

HAYES COMMON

NEIGHBOURHOOD
EATERY

LUNCH 11am – 2.30pm

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| 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 |
| HEIRLOOM TOMATO SALAD, stracciatella, green herb crumb, basil, toasted ciabatta [V] * | 26 |
| + add poached egg | +2 |
| + add avocado | +5 |
| KINGFISH CRUDO, fennel, confit tomato, citrus & chilli vinaigrette, coriander [GF/DF] | 26 |
| GRILLED PORK SCOTCH, celeriac puree, apple, celery, cider mustard jus | 28 |
| BUTTERMILK FRIED CHICKEN, saffron aioli, fermented hot sauce, sesame [GF] | 24 |
| AGRIA GNOCCHI, sauteed mixed mushrooms, creme fraiche, bacon, broad beans, pecorino [GF] | 29 |
| EGGPLANT & BUCKWHEAT SALAD, Hayes falafel, green tahini, walnuts, soft herb salad [GF/Vg] | 28 |
| + add poached egg | +2 |
| BLEDISLOE BURGER, Angus beef patty, cos, tomato, house pickles, burger cheese, mustard mayo * | 28 |
| +add fries | +5 |
| +add bacon | +8.5 |
| BEER BATTERED FISH, house pickles, aioli, lemon, fries [DF] | 27 |

ADD

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| Green leaf salad, fennel, soft herbs, radish | 12 |
| Miso potatoes, pecorino, spring onion | 12 |
| Herb salt fries, aioli or ketchup | 12 |

SWEET

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| AFFOGATO, Amaretto, espresso, vanilla ice cream [V] | 18 |
| CHURROS, cardamon custard, cinnamon sugar, dulce de leche [GF] | 12 |
| PAVLOVA, passionfruit curd, seasonal fruit, vanilla cream | 12 |
| 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!**

