

HAYES COMMON

NEIGHBOURHOOD
EATERY

BRUNCH 8.30am – 2.30pm

CHIA COYO BOWL, coconut chia, spiced apple, citrus, strawberry, No-grainola, Raglan Coyo [Vg/GF]	21
FREE RANGE EGGS, poached with sourdough, Hayes kasundi [V] *	16
— scrambled or chilli-fried eggs	+2
DUTCH BABY PANCAKE, citrus curd, whipped mascarpone, blackberry compote, meringue [V]	24
EGGS ROSTI, potato herb rosti, rocket, poached egg, hollandaise, za'atar, red harissa [V/GF]	25
— Manuka smoked ham	28
— Hayes cured salmon	29
COMMONER, poached eggs, miso potatoes, spiced lamb sausage, thick cut bacon, portobello mushrooms, garlicky greens, sourdough, Hayes kasundi *	32
+ add scrambled or chilli-fried eggs	+2
UNCOMMONER, sunflower tahini, falafel, portobello mushrooms, garlicky greens, green harissa potatoes, sourdough, Hayes kasundi [Vg] *	30
AVOCADO PEA SMASH, herbed labneh, seed cracker, green harissa, soft herbs, focaccia [V] *	25
+ add poached egg	+2
BUTTERMILK FRIED CHICKEN, saffron aioli, fermented hot sauce, sesame [GF]	24
AGRIA GNOCCHI, asparagus, semi-dried tomato, lemon ricotta, olive powder, parmesan foam [GF/V]	29
STEAK OPEN SANDWICH, burnt onion hummus, red pepper ezme, grana padano, Turkish bread *	30
+ add fries	+5
BEER BATTERED FISH, house pickles, aioli, lemon, fries [DF]	27

ADD

Sourdough / Turkish bread	2
Lucy's seedy toast [GF]	3
Portobello mushroom / avocado	7
Vandy's thick cut bacon / spiced lamb sausage / Manuka smoked ham	8
Citrus cured salmon	9

SIDES

Miso potatoes, pecorino, spring onion	12
Herb salt fries, aioli or ketchup	12
Turkish bread, whipped butter	8

BAKING & SWEETS

Cheese scone, Hayes kasundi	7
Rüdi's Pastries	8.5
See our cabinet for today's selection	
Affogato, amaretto, espresso, vanilla ice cream [V]	18

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. **All our full time team get two days off, work an average of 38 hours per week and get paid higher than the living wage.**

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

**OUR
GOAL
IS ZERO
WASTE!**

