



ALL DAY MENU Available until 3pm

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

Swiss Oatmeal 17.5

Chilled ancient grains, oat mylk, date jam, macerated fruit, maple whipped nuts

Smashed Avocado 22

Fattoush, za'atar marinated feta, baba ghanoush, red quinoa sourdough, chili oil, poached egg
+ manuka smoked bacon (1) 3.5

Eggs Benedict

Poached eggs, spinach, pink peppercorn hollandaise, tarragon oil, herbed polenta w Manuka smoked bacon 21.5

w Herbed portobello mushroom 21.5

w Smoked salmon & crispy capers 25

Mushrooms Gratin 23

Creamy mushrooms, vine tomato, broccoli & walnut pesto, gremolata crumb, pecorino, poached egg, ciabatta
+ manuka smoked bacon (1) 3.5

Baker's Breakfast 26

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

Pain Perdu 22

Brioche French toast, passionfruit custard, raspberry mascarpone, biscotti crumble, minted fruit, maple syrup
+ manuka smoked bacon (1) 3.5

Caesar Salad 22

Crispy bacon, vine tomato, sourdough croutons, white anchovies, pecorino, poached egg
+ grilled free range chicken tenders 8

Schnitz & Frites 22

Crumbed schnitzel, potato frites, slaw, red chermoula toasted Tuscan sourdough
+ fried egg 3.5

Bali Bowl 22.5

Tempeh, seasonal summer veg, sambal, chili fried cashew nuts, coconut dressing
+ grilled free range chicken tenders 8

Beetroot & Rye Panzanella 23

Harissa grilled halloumi, beetroot, bergsteiger croutons, cucumber, red onion, pickled radish, citrus, baby cress
+ grilled free range chicken tenders 8

Hola Crispy Fried Chicken 24

Herbed polenta, grilled corn salsa fresca, avocado, red capsicum puree

Spring Lamb Burger 23.5

Pear chutney, pickled onion, slaw, camembert, raita, sesame ciabatta roll, chips, herb salt

Pork Belly & Noodle 24

Lemongrass pork belly, carrot, cucumber, Asian herbs, glass noodles, chili, cashews, fish sauce

Toast & Spreads 7.5

Choose your toast and two spreads

Mixed 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

House hashbrown 4.5

Smoked salmon 8

Olliff Farm egg 3.5

Vine tomato 4.5

Wilted spinach 4.5

Avocado 4.5

Pink peppercorn hollandaise 3.5

Aioli, kasundi, condiments 1.5

House baked beans 6.5

Harissa baked halloumi 6.5

Toast (2) 6

Gluten friendly toast (2) 7

Creamy mushrooms 7.5

Portobello mushrooms 7.5

Seasonal side salad 6.5

Grilled 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

Egg & Toast 6.5

Poached, fried or scrambled on ciabatta
+ manuka smoked bacon (1) 3.5

House Baked Beans 9.5

On ciabatta toast
+ manuka smoked bacon (1) 3.5

Sausage & Chips 10.5

With salad and house made tomato sauce

Pancakes 11

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

Crispy Chicken 10.5

Crispy chicken tenders, chips & aioli

Junior Chicken Burger 12.5

Crispy chicken, lettuce, tomato, aioli, cheese & chips

We kindly reserve the kids menu for your little ones.

KIDS DRINKS

Cold Pressed Orange or 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 Jaguarua 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 free, Gingerella, Lemmy Lime & Bitters

Karma Organic Kombucha 5

Mango & Passion Fruit, Lemon & Ginger

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 7.5

Organic Fair Trade cocoa, vanilla & milk, whipped cream

Iced Coffee 7.5

Double espresso, vanilla & milk, whipped cream

Iced Mocha 8

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

Clean & Green 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 almond mylk

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

Sawmill IPA 8

Asahi 7

Amstel Light 7.5