

HAYES COMMON

NEIGHBOURHOOD
EATERY

BREAKFAST 8.30am – 11.00am

CHIA COYO BOWL, coconut chia, spiced apple, citrus, strawberry, No-grainola, Raglan Coyo [Vg/GF]	21
FREE RANGE EGGS, poached on sourdough, Hayes kasundi [V] *	16
— scrambled or chilli-fried eggs	+2
DUTCH BABY PANCAKE, cardamon custard, orange, raspberry compote, mascarpone, meringue [V]	24
EGGS ROSTI, potato herb rosti, rocket, poached eggs, hollandaise, za'atar, red harissa [V/GF]	25
+portobello mushroom	27
+manuka smoked ham / Vandy's thick cut bacon	28
COMMONER, poached eggs, miso potatoes, spiced lamb sausage, thick cut bacon, portobello mushrooms, broccolini, sourdough, Hayes kasundi *	32
+add scrambled or chilli-fried eggs	+2
UNCOMMONER, green tahini, falafel, portobello mushrooms, broccolini, green harissa potatoes, sourdough, Hayes kasundi [Vg] *	30

ADD

Sourdough	2
Lucy's seedy toast [GF]	3
Avocado	5
Portobello mushroom	7
Vandy's thick cut bacon / spiced lamb sausage / Manuka smoked ham	8
Miso potatoes, pecorino, spring onion [V/GF]	12

BRUNCH COCKTAILS

SICILIAN MIMOSA — Vallformosa Cava Brut, apple juice, grapefruit, grenadine	16
PICKLED BLOODY MARY — vodka, tomato juice, pickle liquor, Kaitaia Fire	20
AUTUMN SANGRIA — house wine, golden queen peach, apple, cinnamon	20
ZONCELLO — Zonzo Estate limoncello, prosecco, lemon	16

See our Drinks list for more options...

BAKED DAILY

Cheese scone, Hayes kasundi	7.5
Rüdi's Pastries	8.5

See our cabinet for today's selection of other sweets

Sustainability is at the very core of what we do here at Hayes Common, from our choice of products and suppliers; the menus we develop; and ultimately through reducing the waste we create. Good business and best practice go hand in hand for us, and we think that is great news for you and our whole community.

PACKAGING

We currently recycle Tetra Pak cartons, all glass, plastics, tin & aluminium, paper & cardboard.

We use reusable packaging where we can (ie. Our milk is delivered in buckets from Kaipaki Milk) and have reduced our bottled and canned drink offerings, adding more options on tap including wine, beer, bubbles and cocktails!

We are single use plastic (SUC) free! Instead we encourage you to bring your own (BYO), or sign up for our reusable packaging library via AgainAgain. So far, **we've diverted over 40,000 cups from landfill** since we started with this system!

FOOD

We're reducing prep waste whilst amping up flavour with house made pickles, preserves, stocks and sauces. We rescue unwanted fruit for our garnishes on the bar — got spare citrus or feijoas? Bring them in! We sort our waste and home compost (or feed it to our chickens). Currently **we collect 80-100 kg of food waste per week! This all goes into our onsite hot composting system. That means we're diverting around 4 tonnes of food waste from landfill every year.** We are also part of the Kai Keepers programme aimed to measure and reduce food waste nationally.

PEOPLE

We believe that sustainability isn't just about reducing packaging, food waste or recycling. It's all of these things, but mostly it's creating resilient communities. We strive to create a place our team loves to work, feel valued, and have work/life balance.

We use local suppliers as much as possible to support local business and all of what the region has on offer including; bread from Mr Grumpy and Rudi's Bakehouse; Milk from Kaipaki Milk; Bacon from Magills in Te Awamutu; Coconut yoghurt from Raglan; Beer from Matangi and Raglan! And much more...

We are in the business of creating change and better practices, and supporting us means that you are too!

**OUR
GOAL
IS ZERO
WASTE!**

