

## ALL DAY MENU

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### AVOCADO & EDAMAME SMASH 21

Marinated feta, poached egg, rocket, chilli oil, pumpkin seeds, semi-dried tomato on red quinoa sourdough

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

### BREAKFAST OF CHAMPIGNONS 23.5

Herb roasted mushrooms, vine tomato, smoked garlic, red chermoula, rocket, pecorino on sourdough

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

### BREAD AND BUTTER BENEDICT

Poached eggs, spinach, pink peppercorn hollandaise, parsnip chips on charred pumpkin & leek bread pudding

W Manuka smoked bacon **21.5** or

W Herbed portobello mushroom **21.5** or

W Smoked salmon & crispy capers **25**

### AVOCADO BREKKIE SALAD 22.5

Rocket, bacon, roasted capsicum, pecorino, poached egg, sourdough croutons, smoked chili dressing

### BAKER'S BREAKFAST 26

Manuka smoked bacon, bratwurst, portobello, vine tomato, house hashbrown, eggs, mixed grain toast

### CINNAMON SPICED BEIGNETS 16.5

With dark chocolate mousse, pistachio, creme anglaise & maple syrup

### ANCIENT GRAIN FIG PORRIDGE 17.5

With oat milk, maple whipped cashew, braised fruit, nuts & seeds. (Vegan)

### HONEY NUT GRANOLA 17

Cardamom roasted pear, fresh fruits, acai yoghurt, goji berries & chia seeds

### EGGS & MIXED GRAIN TOAST 12

Premium pasture OLLIFF FARM eggs any style on 5 grain sourdough & then add your sides...

### TOAST & SPREADS 7.5

Choose your toast and two spreads, Mixed 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.**



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### HALLOUMI SALAD 22.5

Harissa baked halloumi, grains, spiced pears, roasted root vegetables, minted labneh, fig vinaigrette

Add grilled free range chicken tenders **8**

### HOUSE MADE PITA 23

Cauliflower falafel, smoked cashew hummus, avocado, winter veg & fresh herbs (Vegan)

Add grilled free range chicken tenders **8**

### SMOKEY CUBANO 23.5

Mustard braised pork belly, grilled ham, gherkins, swiss cheese, smoked jalapeno aioli, cumin sub-bun, herb salted chips

### BEEF BURGER 23

Capsicum pesto, provolone, hot pickles, tomato, lettuce, aioli, sesame brioche bun, chips

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

Add fried egg **3.5**

### CRISPY FRIED CHICKEN 24

Herbed French toast, broccoli-bacon slaw, horse radish & mint yoghurt

## SIDES

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Bacon (2) **7**

Bratwurst (1) **4.5**

House hashbrown **4**

Smoked salmon **8**

Grilled free range chicken tenders **8**

OLLIFF FARM premium pasture raised egg **3.5**

Portobello or Creamy mushrooms **7.5**

House baked beans **6.5**

Chips and aioli **8.5**

Vine tomato / wilted spinach / avocado **4.5**

Harissa baked halloumi **6.5**

Seasonal side salad **6.5**

Brown butter hollandaise **3.5**

Aioli, kasundi, condiments **1.5**

Toast (2) **6**

Gluten friendly toast (2) **7**

## KIDS MENU

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### FRUIT & GRANOLA 11

Housemade granola bowl with fruit and Greek yoghurt or milk

### EGG & TOAST 6.5

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

### HOUSE BAKED BEANS 9.5

On ciabatta toast  
add manuka smoked bacon (1) **3.5**

### PANCAKES 11

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

### SAUSAGE CHIPS 10.5

Sausage, chips & salad with house made tomato sauce

### CRISPY CHICKEN 10.5

Crispy chicken tenders, chips & 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

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### 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

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### 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

### TURMERIC LATTE 5/5.5

Fresh turmeric juice and steamed milk

## SHAKES

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### 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 MOCHA 9

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

### CLEAN & GREEN SMOOTHIE 9

Spinach, apple, spirulina, parsley, cucumber, celery, cashews & coconut water

### BERRY BANANA ACAI 9

Mixed berries, banana, honey, coconut water & acai

### CARAMEL BANANA NUT 10

RAW protein powder, dates, banana, cashews & organic oat mylk

**All day menu available until 3 pm  
10% surcharge on Public Holidays**

## WINES BEERS

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### 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

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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

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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](http://www.breadandbutter.nz)

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