All Day Menu

Available until 3pm

Acai Bircher Bowl, ancient grains, fresh fruit, cashew whip, coconut, candied nuts, seeds 16.5

Avocado Breakfast Salad, vine tomato, rocket, manchego, crispy bacon, potato, poached egg, honey lime vinaigrette **19**

Baker's Breakfast, manuka smoked bacon, bratwurst, portobello, vine tomato, hashbrown, eggs, organic campagne toast & house butter 24

"Breakfast of Champignons", herbed mushrooms, creamy balsamic, bacon, watercress, poached egg, almond mojo rojo, toasted brioche 20.5

Bacon Benedict, poached eggs, spinach, brown butter hollandaise, toasted sourdough 19

Eggs Pakora, cauliflower & leek pakora, portobello, smoked cheddar, poached eggs, spinach, sumac hollandaise 20

Crab Omelette, dill salsa verde, almond-capsicum pesto, seasonal greens, pecorino, organic toasted ciabatta **20**

French Toast, passionfruit curd, raspberry mascarpone, roasted white chocolate, matcha snow, cardamom spiced maple 20

- add manuka smoked bacon (1) 3

Toast & Spreads, your choice of 2 slices of organic toast, spreads & house churned butter **7**

choice of 2 spreads: jam / marmalade / peanut butter / marmite bread selections: mixed grain campagne / ciabatta / sourdough / red quinoa

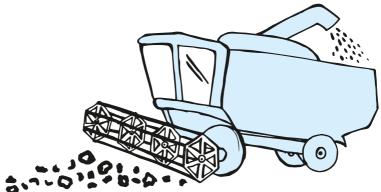
Free Range Eggs Any Style, on organic campagne toast with house churned butter 12
& then add your sides

SIDES

Bacon (2) 6
Bratwurst (2) 7
House hashbrown 4
Smoked salmon 7
Egg 3
Portobello mushrooms 5
Creamy mushrooms 6.5
Baked beans 5

Chunky chips & aioli 8
Vine tomato/spinach/avocado 3.5
Grilled free range chicken 6.5
Halloumi 6
Mixed leaf & parmesan salad 7.5
Organic toast (2) 4
Organic gluten friendly toast (2) 5
Hollandaise 3
Aioli, chutney, condiments 1

Please advise one of the team if you have any food allergies



Hel Day Menu

Available until 3pm

Corned Beef "Hash-Wich", house sauerkraut, swiss cheese, spinach, sriracha hollandaise, in an organic Japanese milk bun **18**

- add fried egg **3**

- add avocado 3.5

- add manuka smoked bacon (1) 3

Buddha Bowl, kale, spring veggies, cashew "ricotta", rye croutons, puffed grains, tahini-caper vinaigrette **19**

- add grilled free range chicken 6.5

- add poached egg 3

Smashed Avocado Luxe, marinated feta, poached egg, watercress, chilli oil, roasted pumpkin seeds, semi-dried tomato, organic red quinoa sourdough 18.5

- add manuka smoked bacon (1) 3

Fish Tacos, fattoush, cabbage, coriander, horseradish crème fraiche, roasted capsicum, sesame, nori salt 20

Crispy Squid, cucumber ribbons, baby lettuce, citrus, chilli, radish, minted gribiche 20.5

Halloumi Salad, harissa baked halloumi, quinoa, seasonal greens, olives, honey roasted walnuts, dill labneh, fig dressing 20
- add grilled free range chicken 6.5

Shanghai Pork Belly Salad, pomegranate & cinnamon braised pork, cucumber, edamame, spring onion, orange, crispy lotus 21

Dak Gogi, Korean crispy chicken, kimchi pancake, chilli sauce, sesame, pickled radish **20.5**

Wagyu Burger, bacon jam, smoked cheddar, aioli, gherkins, tomato, lettuce, chips, herb salt 21.5

- add manuka smoked bacon (1) 3

- add fried egg 3

TURKISH PIZZAS

(organic base - baked in house)

Italiano Classico, marinated olives, tomato, mozzarella, basil 18
- add chorizo 4

Good Morning! manuka smoked bacon, spinach, herbed mushrooms, hollandaise, mozzarella & egg 19

"The Pollo", smoked chicken, pumpkin, rocket, feta, semi-dried tomato, harissa 19.5

We only use free range chicken & eggs in our kitchen.

All our breads are organic & baked on site.

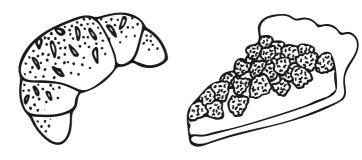
All animal products come from happy farms where animal welfare is of the highest priority!

Dessert

Bread & Butter Pudding, served warm with crème pattisiere, whipped cream, berry compote & seasonal fruits 11

Fancy a sweet treat...

Indulge yourself & take a peek at the counter display showcasing our selection of today's treats!



