Brunch

MENU

Kimchi pulled pork on toast with poached eggs and smoked tomato hollandaise $|\mathsf{GF}|\$26$

Waffles with bacon, berries and honey coconut yoghurt agave |VGA| \$23

Smashed avocado and herbs on sourdough | GFA/DFA | \$24

Jacks free range eggs your way | GFA/DFA | \$16

SIDES

Bacon \$7.00 Mushrooms \$6.00 Akaroa Salmon \$7.00 2 Eggs your way \$5.00 Sour Dough \$6.00



Cured Akaroa Salmon crudo lemongrass, passionfruit espuma and nori smoked beetroot $|\mathsf{GF}|\ \$25$

Wild carrot gravlax with poached beetroot, goat curd, pine and nasturtium pesto |GF/VG| \$21

Buttermilk fried crispy chicken, kimchi slaw peanuts and honey mayo |GFA/DFA | \$24

Battered swordfish with house tartare and lemon watercress | DF | n\$30

Pasture fed beef fillet 250gm medium rare with savoy mac n cheese jus |GFA/DFA | \$39

Mesclun salad with apple honey walnuts and blue cheese |Gf |\$16

To share between 2 (allow 45 minutes for cooking)
Half roasted chicken with roasted chermoula potatoes and tabasco,
onion and brown butter sauce with a summer salad | DFA/GFA | \$50

LUNCH SIDES

Akaroa Salmon \$7.00 Crispy Chicken \$9.00 Shoestring Fries \$11.00 Garlic Roasted Potatoes with chermoula \$9.00



Wine

MENU

Akarua Brut | \$13.00 | \$65.00

De Bortoli prosecco | \$10.00 | \$39.00

Jules Taylor sauvignon blanc | \$12.00 | \$55.00

Jules Taylor rose | \$12.00 | \$55.00

Jules Taylor chardonnay | \$12.00 | \$55.00

Jules Taylor pinot gris | \$12.00 | \$55.00

The Boneline - sharkstone chardonnay | \$14.00 | \$70.00

The Boneline iridium | \$14.00 | \$70.00

Black Estate pinot noir - home | \$13.00 | \$65.00

Lake Hayes pinot noir | \$14.00 | \$65.00

Brookfields syrah | \$12.00 | \$55.00

Beer

Three boys IPA | \$10.00

Three boys Pilsner | \$10.00

Three boys Apple Cider - 330ml can | \$9.00

Corona | \$9.00

Heineken | \$9.00

Heineken zero or light | \$8.00

Soft Drink

Charlies orange or apple juice | \$5.50

Petes naturals - lime-o-nade | currant crush | ginger beer | kola | \$7.00

East Imperial soda or tonic water 150mls | \$4.00

House made lemon lime and bitters | \$7.00

Sparkling Water - 750 mls| \$9.00

Coke | \$5.00

Sprite |\$5.00

Coffee & Ten

Supreme Coffee - black | \$5.00

Supreme Coffee - flat white | latte | cappuccino | \$5.50 | Takeaway \$0.50

Hot Chocolate | Chai Latte | \$5.50

Fluffy | \$3.0

Plant base milks - oat | soy | almond \$1.0

Iced Drinks | chocolate | coffee | mocha | chai | \$7.50

Dilmah loose leaf vivid range | \$5.00

- ceylon breakfast
- earl grey
- · pure green
- jasmine green
- peppermint
- elderflower & apple
- · blueberry

