

ALL DAY MENU

THE SMASH 21

Avocado & pea on toasted sourdough, poached egg, winter greens, beetroot hummus & feta whip, crispy edamame
Add manuka smoked bacon (1) **3.5**

THE CLASSIC 22

A skillet omelette, glazed champagne ham, vine tomatoes & shaved Parmesan, toasted ciabatta, green salad & chutney

EGGS BENEDICT 21

Poached eggs, hollandaise on Parisian loaf
Choose your style:

W Manuka smoked bacon or

W mushroom & tomato or

W salmon & spinach **23**

HOLA BENEDICT 21.5

House made Moroccan potato croquettes, chorizo, poached eggs, charred corn & tomato salsa

AVOCADO BREKKIE SALAD 22.5

Bacon, rocket & avocado, lime honey vinaigrette, triple roasted potatoes, vine tomatoes & soft poached egg

BAKER'S BREAKFAST 25

Manuka smoked bacon, bratwurst, portobello, vine tomato, potato croquette, free range eggs, 5 grain sourdough toast

CITRUS BRIOCHE STACK 22

Brioche stuffed with layers of marmalade, lemon curd cheesecake, candied tangy fruits, meringue smash & citrus reduction

THE COMFORTER 16.5

Coconut porridge, baked toffee apples, berry compote, coconut foam, toasted nuts

EGGS & MIXED GRAIN TOAST 12

Eggs any style on 5 grain sourdough & then add your sides...

TOAST & SPREADS 7.5

Choose your toast or Bagel (add 2) & two spreads, Berry jam, citrus marmalade, Pic's peanut butter, marmite

Not all ingredients are listed so please speak to our friendly staff if you have any allergies or intolerances.



ALL DAY MENU

PULLED PORK BAGEL 22

Rocket, teriyaki aioli, pickled apple slices with a gochujang slaw

YOGI BOWL 21

Roasted beetroot & barley, lots of winter veges, spinach & seasoned edamame, almond satay (vegan)

Add chipotle chicken **8**

Add chilli lime halloumi **6.5**

TWICE CHEESE BURGER & FRIES 23

Beef pattie, our mac sauce, gherkin, chilli lime halloumi & salad on a sesame bun.

Create a vege burger by taking off the pattie

Add manuka smoked bacon (1) **3.5**

Add fried egg **3.5**

MEXICAN BURGER & FRIES 23

Chipotle chicken tenders, adobo slaw, brioche bun, fries & chipotle aioli

Add manuka smoked bacon (1) **3.5**

Add fried egg **3.5**

SIDES

Bacon (2) **7**

Bratwurst (1) **4.5**

Triple roasted potatoes **4**

Smoked salmon **8**

Chipotle chicken tenders **8**

Free range egg **3.5**

Portobello or Creamy mushrooms **7.5**

Chips and aioli **8.5**

Vine tomato / spinach / avocado **4.5**

Chilli lime halloumi **6.5**

Seasonal side salad **6.5**

Hollandaise **3.5**

Aioli, kasundi, condiments **1.5**

Toast (2) **6**

Gluten friendly toast (2) **7**

KIDS MENU

HONEY NUT GRANOLA 13

Fresh fruits and mixed berry banana sorbet

EGG & TOAST 6.5

Poached or scrambled on ciabatta toast
Add smoked manuka bacon (1) **3.5**

PANCAKES 11

Seasonal fruit, maple & whipped cream
Add manuka smoked bacon (1) **3.5**

SAUSAGE & CHIPS 10.5

Sausage, chips & salad with house made tomato sauce

CHICKEN & CHIPS 10.5

Crispy chicken tenders, chips, salad & aioli

JUNIOR BURGER 12.5

Junior burger, house made beef patty, lettuce, tomato, aioli, cheese & chips

DRINKS

Cold Pressed Juice Orange or Apple **3**

Kids Hot Chocolate **4.5**

Fluffy **1.2**

WE KINDLY RESERVE THE KIDS MENU FOR YOUR LITTLE ONES.

JUICES & MORE

COLD PRESSED JUICE

Apple Juice- Glass **5.5** Bottle **7.5**

Orange juice - Glass **6** Bottle **8**

HOUSEMADE

Lemonade- Glass **6.5** Bottle **9.5**

Spirulina - Glass **7.5** Bottle **10.5**

SPARKLING & SODAS

Antipodes Sparkling Water (500ml) **6.5**

Karma Cola Classic / Sugar Free **5**

Gingerella **5**

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ALL THINGS LIQUID

ESPRESSO COFFEE

We proudly offer Bread & Butter Blend roasted by Espresso Workshop
Roast Origins, Brazil Fazenda Jaguara
Guatemala Sierra Encantada, PNG Ulya Estate.

