

BRUNCH COCKTAILS

SICILIAN MIMOSA — Vallformosa Cava Brut, apple juice, grapefruit, grenadine	16
PICKLED BLOODY MARY — vodka, tomato juice, pickle liquor, Kaitaia Fire	20
SPICED SANGRIA — house wine, brandy, winter fruits, cinnamon stick, star anise	20
ZONCELLO SPRITZ — Zonzo Estate limoncello, prosecco, lemon, thyme	16

See our Drinks list for more options...

ADD

Rudi's Sourdough toast (extra piece)	2
Lucy's gluten free toast [GF]	3
Portobello mushroom	7
Vandy's thick cut bacon / spiced lamb sausage / Manuka smoked ham / halloumi	8

SIDES

Miso potatoes, pecorino, spring onion	12
Herb salt fries, aioli or ketchup	10
Green leaf salad, fennel, soft herbs, radish	12

BAKING & SWEETS

Cheese scone, Hayes kasundi	7.5
Rüdi's Pastries	9
See our cabinet for today's selection	
Affogato, amaretto, espresso, vanilla ice cream [V]	18
Churros, cardamon custard, cinnamon sugar, dulce de leche [GF]	12
Pavlova, seasonal fruit, vanilla cream [GF]	12

BREAKFAST 8.30am – 2.30pm

WINTER OATS, mulled wine poached pear, No-grainola, Raglan Coyo, served with oat or coconut milk [Vg]	21
FREE RANGE EGGS, poached with sourdough toast, Hayes kasundi [V] *	16
— scrambled or chilli-fried eggs	+2
DUTCH BABY PANCAKE, cardamon custard, orange, raspberry compote, mascarpone, meringue [V]	24
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
COMMONER, poached eggs, miso potatoes, spiced lamb sausage, thick cut bacon, portobello mushrooms, garlicky greens, sourdough, Hayes kasundi *	32
— scrambled or chilli-fried eggs	+2
UNCOMMONER, green tahini, falafel, portobello mushrooms, garlicky greens, green harissa potatoes, sourdough, Hayes kasundi [Vg] *	30
— poached eggs	+2
— scrambled or chilli-fried eggs	+4

LUNCH 11am – 2.30pm

MUSHROOM BRUSCHETTA, sauteed mixed mushrooms, confit garlic, herb labneh, green harissa, parmesan crisp, toasted focaccia [V] *△	28
+ add poached egg	+2
+ add halloumi or thick cut bacon	+8
GREAT NZ TOASTIE TAKEOVER "Cheeky Jalapeño popper door-stopper", braised beef cheek, Jalapeño cheese sauce, McClure's sweet & spicy pickles, thick cut sourdough, Jalepeño popper	26
+ add fries	+4
AGRIA GNOCCHI, leek cream, lemon ricotta, Jerusalem artichoke crisps, cavolo nero, pecorino [GF/V]	28
ROASTED EGGPLANT SALAD, puffed buckwheat. Hayes falafel, green tahini, walnuts, soft herb salad [GF/Vg]	28
+ add poached egg	+2
+ halloumi	+8
BLEDISLOE BURGER, Angus beef patty, cos lettuce, tomato, house pickles, burger cheese mustard mayo *	28
+ add fries	+4
+ add bacon	+8
BEER BATTERED FISH, house pickles, aioli, fries [DF]	27
SOUP, served with toasted ciabatta, ask our staff for today's flavour and dietaries *	18
GRILLED PORK SCOTCH, cider mustard jus, celeriac puree, apple and celery [GF/DF]	28

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!**

