



ALL DAY MENU Available until 3pm

Please let us know if you have any food allergies or intolerances.

The Smash 21

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

Triple Up 22

3 cheese, 3 egg, skillet omelette, vine tomato & portobello mushrooms, garden salad, summer pesto & toasted ciabatta
+ manuka smoked bacon (1) 3.5

Eggs Benedict

Poached eggs, hollandaise on Parisian loaf w Manuka smoked bacon 21
w Mushroom & tomato 21
w Smoked salmon & spinach 25

Avocado Breakkie Salad 22.5

Crispy bacon, rocket, avocado, citrus vinaigrette, triple roasted potatoes, vine tomatoes & soft poached egg

Baker's Breakfast 26

Manuka smoked bacon, bratwurst, portobello, vine tomato, triple roasted potatoes, eggs, toasted sourdough

Banoffee Tower 22

Pancakes with sticky caramel layers, fresh banana, chocolate ganache, fresh summer fruits, Eton Mess, roasted pecans
+ manuka smoked bacon (1) 3.5

Granola Split 17

Fresh banana split, house made honey nut granola, coconut and chia pudding, fresh summer fruits

Pork Belly Burger 22

Sticky pork belly, bacon jam, fried egg, gochujang hollandaise, crunchy green apple, crispy fried potato sticks on a Milk Bun

Summer Yogi 21

Roasted beetroot & quinoa, rocket salad, seasonal greens, courgette & carrot spirals, marinated chickpeas, pickled vegetables & basil, sunflower seed pesto
+ free range marinated chicken tenders 8
+ grilled halloumi 6.5

Halloumi Salad 23

Salad greens, pickled vegetables, vine tomatoes, balsamic roasted mixed beetroot & quinoa, char-grilled aubergine, edamame crush, marinated chickpeas, pan fried halloumi, pomegranate & citrus vinaigrette
+ free range marinated chicken tenders 8

Kiwi Summer Burger 23

Classic beef burger, iceberg salad, beetroot, fried egg & onions, cheese toasted sesame bun, Mac sauce, served with seasoned fries
+ manuka smoked bacon (1) 3.5

Foreshore Caesar Salad 22

Crispy bacon strips, cos lettuce, cherry tomatoes, anchovy dressing, golden toasted Parmesan sourdough crostini, soft poached egg
+ free range marinated chicken tenders 8

Toast & Spreads 7.5

Choose your toast and two spreads
Berry jam, citrus marmalade, Marmite, Pic's peanut butter

Eggs & Mixed Grain Toast 12

Olliff Farm eggs any style on 5-grain sourdough
+ add your sides...

SIDES

Bacon (2) 7

Bratwurst (1) 4.5

Triple roasted potatoes 4

Smoked salmon 8

Olliff Farm egg 3.5

Vine tomatoes 4.5

Wilted spinach 4.5

Avocado 4.5

Aioli, kasundi, condiments 1.5

Halloumi 3.5

Toast (2) 6

Gluten friendly toast (2) 7

Portobello mushrooms 7.5

Marinated chicken tenders 8

Chips and aioli 8.5

IT'S WHATS INSIDE THAT COUNTS

All of our bread is baked in house and our ingredients are free range, cruelty free and locally sourced. A full list of details is available on our website.

breadandbutter.nz | @breadandbutterbakeryandcafe

PEOPLE WE LOVE TO WORK WITH

Kelmarna Organic Community Gardens - *salad greens*

Olliff Farm - *premium pasture raised eggs*

Southern Ocean - *sustainably sourced salmon*

KIDS MENU We kindly reserve the kids menu for your little ones.

Honey Nut Granola 13
Fresh fruits, chia coconut pudding

Egg & Toast 6.5
Egg any style on ciabatta toast
+ *manuka smoked bacon (1)* 3.5

Pancakes 11
Seasonal fruit, maple syrup
+ *manuka smoked bacon (1)* 3.5

Chicken & Chips 10.5
Marinated chicken tenders,
chips, tomato sauce

KIDS DRINKS

Cold Pressed Orange Juice 3
Cold Pressed Apple Juice 3
Hot Chocolate 4.5
Fluffy 1.2

HOT DRINKS

Coffee

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

Tea by T2

Certified B Corporation. Sustainably sourced tea, plant based tea bags & delicious teas. English Breakfast, Earl Grey, Gorgeous Geisha, Peppermint, Lemongrass, Sencha

Hakanoa Handmade 5/5.5

Sweet or Spicy Chai
Ginger Latte
Ginger & Lemon Toddy

COLD DRINKS

Karma Organic Range 5

Karma Cola

Karma Cola Sugar fFee

Gingerella

Cold Pressed

Apple Juice 5.5 / 7.5

Orange Juice 6 / 8

Antipodes

Sparkling Water (500ml) 6.5

Housemade

Spirulina 7.5 / 10.5

Lemonade 6.5 / 9.5

SHAKES & SMOOTHIES

Iced Chocolate 8

Organic Fair Trade cocoa, vanilla & milk, whipped cream

Iced Coffee 8

Double espresso, vanilla & milk, whipped cream

Iced Latte 9

Milk pour over ice, double espresso

Clean & Green 9

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

Strawbelly 9

Fresh strawberries, banana, probiotic, coconut water

Protein Nut 10

RAW Vanilla protein powder, dates, banana, peanut butter, organic oat mylk

Tropical Zest 9

Fresh pineapple, mango, orange juice, lemonade

WINE

150 / 250 / Bottle

Mischief Pinot Gris Waipara 2018	9.5 / 14.5 / 41
Bieler Pere et Fils Rose France 2018	10.5 / 15.5 / 45
Kakapo Sauvignon Blanc Marlborough 2020	9.5 / 14.5 / 41
Kakapo Chardonnay Marlborough 2016	9.5 / 14.5 / 41
Soligo Prosecco Treviso Italy (200 ml) 12	

BEER

Corona	8
Asahi	7
Amstel Light	7.5

OUR BAKERY'S PHILOSOPHY

We specialise in traditional European baking. Our breads are handcrafted from ingredients grown by regenerative and organic farming methods that focus on soil health. These farms have a much lower carbon footprint and don't pollute their local streams and rivers with fertiliser and effluent run-off.

We use the ancient method of slow sourdough fermentation to leaven the dough. It's real bread, how it has been made for thousands of years. Long fermentation ensures that the more difficult to digest components are broken down and complex flavours are developed.

Most people will find they have no issues digesting our bread, but for those who still have concerns we offer a range of wheatfree 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 as we can.