

DAYS AT HAYES

BRUNCH COCKTAILS

Heretaunga Spritz — L'Opera, Cava, grapefruit soda	16
Bloody Mary — vodka, tomato, hot sauce, pickled green tomato juice	16
High Seas — Honest spiced rum, pineapple juice, passionfruit, orgeat	18
Melba Mimosa — mango, Cava, raspberry	14

TODAY'S BAKE

Cheese scone, tomato kasundi, butter	6
Almond frangipane pastry, poached seasonal fruit	7
Little S+P raw sweets — ask your waiter [Vg/GF]	9
Freshly baked cakes — ask your waiter	10

ADD

Midnight Baker gluten free toast	4
Golden sauerkraut	5
Roast mushroom / thick cut bacon / pork + fennel sausage / halloumi	6
Hayes smoked Ora King salmon	9
Herb salt fries, aioli	8
Miso Potatoes, miso mayo, pecorino, spring onion	9

BRUNCH

CHAI SPICED OATS, date caramel, mulled wine poached pear, oat milk [Vg/DF]	19
— add pouring cream	+1
FREE RANGE EGGS, poached with sourdough, tomato kasundi [V] *	14
— scrambled or chilli butter fried eggs	+1
MUSHROOM TOAST — field + mixed mushrooms, confit shallot, sourdough, whipped feta, zhug [V]*Δ	25
BAGEL, Hayes smoked salmon, cream cheese, rocket, pickled onion *	24
BAKED PANCAKE, citrus curd, raspberry compote, mascarpone, meringue [V]	22
THE COMMONER, free-range poached eggs, sourdough, miso potatoes, pork + fennel sausage, thick cut bacon, roast mushrooms, garlic chard, tomato kasundi *	30
+ add scrambled or chilli butter fried eggs	+1
THE UNCOMMONER, avocado, sauerkraut, roast mushrooms, green harissa potatoes, garlic chard, sourdough, tomato kasundi [Vg]*	28
+ ADD poached eggs	+3
+ ADD scrambled or chilli butter fried eggs	+4
BAO BUNS — pork belly, sauerkraut, pickled radish, sticky sauce	2pc 22
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20
CHEESE BURGER, Angus patty, iceberg + tomato, burger sauce, Hayes pickle, fries	25
NOURISH BOWL brown rice + rocket salad, roast butternut, golden sauerkraut, beetroot hummus, nori [Vg/GF]	23
— ADD poached eggs	+3
— ADD halloumi	+6
— ADD Hayes smoked salmon	+9
LINE-CAUGHT FISH, beer battered, mixed leaf salad, capers, tartare, fries [DF]	26
GNOCCHI roast butternut, A Lady Butcher bresaola, hazelnut, ricotta, parmesan foam, sage burnt butter [GF] >	28

[Vg] vegan [V] vegetarian [GF] gluten-free friendly [DF] dairy free * gluten-free friendly on request Δ vegan on request > Vegetarian on request

Please notify your waiter if you have a food allergy so we can best accommodate you.
All our meats, fish and eggs are free-range and ethically sourced.