OR BBQ pork belly on fried brown rice with greens, cabbage slaw, cashew cream and house pickles	
Bacon butter	4	House-made bagels	22
Relish and butter	2	Roasted beetroot with beetroot cream cheese, feta, basil pesto, pickled carrot and candied walnuts	
Spinach	5	OR	
Chorizo	5	Slow-roasted beef with grilled cheese, sweet and sour pickles and sticky balsamic mustard	
Waimata haloumi	7	Vietnamese rice pancake	27
House-made potato hash	7	Soy ginger tofu OR spicy achiote chicken with cabbage slaw, cashew cream, dukkah and coriander	
Streaky bacon	7	House-made kimchi toastie	22
Smashed avocado	5	with sharp cheddar bechamel, sweet pickles, cashew dip	
Herb fried mushrooms	7	Shoestrings with aioli	12
Gluten free toast	3		
Eggs benedict	26		
Poached eggs with streaky bacon, fresh tomato, cream cheese and hollandaise on house-made ciabatta			
House-made crumpet	16		
with cream cheese and jam			
Breakfast burrito bowl	25		
Baked beans, avocado, spiced potato, scrambled egg, pico de gallo, crispy tortilla and sour cream			

FLAGSHIP

— EATERY —



Monday **closed**
 Tuesday – Friday **7am – 2pm**
 Saturday & Sunday **8am – 2pm**

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 06 281 0372

wifi p4nc4k35