



COFFEE & TEA

TWININGS TEAS

english breakfast, earl grey, darjeeling, lady grey, green tea,
green & lemon, peppermint, lemon and ginger, chamomile



BLEND 7 - SANCHEZ

Cup characteristics: tall, dark & handsome blend.

*A full-bodied rich coffee with notes of dark
chocolate & black cherry that leaves a delicious all-round aftertaste.*

BARISTA MADE COFFEE

espresso, double espresso, macchiato, long black, latte,
flat white, cappuccino, mocha, hot chocolate

MILK SELECTION

full cream, skim, soy, oat, almond

HANDPRESSED JUCE BLENDS

rosidamu | beetroot, fennel, apple, ginger, orange

25

senikakala | carrot, rockmelon, pineapple, passionfruit

21

vatu tagi | cucumber, celery, mint, moca, lime, parsley

27



A LA CARTE

the original hand-picked mud crab omelette | chilli & papaya relish

honeymoon cakes | island honey, local banana, blueberry, macadamia streusel

twice baked gruyere souffle | roasted mushroom, moca, chilli, parmesan

mārama's bowl | heirloom tomato pulped avocado garden greens roasted sesame grains

buttermilk waffle | smoked maple syrup, apple butter, cultured cream

queso fundido | papas bravas, chorizo sausage, soft egg, chili oil

shakshuka | haloumi, soft eggs, roasted capsicum & tomato sugo, crispy pita

eggs cochon | english muffin, poached eggs, black truffle, heritage ham, hollandaise

eggs florentine | english muffin, spinach, avocado, poached eggs, hollandaise

eggs royale | english muffin, smoked salmon, dill, hollandaise, salmon caviar

truffled eggs benedict | roasted mushroom, garden herbs, poached egg, bacon

chicken dumplings | dashi broth, steamed greens, peanut-chili condiment

ginger congee | pork belly, scallop, spring onion, bok choy, dashi

baked turkish borek | buffalo mozzarella, fetta, bush lemon, roasted sesame seed, moca

croque madame | leg ham, sauce bechamel, sunny side egg, house baked sourdough

the full english | pork or beef sausage, middle bacon, roasted tomato, mushroom, hash brown, eggs your way – scrambled, fried or poached