

MENU



FIG & APPLE BIRCHER MUESLI 16

w/ coconut yoghurt, granola, goji berries, scorched pineapple & pressed apple // **V, VG, DF**

BUTTERMILK FRENCH TOAST 17.5

w/ pistachio crumble, raspberry & pear marmalade, sherbet, italian meringue, lemon curd & maple // **V**
~ w/ fried bacon gelato 24.5

DON'T BE AN EGG

poached // free-range eggs on sourdough w/ coconut harissa creme, dukkah, petit salad & herb dressing // **V, DF** 11

~ w/ freedom farms streaky bacon 17

cottled // free-range scrambled eggs w/ NZ 15

salmon, herbs, chilli jam za'atar & five-grain // **DF**

~ w/ avocado 21

BENEDICTION 19.5

freedom farms streaky bacon // **GF**

w/ free-range eggs, fresh spinach, crispy potato hash, chimichurri hollandaise & chipotle creme

nz salmon // **GF**

w/ free-range eggs, fresh spinach, crispy potato hash, wasabi meringue, beetroot horseradish hollandaise & pickled onions

THE FULL CRAVE 24

poached eggs, freedom farms streaky bacon, crispy potato hash, sourdough, slow-roasted tomatoes, mushroom & chorizo ragout & tomato pesto creme

FUNGI MEDLEY 18

mushroom medley on crispy potato hash w/ black garlic and kawakawa-infused cream, truffle essence, pecorino romano & rocket // **V**

~ w/ freedom farms streaky bacon 24

SMASHED AVO 17.5

on midnight baker's gf toast w/ harissa hummus, dukkah, pickled veges & heirloom tomatoes // **V, VG, DF, GF**
~ w/ haloumi 22.5

12-HOUR BRAISED LAMB 20.5

on rye sourdough w/ salted vinegar cabbage, chilli corn relish, baby peppers & compressed apple // **DF**
~ w/ fried egg 23.5

ROAST CHICKEN BREAST 23

w/ grilled vegetables, cajun, potato wafers & spiced coconut cream // **GF, DF**

GRILLED HALOUMI 18

w/ baked root vegetables, spinach, za'atar, dried kalamata, chimmichurri & smoked eggplant // **GF, V**

FALAFEL 17.5

w/ burnt broccoli, lemon vinaigrette, dukkah & ginger mint baba ghanoush // **GF, DF, VG, V**

MORNINGSIDES (create your own meal \$4 extra)

sourdough, poached free-range egg, hollandaise 3

crispy potato hash, five-grain toast 4

midnight baker freedom toast // **GF** 4

freedom farms streaky bacon, nz salmon 6

haloumi, avocado 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

iced americano/choc/latte/mocha 5

cold drip filter (on ice) 5

soy milk, almond milk, extra shot 1

pay it forward & support a neighbour 4

for our tea selection, pls see the drinks menu

A CHEEKY FEW

mimosa 10

jk14 prosecco 14

auntsfield sauvignon blanc 10

peregrine pinot gris 11

yealands 'baby doll' 2017 hawke's bay 9

boneline pinot noir 11

stone paddock syrah 12

morningcider on tap // sweet cherry apple 10

morningcider on tap // 6pm dry apple 11

spooky stout 10

COLDIES

lemmy lemonade, karma cola 5

gingerella, summer orangeade 5

coaqua coconut water 5

hopt sodas // pear & basil, watermelon & 5

mint, elderflower & herb

mac's sodas // feijoa, pear & elderflower 5

mandarin, lime & bitters

mama's kombucha // 7.5

rosehip & lavender, ginger & turmeric

RAW SMOOTHIES 8.5

monkey business // belgian chocolate, banana & almond milk // **V**

green // pineapple, avocado, cucumber, spinach & apple // **VG, V, DF**

red velvet // banana & berries // **VG, V, DF**

protein shake // 25g whey isolate protein, 9.5 banana, trim milk & cinnamon

JUICY

ginger ninja // carrot, ginger, apple 7.5

beetlejuice // beetroot, carrot, ginger, apple 7.5

homegrown // pressed orange or apple 5

WATER

antipodes // sparkling water 1L 9.5

antipodes // 500ml 6

still & sparkling // on tap **free**

DF dairy free **GF** gluten free **V** vege

VG vegan **P** paleo **NS** natural sugars

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