**Breakfast: Available 8:30 AM - 2:20 PM**

*Add any item from the Build-a-Meal section to your meal*

**Summer Fruit Açai Bowl** | $18.5
Berry açai ~ Banana, chia and **almond** milk pudding ~ Fresh kiwifruit and banana slices ~ Pic's **peanut** butter ~ Toasted coconut flakes. *(VG/NAD/NAG)*

**Spicy Kimchi and Hash Stick Smash** | $22.5
Seven hash sticks, smashed ~ Spicy kimchi ~ Fried egg ~ Pineapple salsa ~ Coconut-lime yogurt. *(VG/NAD)*

**Vol-au-Vent Nest Benedict** | $21.0 OR **Two Marcel's Gluten-Free Crepe Benedict** | $26.0
Two poached eggs ~ Fresh baby spinach ~ Hollandaise.

- Add 100g Award-Winning Kiwi Butcher Streaky Bacon *(NAG)* | $9.9
- Add Sauteed Spiced Mushrooms *(NAG)* | $11.0
- Add Cajun Fried Chicken *(NAG)* | $11.5
- Add 65g Baked New Zealand Salmon (skin on) (when available) *(NAG)* | $15.0
- Add Seven Hash Sticks *(NAG)* | $8.0
- Add Fresh Avocado *(NAG/V)* | $6.0

**Egg White Omelette** | $24.0
Two egg white omelette ~ Avocado ~ Feta ~ Cherry tomato ~ Basil ~ Lemon dill hummus. *(NAG/VG)*

**Bacon and Egg Breakfast Focaccia** | $27.0
100g Award-winning Kiwi Butcher streaky bacon ~ Fried egg ~ Melted Swiss cheese ~ Smoky aioli ~ Fresh roquette ~ BBQ sauce ~ Lightly toasted house-made focaccia bread.

**Summer Salsa Corn-Fritter Waffle** | $27.0
Crispy corn and jalapeno-fritter waffle ~ Pineapple salsa ~ Two Kiwi Butcher breakfast cheese kransky ~ Jerk-spiced toasted chickpeas ~ Coconut-lime yogurt ~ Toasted coconut ~ Fresh coriander ~ Drizzled with house-made lime aioli. *(VG)*

**Black Forest on Marcel's Gluten-Free Crepes** | $33.5
Three Marcel's gluten free crepes ~ Cherry sauce ~ Chocolate soil ~ Vanilla bean mascarpone ~ Little Liberty Mylk Chocolate ice cream (contains **Cashews**) . *(NAG)*

- Add 100g Award-Winning Kiwi Butcher Streaky Bacon | $9.9

**Build-a-Meal**
Create your perfect meal with our variety of fresh, high-quality options! Choose your base and top it off with your favourite add-ons:

Your choice of Toasted **Gluten-Free Bread** / **Rye Sourdough** / **Bagel** | $7.5 **Two Gluten Free Crepe** | $11.2

- 65g Baked New Zealand Salmon skin on *(when available) (NAG)* | $15.0
- Cajun Fried Chicken *(NAG)* | $11.5
- 100g Award-Winning Kiwi Butcher Streaky Bacon *(NAG)* | $9.9
- Two Kiwi Butcher Breakfast Cheese Kransky *(NAG)* | $9.0
- 80g Grilled Halloumi | $11.0
- Seven Hash Sticks *(NAG/V)* | $8.0
- Two Crispy Garlic Potato Cakes *(Contains Dairy (**Butter & Parmesan**)) (NAG/VG)* | $6.0

- Free-range Eggs **Poached** | $7.0 / **Fried** | $7.0 / **Scrambled** *(Contains Dairy (**Cream**)) (NAG/VG)* | $8.0
- Fresh Avocado *(NAG/V)* | $6.0
- Sauteed Spiced Mushrooms *(NAG/V)* | $11.0
- Fresh Baby Spinach *(NAG/V)* | $5.5
- Lemon Dill Hummus *(NAG/NAD)* | $6.0
- Pineapple Salsa *(NAG)* | $5.0
- Side Tomato Sauce *(NAG)*, House-made Aioli *(NAG)*, or House-made Tartare *(NAG)* | $1.5
- Side House-made Hollandaise *(Contains Dairy (**Cream**)) (NAG)* | $3.0

