

BREAKFAST FROM 7:30AM – 2:30PM

Almond chia pudding, poached rhubarb, elderflower syrup, pistachio [Vg/GF]	19
Poached free-range eggs, sourdough, tomato kasundi [V] *	12
— scrambled or chilli butter fried eggs	+2
Avocado toast, tequila tomatoes, soured cream, chilli, pickled lime, sourdough [V] *Δ	24
House baked caraway seed bagel, cream cheese, Hayes cured Ora King salmon, kohlrabi + fennel remoulade	19
Baked pancake, poached peaches, raspberry, champagne jelly, meringue, cream [V]	22
Sauteed chicken livers, charred focaccia, watercress, pomegranate, peas	22
Eggs Benedict, house-baked English muffin, rocket, hollandaise *	
— Thick cut bacon or roast mushroom	25
— Hayes cured Ora King salmon	28

ADD

Midnight Baker gluten free toast	4
Avocado / golden sauerkraut	5
Roast mushroom / thick cut bacon / pork + fennel sausage / miso potatoes	6
House-made black pudding	7
Hayes cured Ora King salmon	9

All sides gluten free on request

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
House baked cakes — ask your waiter	10

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free * gluten free on request
Δ vegan on request [P] paleo [K] keto

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

LUNCH FROM 10:30AM – 2:30PM

Marinated olives	6
Kiwa oyster, Orongo Bay, Russell — freshly shucked, finger lime [GF/DF]	5 / 28 / 50
Sunflower tahini, Midnight Baker toasts, dukkah, pomegranate [Vg/GF/P]	15
Fried chicken wings, padron chilli hot sauce, pickles [GF]	18
Duck liver parfait, Black Doris plum, house-baked brioche *	21
Heirloom tomatoes, stracciatella, sherry vinegar, basil [V/GF]	21
Bao buns — pork belly, sauerkraut, pickled radish, sticky sauce	2pc 20
— crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20
Braised Awahi Farms beef shin melt —jalapeno cheese, crispy onion, sourdough	22
Cheeseburger — Angus patty, iceberg, burger sauce, Hayes pickle, fries	24
Wild Kingfish crudo, burnt cara cara orange, riesling verjuice, fennel [GF/DF]	26
Line-caught battered fish, mixed leaf salad, capers, tartare, shoestring fries [DF]	26
Grilled cauliflower salad, smoked Raglan coconut labneh, pickled lime, green tomato, harissa, dukkah [GF/Vg]	27
Potato gnocchi, confit tomato, green beans, goat curd, pine nuts [GF/V]	27
Crispy Szechuan free-range pork belly, soy caramel, crunchy slaw, Vietnamese mint, chilli [GF/DF]	30
Pulled Te Mana lamb shoulder, slow roasted carrot, date butter, yoghurt, tarragon [GF]	32

ON THE SIDE

House-baked kumara focaccia, cultured butter Δ	5
NZ shoestring fries, aioli	9
Mixed organic garden salad	10

PUDDING

Affogato — Duck Island coconut vanilla 'ice cream', Amaretto, espresso [Vg/GF]	15
Clevedon buffalo yoghurt cheesecake, fresh NZ passionfruit, pineapple, mint	19
White chocolate parfait, almond brittle, Black Boy peaches [GF]	18