

BEVERAGES

COFFEE

	sml	med	bwl
espresso	3		
long black (double shot).....	3.7	3.7	
macchiato	3	3.5	
flat white.....	4	4.5	5
cappuccino.....	4	4.5	5
piccolo latte	4		
latte.....		4.5	5
hot chocolate		4.6	5.1
mocha.....		5.1	5.6
hakanoa; spicy chai, sweet chai or ginger latte		4.5	5
extra shot, soy, decaf and syrup.....	0.7		

TEA

A selection of Harney & Sons' Teas – Earl Grey, English Breakfast, Peppermint, Citron Green & Pomegranate	4.2
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COLD BEVERAGES/BEER

apple, orange or pineapple.....	4.7	heineken	7.5
spirulina.....	5.5	corona.....	7.5
coke and coke zero	4.5	craft beer	see your waiter
antipodes sparkling water (500ml)	5.5	heineken light	7
karma cola range.....	4.8		

WINE

	sml	med	btl
Lindauer Special Reserve; Brut Cuvée	9.5		
Volcanic Hills Sauvignon Blanc; Vibrant and powerfully fruited. Ripe passionfruit and gooseberry flavours are balanced by delicious herbal notes.....	8	12.5	35
Westbrook Pinot Gris; A succulently ripe and spicy medium style with notes of quince and pear – rich, ripe and seductive.....	8	12.5	35
Kakapo 'Barrel Fermented' Chardonnay; Rich & finely balanced the palate is creamy, long & mouth filling, with hints of peach and nectarine. A mineral finish and firm acid backbone.....	8.5	13.5	37
Kiritea Pinot Noir; A fine & elegant mouth feel with layers of flavour in the berry & cherry spectrum. Soft tannins support the sweet fruit to give a rich mid pallet			39

ALL DAY MENU

Bagel/Five Grain/Ciabatta

- with house three-berry jam and whipped cream cheese.....**6.5**
- with avocado, tomato and basil pesto **10.5**
- with smoked salmon, whipped cream cheese, red onion,
capers and lemon **12.5**

Eggs Benedict – free range eggs on a toasted organic brioche bun
with our own hollandaise sauce, served with

- manuka smoked bacon..... **18**
- smoked salmon and wilted spinach **19.5**

Vanilla Bean and Coconut Rice Porridge – with black doris plums
and toasted coconut..... **12**

The Lodge Omelette – a free range, three egg omelette with spinach, feta,
red onion and red capsicum jam; served with toasted organic five grain..... **16**

- add – smoked salmon **5.5**
- add – chorizo..... **4.5**

The Lodge Grill – grilled manuka smoked bacon, bratwurst, hashbrown,
portobello, vine tomato and free range eggs, served any style **20.5**

Blueberry Hotcakes – with spiced mascarpone, honey and lemon curd,
poached autumn fruit and candied nuts..... **17.5**

- add – manuka smoked bacon **2.5**

Creamy Mixed Mushrooms – with a free range poached egg and
crispy manuka smoked bacon, served with organic sourdough **18.5**

Free Range Eggs – served any style, on organic five grain toast..... **10.5**
and then add your sides

Sides/Extras

- | | |
|---|---|
| field mushrooms 4.5 | gluten free bread..... 1.5 |
| creamy mushrooms 5 | betscharts bratwurst 2.5 |
| bacon (2) 4.5 | free range egg 2.5 |
| side salad 6 | baked beans 4 |
| hashbrown 2.5 | grilled halloumi 4.5 |
| avocado/spinach/vine tomato..... 3 | chunky chips with aioli..... 7.5 |
| smoked salmon 5.5 | chorizo 4.5 |

ALL DAY MENU

Smashed Avocado – on organic sourdough with a poached egg, tomato salsa, feta, dukkah and a balsamic vinaigrette.....	16
add – manuka smoked bacon	4.5
add – grilled halloumi	4.5
The Lodge Salad – roasted pumpkin and beetroot with a free range poached egg, rocket, orange, feta, dukkah and honey mustard dressing.....	17
add – grilled free range chicken	6
add – grilled halloumi	4.5
Egg Noodle Ramen – with bok choy, mushrooms, egg, mung beans and crispy shallots in a homemade vegetable broth.....	16.5
add – grilled free range chicken	6
add – grilled sirloin.....	6
Crispy Calamari – with winter greens, olives, capers and butter beans in a warm tuscan tomato puree	18.5
Smoked Kahawai Hashcake – served with wilted spinach, free range poached egg and our own hollandaise sauce	17.5
Sweet and Sour Fish – crispy battered market fish, grilled pineapple, capsicum, green beans, shanghai rice and roasted cashews.....	18.5
Chipotle Shredded Pork – on an organic brioche bun, with aged cheddar, green apple slaw, garlic mayo and chips.....	19
Grilled Sirloin Sandwich – on organic sourdough, with caramelised onions, rocket, tomato, basil pesto and a creamy mushroom sauce; served with chips.....	19.5
Tagliatelle with Chicken Meatballs – field mushrooms and grilled capsicum in a creamy garlic sauce, petite fennel salad and shaved parmesan.....	18.5
Crispy Chicken Sandwich – panko crumbed free range chicken breast with grilled pineapple, cheddar, slaw and a sweet chilli mayo, served on turkish pide; with chips <u>or</u> salad	19.5
Chef's Creation – please ask your waiter for our specials today	P.O.A

We only use free range chicken & eggs in our kitchen.

All our breads are organic.

Wherever possible we source all animal products from happy farms where animal welfare is of the highest priority!