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|---|---|---|---|
| **NAG** ~No Added Gluten | **NAD**~No Added Dairy (**Milk**) | **VG**~Vegetarian | **V**~Vegan |

**Lunch: Available 8:30 AM - 2:20 PM**

*Add any item from the Build-a-Meal section to your meal*

**Quail's Nest Salads**

- **Harissa New Zealand Lamb Rump Salad** | $28.0
  100g of Harissa marinated New Zealand lamb rump ~ Fresh salad leaves ~ Cherry tomato ~ Capsicum ~ Red onion ~ Jerk-spiced toasted chickpeas ~ Candied lime slices ~ House-made lime aioli. *(NAG/NAD)*

- **Halloumi and Chimichurri Salad** | $32.5
  80g Grilled halloumi ~ Chimichurri ~ Roasted Kumara ~ Sun-dried tomato ~ Fresh avocado ~ Fresh baby spinach and roquette leaves ~ Toasted **pine nuts** ~ Freeze dried raspberry . *(VG/NAG)*

- **Chilli Lime Marinated Prawn Salad** | $33.5
  Six Chilli lime marinated prawns, sauteed ~ Fresh salad leaves ~ Toasted **cashews** ~ Fresh avocado ~ Red onion ~ Sun-dried tomato ~ Pineapple salsa ~ Cucumber ~ Drizzled with house-made lime aioli ~ Crispy nori. *(NAG/NAD)*

**Quail's Nest Sandwiches**

- **New Zealand Pork Bagel** | $28.0
  Toasted bagel ~ 100g of sliced New Zealand pork fillet ~ Pineapple salsa ~ Sliced tomatoes ~ Green herb slaw ~ Brie ~ House-made aioli. *(Gluten-Free bread available)*
- **Cajun Fried Chicken and Bacon** | $29.0

Toasted house-made focaccia ~ Cajun fried chicken ~ Kiwi Butcher Streaky bacon ~ house-made lime aioli ~ Melted Swiss cheese ~ Sliced tomatoes ~ Fresh baby spinach. *(Gluten-Free bread available)*

- **New Zealand Eye Fillet Focaccia** | $29.5
  Toasted house-made focaccia ~ 100g Tender slices of New Zealand eye fillet ~ Jalapeño Dip ~ Melted Swiss cheese ~ Fresh baby spinach ~ Red peppers ~ Red onion ~ House-made aioli. (*Gluten-Free bread available)*
- **Halloumi on Sourdough** | $30.5

Toasted 'Baked by Blanche' Rye sourdough ~ 80g Grilled halloumi ~ Olive tapenade ~ Sliced tomato ~ Fresh salad leaves ~ Olive oil drizzle. *(Gluten-Free bread available)*

**Add to Any Sandwich:**

- House-cut Fries with House-made Aioli | $6.5
- Fresh Avocado | $6.0

**No Added Gluten Beer Battered Fish** | $36.5 (when available)
No added gluten, beer battered fish ~ House-cut fries ~ Small garden salad ~ **Choice of** house-made Tartare / **OR** House-made Aioli / **OR** Tomato sauce. *(NAG/NAD)*

*End your meal on a sweet note- See our dessert menu at the back*

**Sides**

- House-cut Fries with Tomato Sauce *(NAG/NAD/V)* | $13.0
- Side Salad *(NAG/NAD/VG)* | $14.0 Half Size | $8.5
- Rosemary and Chilli Polenta Fries with house-made Lemon Dill Hummus *(NAG/NAD/V)* | $16.0.
- New Zealand Venison Bites served with red wine plum sauce (*four bite size pieces*) *(NAG)* | $17.5
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