Alcohol

WINE

Rose – Alluviale (Hawke's Bay) – 150ml **9.5** 250ml **14.5** Bottle **41**Pinot Gris – West Brook (Marlborough) – 150ml **9.5** 250ml **14.5** Bottle **41**Sauv. Blanc – Ten Sisters (Marlborough) – 150ml **9** 250ml **14** Bottle **40**Chardonnay – Kakapo (Marlborough) – 150ml **9.5** 250ml **14.5** Bottle **41**Bubbles – Lindauer Special Reserve – Mini Bottle **9.5** Bottle **39**

BEER

Heineken 8

Corona 8

Craft Beer (refer to waiter) 8.5

Amstel Light **7.5**

See overleaf for our other beverages.

10% surcharge applies on all public holidays

All things liquid

COFFEE

We proudly offer Five Elements Espresso

(refer to blackboard for selection)

TEAS & CHAIS

English Breakfast 4.5

Earl Grey 4.5

Chamomile 4.5

Raspberry 4.5

Peppermint 4.5

Citron Green 4.5



Hakanoa Sweet or Spicy Chai **5/5.5**Hakanoa Ginger Latte **5/5.5**Hakanoa Ginger & Lemon Toddy **4.5/5**

ICED DRINKS & SMOOTHIES

Iced Chocolate, organic fair trade cocoa, vanilla & milk, topped with whipped cream 6.5
 Iced Coffee, double espresso, vanilla & milk, topped with whipped cream 6.5
 Iced Mocha, organic fair trade cocoa, double espresso, vanilla & milk, topped with whipped cream 7

Sunrise Smoothie, mango cheeks, pineapple & pineapple juice 8.5

Caramel Nut Protein Smoothie, protein powder, dates, cashews
& organic almond milk 9.5

Banana & Berry Smoothie, mixed berries, banana, honey & coconut water 8.5

Clean & Green Smoothie, spinach, apple, spirulina, parsley, cucumber, celery, cashews & coconut water 9

JUICES ETC

House Special Juice of the Day (refer to blackboard)

Cold Pressed Apple Juice – Glass 5.5 Bottle 7.5

Cold Pressed Orange Juice – Glass 6 Bottle 8

House Spirulina – Glass **7.5** Bottle **10.5**

House Lemonade - Glass 6.5 Bottle 9.5

Antipodes Sparkling Water (500ml) 6.5

Karma Cola Classic / Sugar Free Karma Cola 5

Gingerella 5

Our loaves

All our breads are organic

Ask one of the team what other breads are baked daily and are available to take home

Some of the breads that may star on the menu

Campagne Loaf

Classic five-grain light rye sourdough bread. Makes beautiful healthy sandwiches. Toasts well.

Red Quinoa Sourdough

Versatile sourdough made from a quinoa porridge & fermented overnight together with a wheat starter. The bread has a very moist crumb with just a hint of a crunch from the quinoa and a mild sourdough note.

Toasts beautifully.

Tuscan Country Loaf

Classic crusty Italian loaf. This bread is all about the contrast of the crunchy tasty crust to the moist & light crumb. Great for sandwiches or as a side with dinner.

100% Rye

Our famous German rye bread, made from 100% rye flour this bread is high in fibre & stays fresh for over a week. Heavy & healthy this bread is excellent toasted or thinly sliced in a sandwich.

Pumpkin Cob

Light but moist cob loaf with roasted pumpkin mash in the dough. Slightly sweet flavour without any sugars added.

Toasts well.

Walnut Loaf

Oval shaped rye & wheat sourdough. Crunchy crust with a soft crumb & walnut pieces. Delicious with avocado, dips & cheeses.

Gluten Friendly Wholemeal Loaf

The high percentage of wholemeal buckwheat flour & seeds makes this bread a wholesome wholemeal gluten friendly.

No dairy, eggs or sugar added!

TAKE ME HOME

Five Elements Espresso (250gm) **13.5**Five Elements Decaf (250gm) **14.5**

Bread & Butter Tomato Kasundi 15 Bread & Butter Gift Vouchers 20/50

CATERING AVAILABLE

Please talk to one of the team or phone us on 09 378 9111.



Kid's Menu

Available until 3pm

Poached/scrambled egg on ciabatta toast 6

Baked beans on ciabatta toast 8

Bacon & egg on ciabatta toast 8.5

Pancakes, seasonal fruit, maple syrup & whipped cream 10.5

- add bacon (1) 3

Kids brekkie, egg, bratwurst sausage, hashbrown & ciabatta toast **12**

Mini pizza, ham & cheese 8.5

Homemade chicken bites, veggie sticks & chips 9.5

Junior burger, beef patty, lettuce, tomato, aioli, cheese & chips 11

Bowl of chips & house tomato sauce 7.5

Cold pressed juice apple / orange / lemonade / special 3

Fluffy 1.2

Kids hot chocolate 4.5

