

DAILY

PICKLES
& PRESERVES

MONDAY — SUNDAY

7AM — 3PM

DELI
& BAKERY

BREAD

2

BREAKFAST

Buckwheat, ginger & cardamon granola w coconut soft serve & sliced peach — 13
 Cacao, oat & nut muesli w hazelnut milk & sliced banana — 13
 Eggs, spelt soldiers, Orphans marmite — 13
 w quarter avo + 2
 Salmon gravlax, horseradish cream cheese, dill on poppy seed kaiser bun — 12

TOAST & TOPPINGS

House nutella on brioche — 8.5
 Heirloom tomatoes, basil, EVOO & balsamic on seeded sourdough — 9
 Smoked fish & pickled egg on kumara sourdough — 9.5
 Carrot kim chi & pumpkin seed butter on lentil loaf — 8.5
 Avocado & sauerkraut on lentil loaf — 9
 Strawberry jam & cream cheese on brioche — 8.5

DAILY SALADS (see deli counter)

Small — 8
 Medium — 12
 Large — 15

PIES

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

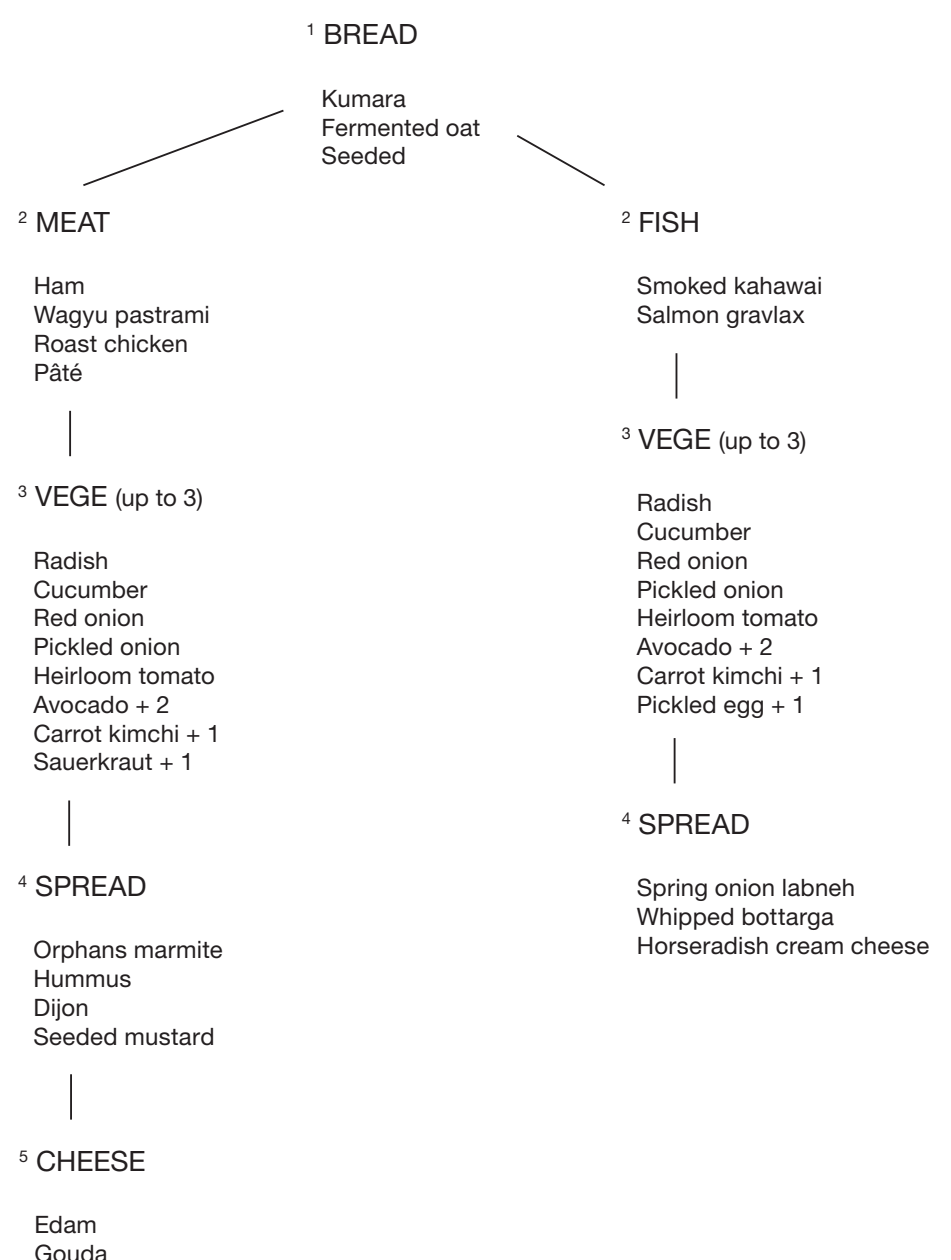
FROM THE KITCHEN

FROM 10AM

Hot pretzel w whipped bottarga — 6
 Reuben sandwich: wagyu brisket pastrami, gouda, kawakawa sauerkraut, mustard — 17
 Bánh Mi: roast chicken, pâté, carrot kimchi & cucumber on 1/2 baguette — 17
 Fish plate: smoked & cured fish, pickles, labneh, toast — 17 / 28
 Chopped egg, chive, pickled onion sandwich — 11
 Heirloom gazpacho, labneh, bread — 14
 Garden salad — 9
 Bowl of kumara fries w kawakawa mayo — 11

BUILD YOUR OWN SANDWICH — 15

FROM 10AM



HOUSE-MADE COLD DRINKS

House lemonade — 5
 Ginger beer — 6
 Kombucha — 5
 Tangelo juice — 8
 Iced black coffee — 4
 Iced white coffee — 5

SMOOTHIES

Banana, date, cacao w hazelnut (DF) or organic milk — 8
 Blueberry, coconut, honey (DF) — 8
 Mango, coconut, turmeric, ginger (DF) — 8

COCONUT SOFT SERVE

Rose water & coconut w fresh raspberries (DF) — 7

HOT DRINKS

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

LOAVES

Kumara — 9
 100% rye — 9
 Sprouted lentil — 10
 Spelt — 9
 Fermented oat — 9
 Seeded — 10
 Baguette — 5

BUNS

Poppy Kaiser — 1.2
 Cheese — 3.5
 Buttermilk brioche bun — 1.6
 Pretzel — 3

PATISSERIE

Apricot lemon verbena danish — 5
 Hazelnut danish — 5
 Sourdough donut — 6
 Pastel de Nata — 3
 Daily tart — 5
 Canelé — 4
 Croissant — 3.5
 w strawberry jam + 1.5
 Hazelnut croissant — 5.5
 Cardamon morning bun — 4

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, Cab 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
 Pastured organic eggs — 1 / ea
 Avocado — 3 / ea
 Matakana Olive Oil — 20 / 500ml

Smoked kahawai
 Salmon gravlax
 Salmon pastrami
 Ham

Sauerkraut
 Carrot kimchi
 Mahoe aged edam
 Mahoe gouda

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.

