

WEEKENDS AT HAYES

TODAY'S BAKE

Cheese scone – tomato kasundi, butter	6
Fruit + almond friand, greek yogurt [GF]	7
Pastry – poached fruit, almond frangipane, flaky pastry	6
Little S+P raw sweets – salted caramel slice / blackforest slice [Vg/GF]	8.5
Ask us about today's cakes	9-12

SMOOTHIES

Pink – strawberry, banana, LSA, honey, almond milk [DF]	8.5
Green – greens, kiwi, lime, banana, coconut water, spirulina [Vg]	8.5
Yellow – mango, passionfruit, banana, lime, coconut milk [Vg]	8.5

SOFTIES/JUICE

Housemade ginger + lime soda	6.5
Housemade old fashioned lemonade	6.5
Rombucha Kombucha – ask our team	8
Karma Cola/Sugar Free Cola	6.5
Orange juice/apple juice/tomato juice	6.5
Red juice – beetroot, carrot, apple, orange, lemon	8
Gold juice – carrot, apple, orange, lemon, turmeric	8

BRUNCH COCKTAILS

Martinborough Spritz – Reid + Reid Aperitivo, cava, grapefruit soda	16
Bloody Mary – vodka, tomato, hot sauce, frickle	16
High Seas – Black Collar rum, pineapple juice, passionfruit, orgeat	18

Smoothie bowl – mango, turmeric, ginger, banana coconut yoghurt, activated seeds [Vg/GF/P]	18
Warm chai spiced oats, mulled wine poached pear, date caramel, almond milk [Vg]	18
Poached eggs, sourdough toast, tomato kasundi or scrambled/chilli butter fried eggs [V]*	12 +2
Spiced apple + blackberry baked pancake, vanilla custard, walnut crumble, yoghurt	21
Sauteed mushroom bruschetta, labne, garden pesto, cress, sourdough [V]Δ*	24
The Commoner – poached eggs, miso potatoes, thick cut bacon, mushrooms, venison sausage, garlicky chard, sourdough toast* or scrambled/chilli butter fried eggs	26 +2
The Uncommoner – pesto potatoes, mushrooms, garlicky chard, avocado, golden sauerkraut, sourdough toast [Vg]* add poached eggs add scrambled/chilli butter fried eggs	25 +2 +4
Satay bowl – roasted kumara, red slaw, radish, crispy tofu, satay sauce [Vg/GF]	23
Winter leaves, celeriac, pear, beetroot, avocado, goddess dressing, dukkah [Vg/GF/P] add roast chicken/Hayes smoked fish	23 +8
Cauliflower kedgeriee, Hayes smoked fish, pickled egg, hot'n'sour eggplant [GF/K/P]	25
Bao buns – pork belly, sauerkraut, pickled radish, sticky sauce – crispy sichuan tofu, hot +sour eggplant, crushed peanuts [Vg]	3pc 26 3pc 26
Agria potato gnocchi, confit tomato, asparagus, pine nuts, goat curd [V/GF]	26
Venison burger, smoky cheese, beetroot hummus, pickled red cabbage, paté	24
Line caught battered market fish, iceberg wedge, capers, tartare, fries	25

ADD

Midnight Baker toast [GF]	3
avocado/golden sauerkraut/garlicky chard	5
miso potatoes/roast mushrooms/thick cut bacon/venison sausage	6
Hayes smoked fish	8
herb salt fries, garlic aioli	6

[Vg] vegan [V] vegetarian [GF] gluten free [DF] dairy free *gluten free on request
Δ vegan on request [P] paleo [K] keto

Please notify your waiter if you have a food allergy so we can best accommodate you.