

# DAYS AT HAYES

## BREAKFAST 8:30am - 2:30pm

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NO GRAIN-OLA, chai spiced coconut panna cotta, summer berries [DF/GF]	18
FREE RANGE EGGS, poached with sourdough, tomato kasundi [V] * — scrambled or chilli butter fried eggs	12 +2
AVOCADO TOAST, heirloom tomatoes, whipped feta, pea puree, olive dust [V]*Δ	22
BAGEL, Hayes smoked salmon, labneh, rocket, pickled onion *	22
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 + add scrambled or chilli butter fried eggs	28 +2
THE UNCOMMONER, avocado, sauerkraut, roast mushrooms, green harissa potatoes, garlic chard, sourdough, tomato kasundi [Vg]* + add poached eggs + add scrambled or chilli butter fried eggs	26 +2 +4

## ADD

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Midnight Baker gluten free toast	4
Avocado / golden sauerkraut	5
Roast mushroom / thick cut bacon / pork + fennel sausage	6
Hayes smoked Ora King salmon	9

## LUNCH SHARE PLATES 11am - 2:30pm

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OLIVES, lemon and bay marinated olives [Vg/GF]	6
OYSTERS, NZ oysters, freshly shucked - natural / daily garnish [GF/DF]	5 / 28 / 50
CRUDO, sliced line-caught fish, whipped avocado, cucumber, chilli and lime oil, coriander [GF/DF]	26
BABA GANOUSH, focaccia, za'atar, pomegranate [Vg] — Midnight baker toasts [GF]	16 +3
LAMB RIBS, Slow roasted + spiced lamb ribs, tzatziki, harissa [GF]	21
PARFAIT, duck liver parfait, vin cotto strawberries, house-baked brioche *	18
BUCKWHEAT TABBOULEH, miso roast eggplant, halloumi, pea puree, pomegranate dressing [V/GF] Δ	24
GNOCCHI, asparagus, ricotta, prosciutto, parmesan foam [GF] >	28
DUCK BREAST, spiced pear, radish salad, labneh, hazelnut, jus [GF]	30

## LUNCH CLASSICS 11am - 2:30pm

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LINE-CAUGHT FISH, beer battered, mixed leaf salad, capers, tartare, fries [DF]	26
BAO BUNS — pork belly, sauerkraut, pickled radish, sticky sauce — crispy sichuan tofu, hot + sour eggplant, crushed peanuts [Vg]	2pc 20 2pc 20
CHEESE BURGER, Angus patty, iceberg, burger sauce, Hayes pickle, fries	24

## SIDES

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House-baked kumara focaccia, cultured butter Δ	9
NZ fries, herb salt, aioli [GF] Δ	9
Miso potatoes, pecorino, spring onion *Δ	9
Mixed organic garden salad [Vg/GF]	8

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free \* gluten free 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.