

The Dishery

ALL DAY BREAKFAST

COOKED BREAKFAST 25

5 grain toast, crispy potato, free farmed bacon & pork sausage, tomato, housemade beans, poached eggs & hollandaise **DFO**

◇ Vegetarian option available with Halloumi & Sauteed Greens

CHORIZO HASH 23

Crispy potatoes, sauteed broccoli, poached free range egg & hollandaise **DFO** ◇

TOM'S OMELETTE 23

Potato rosti, crispy free farmed bacon, feta & kiwi onion dip

ADD Avocado 4 ◇

SESAME BANANA BREAD 18

Hokey pokey, miso caramel, mascarpone & banana ◇

SALMON & AVOCADO ON RYE 24

Cold smoked salmon, pickles, avocado mousse, poached free range egg & rocket on rye ◇

MANGO, TUMERIC & COCONUT SMOOTHIE BOWL 16

ADD Vegan Protein Powder 4 **VG** ◇

FREE RANGE EGGS ON 5 SEED TOAST 14

ADD Cold smoked salmon / Free Farmed Bacon / Haloumi / Chorizo / Sausage 6

ADD Potatoes / Tomato / Greens / Mushrooms / Avocado / Hollandaise / Rosti 4 **VGO** ◇

LUNCH

L&P VENISON SHORT RIB WITH HOROPITO 28

Kumara fries with crisp summer salad **DF** ◇

COCONUT, CHILLI & LIME CEVICHE 24

Pacific style ceviche with cherry tomatoes, coriander, chilli & tortilla chips **DF** ◇

THE SUMMER EVERYTHING SALAD 20

Tomato, quinoa, umami mayo, chilli peanuts, sundried tomatoes & mesclun **VG DF** ◇
ADD Poached Egg or Haloumi 4 **ADD Bacon, Chorizo or Cold Smoked Salmon 6**

MUSHROOM & BLACK GARLIC GNOCCHI 22

With oregano, crispy shallots & savoury yeast flakes **VG DF**

ADD Poached Egg 4 **ADD Chorizo 6**

CRISPY CHICKEN THIGH 25

Local baby leaf & mixed beans with green goddess dressing **DF**

MARKET FISH POA

New potato salad with greens, chives and capers ◇

BEEF SANDO 18

12 Hr slow cooked pulled beef & black garlic, cheese & pickles on a Turkish roll **DFO** ◇

ADD Bacon 6 **ADD Shoestring Fries 6**

BRAISED PUY LENTIL RAGOUT 19

Lentil and split pea 'mince', vegan queso & radish on 5 grain toast **VG** ◇

ADD Poached Egg 4

CHEESE BOARD 27

Whitestone Brie, Livingstone Gold, Apple, Fig, Sourdough, Gluten Free Wafers

ADD Chorizo, Salmon, Biersticks, Windsor Blue Cheese or Lavosh 6

SIDES

LOCAL BABY LEAF SALAD 12

With shallot dressing **VG DF** ◇

NEW POTATO SALAD 12

VG DF ◇

MAKIKIHI CHUNKY FRIES 9

Vegan aioli **VGO** ◇

GLUTEN FREE BREAD SWAP - ADD \$1. SIDE OF GLUTEN FREE TOAST - \$3

Gluten Friendly (◇), Vegan & Dairy Free Options Available - Please talk to our wait staff

We have a mixed use kitchen, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk.

