WEEKEND BRUNCH 8.30am – 2.30pm

CHIA PUDDING, coconut & cinnamon, apple compote & syrup, Raglan co-yo, no-grainola [GF/Vg]	24
CHILLI SCRAM, chilli & nduja jam, smoked yoghurt, pickled cauliflower, meyer old gouda *	26
TWICE BAKED BRIOCHE, elderflower custard, mascarpone, poached rhubarb, vanilla oat crumble [V]	26
— add bacon	+4
AVOCADO & PEA SMASH, cashew feta, wilted cavolo, pickled lime, pumpkin seed dukkah, sourdough [Vg*]	26
— poached egg	+2
— halloumi	+8
EGGS ROSTI, potato herb rosti, rocket, poached eggs, hollandaise foam, harissa [V/GF]	26
— a choice of	
Pressed ham hock / House smoked fish / Vandy's thick- cut bacon / Portobello Mushrooms / Halloumi	30
COMMONER, poached eggs, miso potatoes, spiced lamb sausage, thick cut bacon, portobello mushrooms, garlicky greens, sourdough, Hayes kasundi *	34
— scrambled or chilli-fried eggs	+2
[*vege option available - ask your waiter*]	
FRESHLY SHUCKED OYSTERS, lemon & apple vinaigrette [GF/DF]	ea 7 ½ doz 40
HAYES MEZZE PLATE, falafel, roasted olives, crispy chickpeas, garlic greens, feta whip, hummus, Hayes focaccia [V] * △	30
— poached egg	+2
— halloumi	+8
SALT BAKED BEETROOT, beet puree, smoked almonds, falafel, cashew feta, kōwhitiwhiti (watercress) [GF/Vg]	28
— poached egg	+2
— halloumi	+8
SUMAC LAMB RIBS, hummus, pomegranate, za'atar [GF/DF]	32
+ add focaccia	+4
SLOW-COOKED BEEF CHEEK, celeriac puree, beef jus, preserved lemon, celery & parsley salad [GF]	36
+ add focaccia	+4
AGRIA GNOCCHI, pea, lemon ricotta, prosciutto, Meyer old gouda foam [GF]	32
BEER BATTERED FISH, line-caught fish, Hayes pickles, aioli, fries [DF]	28
LAMB & VENISON BURGER, beet relish, chilli & nduja jam, baby cos, cheese, brioche bun *	28
+ add fries	+4
+ add bacon / halloumi	+8

FOR THE TABLE

Miso potatoes, pecorino, spring onion [GF]>	12
Herb salt fries, aioli or ketchup [V,GF]	10
Tomtit leaf salad, apple, fennel, citrus dressing	10
Hayes Kumara focaccia, whipped butter, flaky salt [V] △	12
Lebanese Fried chicken, harissa aioli, Hayes pickles [GF]	20

HAYES COMMON

NEIGHBOURHOOD EATERY

BRUNCH COCKTAILS

HIBISCUS & BERRY BELLINI — Prosecco, elderflower vermouth, berry syrup	18
ZONCELLO SPRITZ - Prosecco, Limoncello, soda	17
FLORAL SPRITZ - Lillet Rose, white flower vermouth, rhubarb, soda	18
CELERY SHRUB SPRITZ— Gin, celery shrub, buddha's hand oleo, soda	18
PICKLED BLOODY MARY — Vodka, tomato juice, pickle liquor, hot sauce	18

See our Drinks list for more options...

ADD

Garlicky greens / Hollandaise foam	4
Portobello mushroom / miso potatoes / smoked fish	7
Vandy's thick cut bacon / spiced lamb sausage / pressed ham hock / black pudding / halloumi	8

BAKING & SWEETS

CHEESE SCONE, Hayes kasundi, butter	8
PASTRIES Rudis Nordic Knot / Almond croissant/ Hayes fruit pastry	9
CHOCOLATE BROWNIE, chocolate ganache, coconut yoghurt [GF]	9
YOGHURT PANNA COTTA, poached rhubarb, pistachio crumble	14
CARROT CAKE, mascarpone, apple compote, salted butterscotch [GF]	14
CHURROS, cinnamon sugar, dulce de leche [GF] △	12
AFFOGATO, amaretto, espresso, vanilla ice-cream [GF]	18

Please notify your waiter of food allergies so we can best accommodate you.

[Vg] vegan [V] vegetarian [GF] gluten-free friendly [DF] dairy free
* gluten-free friendly on request △ vegan on request > dairy free on request

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 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 and pastries from Rudi's Bakehouse; Milk from Kaipaki Milk and Dreamview Dairy; Bacon from Magills in Te Awamutu; Specialty breads from Volare; Coconut yoghurt from Raglan; Apples from Newstead Orchard; Seedlings from Tomtit Farm; 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!