

# DAILY

PICKLES  
& PRESERVES

MONDAY — SUNDAY

7AM — 3PM

DELI  
& BAKERY

# BREAD

6

## BREAKFAST

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

## TOAST & TOPPINGS

- House nutella on brioche — 8.5
- Heirloom tomatoes, basil, EVOO & balsamic on sprouted lentil sourdough — 8.5
- Smoked fish & pickled egg on sprouted lentil sourdough — 9
- Carrot kim chi & hummus on sprouted lentil sourdough — 8.5
- Avocado, sauerkraut & habanero on sprouted lentil sourdough — 9
- Strawberry jam & cream cheese on brioche — 8.5

## PIES

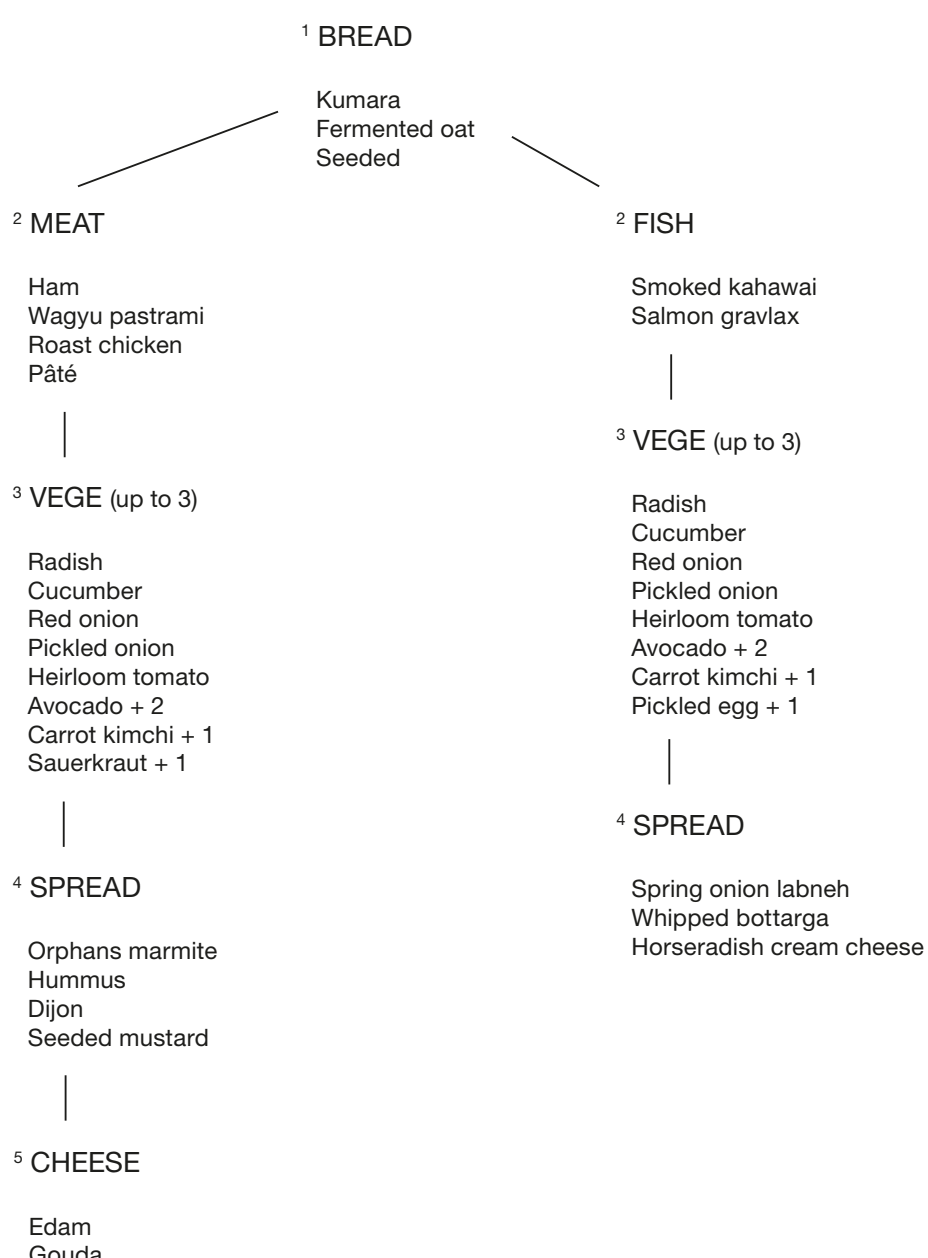
- Bolognese — 7.5
- Mutton — 7.5
- Curried kumara — 7.5
- + choice of Daily Bread tomato sauce / Kaitaia Fire hot sauce / Worcestershire sauce

## FROM THE KITCHEN

- 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 — 19
- Chopped egg, chive, pickled onion sandwich — 11

## BUILD YOUR OWN SANDWICH — 15

FROM 10AM



## HOUSE-MADE COLD DRINKS

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

## HOT DRINKS

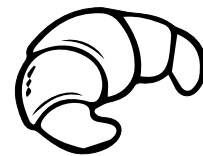
- Espresso black — 4+
- Espresso white — 4.5+
- w hazelnut milk / upsize / extra shot — .5-1
- Filter coffee — 5
- Milky chai — 5
- Tea selection — 4.5
- Kawakawa, ginger, lemon — 4.5
- Manuka, honey, ginger, lemon — 4.5

## 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, 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



## 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
- Pretzel — 3

## PATISSERIE

- Apricot & thyme danish — 5
- Hazelnut danish — 5
- Sourdough donut — 6
- Cronut — 5
- Pastel de Nata — 3
- Croissant — 3.5
- w strawberry jam + 1.5
- Hazelnut croissant — 5.5
- Pain aux raisins — 5
- Pain aux chocolat — 5
- Cardamon morning bun — 4

## 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
- Ham
- Sauerkraut
- Carrot kimchi
- Mahoe aged edam
- Mahoe gouda

## PROCESS

All of our flour is from New Zealand growers who are 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.