WE TAKE PRIDE IN SOURCING LOCALLY PRODUCED ETHICAL INGREDIENTS

COCKTAILS

Mango Margarita | 18

Arquitecto Tequila, Orange Curacao, Lime & Frozen Mangos

Blueberry Sour | 18

Gin, Peach Liquor, Blueberries, Lemon

The Best Bloody Mary | 16

Vodka, Horseradish & Cherry Tomato

Strawberry & Rose Spritz | 16

Mount Edward Rose, Strawberry Rinomato & Soda

Peach & Mint Iced Tea | 16

Tea Infused Gin, Peaches, Mint, Lemon & Lemonade

Mandarin & Passionfruit Spritz | 16

Gin, Mandarin, Basil, Fresh Passionfruit & Soda

Bellini | 15

Seasonal Puree, Lemon & Gibbston Valley Brut

TAP BEER | 8 300ml | 13 500ml

Lake & Wood, Hazy IPA 5.8% ABV

Arrowsmith Brewing Co, IPA 6.5% ABV

Canyon Brewing Gold Lager 4.0% ABV

Emerson's Pilsner 4.9% ABV

BOTTLED BEER | 9

B Effect - Dry Hopped Apple Cider

Heineken

Heineken 0%

Steinlager Pure Light

Corona

COFFEE

Flat White **4.80**

Hot Chocolate **5**

Latte

Mocha

Cappuccino

Chai Latte

Americano

Long Black

Espresso **4**

Vanilla or Caramel Syrup **+1**

Almond | Coconut | Soy | Oat **+0.50**

T LEAF TEA | 5

English Breakfast | Gunpowder Green | Earl Grey |

Kawakawa, Lemongrass & Ginger | Very Berry |

Peppermint

JUICE etc

Orange | Apple | Pineapple | Cranberry | Tomato |

Coca Cola | Diet Coke | Lemonade **5**

Good Buzz Kombucha, Pineapple & Mango | Ginger

Beer | San Pellegrino Aranciata | Sparkling Water **6**

A SPLASH OF WINE

Prosecco & Champagne

Gibbston Valley Methode Traditionnelle Brut, Central Otago **15|60**

Quartz Reef Methode Traditionnelle Brut, Central Otago **75**

NV Billiecart Brut, France **26|130**

White

2021 Deep Down, Sauvignon Blanc, Marlborough **14|70**

2020 Mount Michael, Pinot Gris, Central Otago **14|70**

2020 Gibbston Valley, China Terrace Chardonnay, Central Otago **15|75**

2019 Wet Jacket, Riesling, Central Otago **15|75**

2018 Mount Edward, Pinot Blanc, Central Otago **16|80**

2018 Man Of War, 'Valhalla' Chardonnay, Waiheke Island **|100**

2019 The Boneline, 'Sharkstone' Chardonnay, North Canterbury **|100**

Rosé

2021 Mount Edward, Pinot Noir, Central Otago **15|75**

2021 Black Estate Treble, North Canterbury **|80**

2019 Valli, "The Real McCoy" Pinot Gris, Central Otago **|85**

2019 Corail Rosé, Provence, France **|105**

Red

2020 Putangi, Pinot Noir, Central Otago **15|75**

2019 Decibel, "Gimblett Gravels" Malbec, Hawkes Bay **16|80**

2019 Hawkshead, Pinot Noir, Central Otago **16|80**

2018 Paritua, Syrah, Hawkes Bay **|100**

2017 Mount Edward, Pinot Noir, Central Otago **|100**

2016 The Boneline, "Iridium" Cabernet & Merlot, North Canterbury **|100**

2019 Black Estate, "Home" Cabernet Franc, North Canterbury **|105**

2015 Gibbston Valley, School House Pinot Noir, Central Otago **|140**

2019 Valli, "Missy" Pinot Noir, Central Otago **|140**

2019 Felton Road, 'Calvert' Pinot Noir, Central Otago **|145**

SMOOTHIES | 10

Green

Spinach, Mango, Kiwifruit, Banana & Coconut Water

Blue

Blueberries, Ginger, Honey, Banana & Milk

Red

Raspberry, Strawberry, Banana, Mint & Coconut Water

ICED

Housemade Iced Tea **7**

Cold Brew with Milk of Choice, Tonic or Soda **9.50**

Iced Chocolate **5**

Iced Coffee

ADD Icecream **2**

ADD Cream **2**