

HAYES COMMON

NEIGHBOURHOOD
EATERY

LUNCH 11am – 2.30pm

EGGS ROSTI, potato herb rosti, rocket, poached egg, hollandaise, za'atar, red harissa [V/GF]	25
— Manuka smoked ham	28
— Hayes cured salmon	29
AVOCADO PEA SMASH, herbed labneh, seed cracker, green harissa, soft herbs, focaccia [V] *	25
+ add poached egg	+2
CURED SALMON CRUDO, parsley mayo, radish, pickled cucumber, green olive, cress [GF]	27
SUMAC LAMB RIBS, baba ganoush, cucumber, green chilli, pistachio, turkish bread *	29
BUTTERMILK FRIED CHICKEN, saffron aioli, fermented hot sauce, sesame [GF]	23
AGRIA GNOCCHI, asparagus, semi-dried tomato, lemon ricotta, olive powder, pecorino [GF/V]	29
ROASTED CAULIFLOWER, falafel, sunflower tahini, pickled green tomato, preserved lemon, paprika dressing, toasted seeds [GF/V]	28
+ add poached egg	+2
STEAK OPEN SANDWICH, burnt onion hummus, red pepper ezme, grana padano, Turkish bread [DF] *	30
+add fries	+5
BEER BATTERED LINE-CAUGHT FISH, house pickles, aioli, lemon, fries	27

ADD

Green leaf salad, fennel, soft herbs, pomegranate	12
Miso potatoes, pecorino, spring onion	12
Herb salt fries, aioli or ketchup	12
Turkish bread, whipped butter	12

SWEET

Affogato, amaretto, espresso, vanilla ice cream [V]	18
Chocolate ganache, blackberry compote, pistachio [Vg/GF]	14
Citrus curd tart, meringue, freeze-dried raspberry	14
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. By improving our business, we've reduced our landfill waste by half in the past four years. And we're not stopping there...

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 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 approximately 80 kg of food waste per week!** We are part of the Kai Keepers programme aimed to measure and reduce food waste nationally. **Our next step is an onsite composting system.**

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 Volare; Milk from Kaipaki Milk; Asparagus from Greenfern Farms in Matangi; 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!**

