

BREAD DAILY

09

BREAKFAST

- Croissant, strawberry jam, butter — 5
- Cacao, oat & nut muesli w hazelnut milk & sliced banana — 13
- Buckwheat granola w coconut yoghurt, feijoa & blueberry — 13
- Eggs, soldiers, Orphans marmite — 13
- Salmon gravlax, horseradish cream cheese, dill on seeded sourdough — 12

TOAST* & TOPPINGS

*sprouted lentil loaf unless otherwise mentioned

- Orphans marmite, Mahoe edam — 8
- Carrot kimchi, hummus — 8.5
- Bush honey, cultured butter on fermented oat loaf — 8.5
- Sauerkraut, pickled egg, kiwifruit habanero — 8.5
- Smoked alpine salmon, pear kimchi — 8.5
- Smoked kahawai, pickled egg — 8.5

PIES

- Bolognese — 7.5
- Mutton — 7.5
- Curried kumara — 7.5
- + choice of Daily Bread tomato sauce / Kaitaia Fire hot sauce / Worcestershire sauce

FROM THE KITCHEN

FROM 10AM

- Hot pretzel w whipped bottarga — 6
- Cheese & kimchi toasty — 11
- Organic chicken dumplings in their broth, celery leaf & carrot — 17
- Bolognese, Parmigiano Reggiano on kumara sourdough — 15
- Reuben: wagyu brisket pastrami, gouda, kawakawa sauerkraut, mustard — 17
- Bánh Mi: chicken, pâté, carrot kimchi & cucumber on 1/2 baguette — 17
- Fish plate: smoked & cured fish, pickles, labneh, toast — 21
- Chopped egg, chive, pickled onion sandwich — 11

HOUSE-MADE COLD DRINKS

- House soda — 5
- Ginger beer — 5
- Kombucha — 5
- Fresh juice — 8
- Daily iced tea — 4
- Iced black coffee — 4
- Iced white coffee — 5

HOT DRINKS

- Espresso black — 4+
- Espresso white — 4.5+
- w hazelnut milk / upsize / extra shot — .5-1
- Filter coffee — 5
- Milky chai — 5
- Tea selection — 4.5
- Kawakawa, ginger, lemon — 4.5
- Manuka, honey, ginger, lemon — 4.5

WINE

- Urlar, Wairarapa, Sauvignon Blanc — 11 / 52
- Pacific Potion, Hawkes Bay, Pinot Gris — 11 / 52
- Greenhough, Nelson, Chardonnay — 12 / 58
- Fromm, Marlborough, Pinot Noir — 14 / 65
- Cambridge Road, Martinborough, Cabernet Franc & Merlot — na / 70

BEER

- Liberty Halo, Pilsner (tap) — 10 / 26
- McClure's, Pickle Juice Gose (tap) — 10 / 26
- Garage Project, Fugazi 2.5% (can) — 8

DELI

- Jersey Girls organic A2 milk — 4 / litre
- Organic orange juice — 12 / litre
- Organic cultured butter — 8 / ea
- Pastured organic eggs — 1 / ea
- Matakana Olive Oil — 20 / 500ml

- Cacao hazelnuts — 15
- Buckwheat granola — 15
- Cacao oat muesli — 15

- Sauerkraut — 15
- Kimchi — 15
- Pickled eggs — 15
- Feijoa chutney — 9
- Orphans marmite — 15



