

# HAYES COMMON

NEIGHBOURHOOD  
EATERY

## WEEKEND BRUNCH 8.30am – 2.30pm

YOGHURT PANNA COTTA, poached feijoa, no-grain-ola, mint, orange & ginger syrup [GF]	22
FREE RANGE EGGS, poached, on sourdough toast, Hayes kasundi [V] *	16
— scrambled or chilli-fried eggs	+2
TWICE BAKED BRIOCHE, vanilla custard, spiced pear, blackberry, honeycomb [V]	22
+ add bacon	27
EGGS ROSTI, potato herb rosti, rocket, poached eggs, hollandaise, za'atar, red harissa [V/GF]	26
— Manuka smoked ham / House smoked fish / Vandy's thick cut bacon	29
COMMONER, poached eggs, miso potatoes, spiced lamb sausage, thick cut bacon, portobello mushrooms, garlicky greens, sourdough, Hayes kasundi *	33
— scrambled or chilli-fried eggs	+2
UNCOMMONER, falafel, roasted olives, crispy chickpeas, garlic greens, feta whip, hummus, Hayes focaccia [V] * Δ	30
— poached egg	+2
— scrambled or chilli-fried egg	+3
AGRIA GNOCCHI, butternut pumpkin cream, ricotta, nduja & hazelnuts crumble, grana [GF]	30
ROASTED BEETROOT SALAD, falafel, orange, bitter leaves, hummus, citrus vinaigrette [GF/Vg]	28
+ add poached egg	+2
+ halloumi	+8
BEEF & LAMB BURGER, ras el hanout, charred pepper relish, slow cooked onions, cos lettuce, garlic yogurt *	28
+add fries	+4
+add bacon or halloumi	+8
BEER BATTERED FISH, line-caught fish, house pickles, aioli, fries [DF]	28
BEEF BAVETTE, mushroom ketchup, pickled red onion, smoked cheddar, rocket, Hayes focaccia *	32
PORK SCHNITZEL, celeriac remoulade, slow roasted carrots, salsa verde [DF]	32

## ADD

Rudi's Sourdough toast (extra piece) / extra egg	2
Lucy's gluten free toast [GF]	3
Portobello mushroom / miso potatoes / manuka ham	7
Vandy's thick cut bacon / spiced lamb sausage / halloumi / black pudding	8

## BRUNCH COCKTAILS

SAISON BELLINI — Prosecco, elderflower vermouth, peach syrup	18
ZONCELLO SPRITZ - Prosecco, Limoncello, soda	16
HEYDAY PALOMA — Silver Tequila, grapefruit, citrus	18
DORIS PLUM SHRUB SPRITZ— gin, doris plum shrub, ginger, soda	17
PICKLED BLOODY MARY — vodka, tomato juice, pickle liquor, Taste Lab sriracha	22
L' OPERA SOUR – Gin, L'opera, limoncello, whites	22
CARAJILLO - Tequila, Licor 43, espresso, orange	22
KALIMOXTO - Red wine, spiced cola syrup, lemon	22

See our Drinks list for more options...

## SIDES

Miso potatoes, pecorino, spring onion	12
Herb salt fries, aioli or ketchup	10
Green leaf salad, fennel, soft herbs, radish	10
Hayes Kumara focaccia, whipped butter, flaky salt [V] Δ	12

## BAKING & SWEETS

CHEESE SCONE, Hayes kasundi	8
PASTRIES Rudi's Nordic Knot / Almond croissant/ Hayes fruit pastry	9
CHOCOLATE BROWNIE, chocolate ganache, coconut yoghurt [GF]	9

See our cabinet or dessert menu for more options

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

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**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

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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

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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!**

