

Menu



check out our
new takeaway
espresso & gelato
out front!

BIRCHER MUESLI 13.5
activated seeds, green tea poached pear, coconut
yoghurt & bitter sweet broth // **GF, V, VG, P, NS, DF**

CHIA BREAKFAST PUDDING 11.5
w/ coconut milk, toasted seeds, acidophilus
yoghurt & seasonal fruit // **V, P, NS, GF, VG AVAIL, DF AVAIL**

FRENCH TOAST 17.5
w/ pistachio & walnut crumb, burnt maple, mascarpone
& berry compote // **V**
~ w/ bacon 22

DON'T BE AN EGG
poached // free-range eggs on ciabatta w/ dukkah,
quinoa, tomato squash & truffle labneh // **V, DF AVAIL** 11
~ w/ bacon 16
cottled // free-range scrambled eggs w/ smoked
salmon, green parmesan cashew pesto, capers &
pickled cucumber // **GF** 15
~ w/ avocado 19

BENEDICTION
avocado // **GF, V** 17.5
manuka bacon // **GF** 18.5
south island salmon // **GF** 19.5
free-range eggs w/ fresh spinach, crispy dauphinoise
potato, hickory-smoked hollandaise & balsamic glaze

FUNGI 17.5
mixed mushrooms on crispy potato hash w/ herb
garlic cream, parmesan snow & wild rocket // **V**
~ w/ bacon 22

HEIRLOOM TOMATOES 17
w/ avocado, garlic croutons, sumac spanish onions, smoked
aioli & a soft-boiled black sesame egg // **V, DF, GF AVAIL, VG AVAIL**

THE ROSSMAY 19.5
smoked & spiced roasted aubergine, maple bacon, potato
hash, pesto greens & a poached egg // **GF, V AVAIL**

SMASHED AVO 15.5
on midnight baker's gf toast w/ tahini-crusting chickpeas,
mung bean sprouts & sriracha coconut cream // **GF, V, VG, DF, P**

HANGAR MINUTE STEAK 21.5
premium tenderised beef, celeriac mustard remoulade,
hash cake & wild peppered rocket // **GF**
~ w/ fried egg 24.50

PULLED PORK 15
slow-roasted w/ smokey sticky sauce, wasabi mayo,
radish, herbs, apple cabbage slaw & ciabatta

SOBA NOODLE SALAD 16
w/ edamame, sugar-snap peas, carrots, herbs &
a thai-style dressing // **V, VG, P, DF**
~w/ salmon 21

MORNINGSIDES (to add to meals only)
ciabatta, poached egg, hollandaise 3
avocado, crispy potato hash, five grain toast, 4
midnight baker freedom toast // **GF** 5
bacon 6
salmon 6

COFFEES

takeaway sm 4 reg 4.5 lg 5
short black 3
long black, macchiato, piccolo 3.5
flat white, cappuccino, latte, hot choc 4.5
mocha, chai latte (spicy or sweet) 4.5
plant lattes // turmeric, beetroot, charcoal 6.5
hot brew // fresh single origin filter 4
soy milk, almond milk, extra shot 1

TEAS & WARMERS 4.5

black // colonial breakfast, lemon grey,
white chilli truffle, chai
green // tokyo lime, imperial sencha
herbal // peppermint, chamomile, ginger
limoncello, berrylicious, orange sky rooibos
winter warmer // lemon, honey & ginger

COLDIES

iced americano 4
iced chocolate/latte 4.5
iced mocha 5
cold drip filter (on ice) 5
lemmy lemonade, karma cola, gingerella 5
coagua coconut water 5
hopt sodas // pear & basil, watermelon &
mint, elderflower & herb 5
mac's sodas // feijoa, pear & elderflower
mandarin, lime & bitters 5
mama's kombucha // 7.5
rosehip & lavender, ginger & turmeric

RAW SMOOTHIES 8.5

monkey business // belgian chocolate,
banana & almond milk // **VG, DF**
green // pineapple, avocado, cucumber,
spinach & apple // **VG, DF**
red velvet // banana & berries // **VG, DF**

FRESH & PRESSED JUICES

ginger ninja // carrot, ginger, apple 7.5
beetlejuice // beetroot, carrot, ginger, apple 7.5
homegrown // orange or apple 5

WATER

antipodes // sparkling water 1L 9.5
still & sparkling // on tap free

FOR THE KIDS

toasties // w/ cheese & bacon 6
mini pancakes // w/ choc sauce & maple 8

DEC SPECIAL

It's an oldie but a goodie ...returning from
the Crave 2.0 menu, for a limited time only
we are proud to bring you the....

OPEN CHICKEN SANDWICH 18.5

w/ grilled crave-seasoned chicken,
toasted pide, seasonal salad &
manuka-smoked bacon // **DF**

Please tell our
team if you
have severe
allergies of any
sort.

DF dairy free **GF** gluten free **V** vege
VG vegan **P** paleo **NS** natural sugars