DELI & BAKERY

PICKLES & PRESERVES

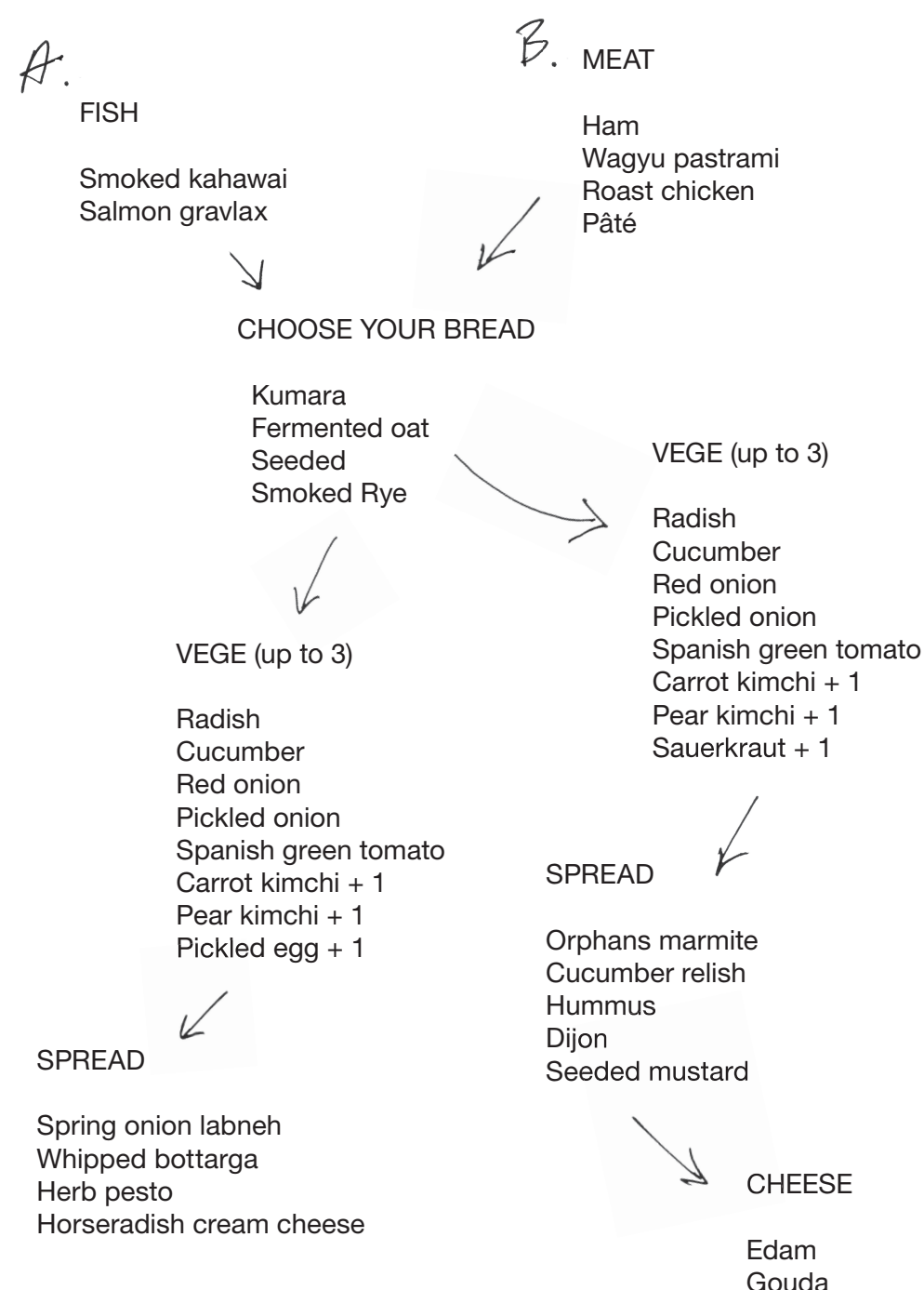
1210
GREAT NORTH ROAD
PT CHEV 1022

MONDAY — SUNDAY
7AM — 3PM

DAILYBREAD.CO.NZ

BUILD YOUR OWN SANDWICH — 15

FROM 10AM

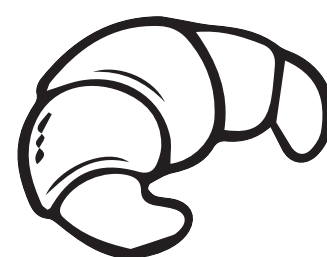


SOURDOUGH LOAVES

- Kumara — 9
- 100% rye — 9
- Smoked rye — 10
- Sprouted lentil — 10
- Spelt — 9
- Fermented oat — 9
- Seeded — 10
- Fruit loaf — 10
- Baguette — 5

PATISSERIE

- Daily danish — 5
- Sourdough donut — 5
- Croissant — 3.5
- w strawberry jam + 1.5
- Double shot croissant — 5
- Hazelnut croissant — 5.5
- Pain aux chocolat — 5
- Cardamon morning bun — 4
- Cheese bun — 4



PROCESS

All of our flour is sourced from New Zealand growers and is either organic or spray free. We don't use commercial yeast, only natural leaven, as the end result is super delicious and easier on your stomach.

We produce classic ferments, spreads and jams, while exploring traditional food preservation methods. The kitchen captures the flavour of a fruit or vegetable when it reaches its seasonal best.

All pickled products are unpasteurised, fermented using natural air borne yeast (just like our bread) and the selection is set to evolve over time. Please keep our pickles and jams in the fridge, even when unopened.