HARNEY & SONS TEA 4.5

English Breakfast, Paris, Chamomile, Raspberry, Peppermint. Citron Green

HAKANOA HANDMADE 5/5.5

Sweet or Spicy Chai
Ginger Latte
Ginger and Lemon Toddy

SHAKES

ICED CHOCOLATE 8

Organic fair trade cocoa, vanilla & milk topped with whipped cream

ICED COFFEE 8

Double espresso, vanilla & milk, topped with whipped cream

ICED LATTE 9

Milk pour over ice with a double shot

CLEAN& GREEN SMOOTHIE 9

Cashews, apple, parsley, spinach, coconut water, lemon & spirulina

BERRY BANANA ACAI 9

Mixed berries, banana, honey, coconut water & acai

PROTEIN NUT 10

RAW vanilla protein powder, dates, banana, peanut butter & organic oat mylk

CITRUS BOOSTER 9

Turmeric, ginger, carrot, orange, mango & pineapple

**All day menu available till 2.30 pm
10% surcharge on Public Holidays**

WINES BEERS

ROSE ORGANIC

Mt Beautiful (North Canterbury)

150ml **9.5** 250ml **14.5** Bottle **41**

PINOT GRIS ORGANIC

Huia (Marlborough)

150ml **10** 250ml **16.5** Bottle **47**

SAUV BLANC

Ten Sisters (Marlborough)

150ml **9** 250ml **14** Bottle **40**

CHARDONNAY

Kakapo (Marlborough)

150ml **9.5** 250ml **14.5** Bottle **41**

PINOT NOIR ORGANIC

Te Hera Kiritea (Martinborough)

150ml **11** 250ml **17.5** Bottle **52**

BUBBLES

Gancia Prosecco 200ml **12**

BEER

Corona **8**

Moa Lager **8**

Chur Pale Ale Behemoth Brewery **8.5**

Amstel Light **7.5**

INGREDIENT ORIGIN

In our kitchen **fresh, local and animal cruelty free** are our main criteria for selecting ingredients. No artificial ingredients are used and we try and keep everything as natural as possible.

We work with local Kelmarna Organic Community Gardens for some of our fresh salads. Our eggs are OLLIFF FARM premium pasture raised, our chicken is free range, our meat comes from farms with the highest animal welfare standards, our salmon is sustainably sourced from Southern Ocean, our dairy is permeate free and organic A2 milk is available at a surcharge, our non-dairy mylks are organic.

We hope that you value the quality and freshness of our dishes and understand that size variations are a natural result of life, because just like us humans, animals, fruit & vegetables are all living things that come in different shapes and sizes.

OUR BAKERY'S PHILOSOPHY

At Bread and Butter Bakery we specialise in traditional European baking. Our breads are handcrafted from ingredients grown by **regenerative and organic** methods. Organic and regenerative means farmers focus on soil health. By eliminating synthetic inputs and instead using green and brown fertilisers farmers improve the soil microbiome, which improves fertility and water retention capacity of the soil. Not using insecticides and fungicides increases insect biodiversity and ecosystem resilience. In turn the plants and animals grown in this way are healthier, more nutritious, and free from chemical residues. Organic and regenerative farms have a much lower carbon footprint and don't pollute their local streams and rivers with fertiliser and effluent run-off.

Once these ingredients come into our bakery we use the ancient method of **slow sourdough fermentation** to leaven the dough. It's real bread, how it was made for thousands of years and again, the chemicals so often used in conventionally processed foods have no place in our kitchen. Long fermentation ensures that the more difficult to digest components are broken down and complex flavours are developed. The addition of any other ingredients is therefore unnecessary. Most people will find they have no issues digesting our bread, but for those who still have concerns we offer a range of wheat-free breads.

While bread is at the heart of what we do, we also take great pride in our range of **handmade pastries, cakes, biscuits, slices and savoury treats**. In our pastry range we use real butter and as many organic and regeneratively grown ingredients, but not everything is organic.

We offer catering for private and corporate events and our bakery range of products is available online for home delivery. If you require more information please talk to one of our friendly staff.

www.breadandbutter.nz

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