WELCOME

Please take a seat and order at the counter.

Our menu is focused on offering nourishing, whole foods in an approachable way. Our kitchen supports the use of local, seasonal produce and the creations of local purveyors. Seasonal changes provide the opportunity for you to enjoy fresh garden produce at its best. We hope you enjoy!



COFFEE

by dukes coffee roasters

100% organic sustainable beans, ethically sourced

WHITE \$5 / \$6 BLACK \$4.8 | EXTRA SHOT \$.5

DECAF \$.5 | ALT MILK \$.9 | ICED ON REQUEST

COLD BREW \$5 + vanilla cold foam \$2

COCONUT COLD BREW \$7

TEA

ORGANIC TEAS AND TISSANES \$5.5 evermore breakfast | leafy green | grass roots peppermyntle | lady melba

HOT DRINKS (ICED ON REQUEST)

CHAI sticky honey or vegan spiced \$6.5

ORGANIC HOT CHOCOLATE \$5 / \$6

GOLDEN LATTE \$6 | \$7 fresh pressed turmeric, ginger, milk of choice

HEALTH TONIC \$7 cold pressed ginger, lemon, yuzu syrup

CEREMONIAL MATCHA

MATCHA LATTE ceremonial matcha, milk of choice, hot or iced (honey on request) \$6 | \$7

ICED STRAWBERRY MATCHA LATTE \$9 + vanilla cold foam \$2

COLD PRESSED JUICE

apple or orange \$8 | watermelon & pear \$8.5 pineapple & lemon \$8.5 | green (kale, spinach, celery, lemon, cucumber, ginger, pear, spirulina) \$10

COLD DRINKS

SOFT DRINKS \$5.5

pre-biotic, low sugar by bobby (see cabinet) bottle of sprite, coke or coke zero

MINERAL WATER STILL OR SPARKLING \$6

ICED COFFEE OR CHOCOLATE \$9 VGO + \$1.5

BLENDED DRINKS

BANANA OAT \$13

banana, date, oats, almond butter, cinnamon, honey, oat milk GFRO | VGO

YUZU MANGO PASSIONFRUIT \$13

yuzu, mango, banana, passionfruit, mint, coconut yogurt, cold pressed orange juice GFR | VG

BERRY CRUSH \$13

strawberry, blueberry, raspberry, blackberry, pitaya, cold pressed apple juice, maple GFR | VG

CITRUS MINT CRUSH \$12

fresh mint, fresh lemon, yuzu, agave, soda GFR | VG



SCRAMBLED EGGS \$16

free range scrambled eggs, fresh chive, tuerong farm sourdough, salted butter

- + free range streaky bacon \$6
- + crispy chilli oil, sliced gruyere \$6 GFRO

AVOCADO TARTINE \$22

avocado, dressed herbs, sesame vinaigrette, feta, crispy chilli oil on toasted tuerong farm sourdough

- + soft boiled egg \$4
- + smoked salmon \$7

GFRO | VGO

HEIRLOOM TOMATO TARTINE \$22

heirloom tomato, stracciatella, fresh basil, pangrattato, parmigiano, garlic, basil oil on toasted tuerong farm sourdough + prosciutto \$6 GFRO

GRANOLA BOWL \$21

jones corner nutty granola, organic probiotic yogurt, macerated strawberry, mint, lemon curd GFR | VGO | NUTS

TOAST

tuerong farm sourdough toast, butter \$9 tuerong farm sourdough fruit loaf, butter \$11

- + red hill kitchen raspberry jam \$3
- + mascarpone and honey \$5
- + mascarpone, fresh berries, maple \$8 GFRO | VGO

KIDS (under 12's)

dippy eggs, sourdough soldiers \$12 smashed avo, sourdough, lemon \$12 organic probiotic yogurt, seasonal fruit \$12

COCONUT SAGO \$21

kaffir lime, ginger, coconut milk, fresh mango, coconut nectar, lemon balm GFR | VG

SMOKED KING SALMON \$28

cold smoked NZ ora king salmon, creme fraiche, buttermilk dressed dill cucumbers, mini capers, soft boiled egg, tuerong farm sourdough

GOATS CHEESE QUICHE \$23

butter pastry goats cheese and caramelised onion quiche, beetroot balsamic relish, fresh garden salad

MORNING PLATE \$24

vegetarian plate for one selection of roasted & pickled vegetables, ferments, cheese, soft boiled egg, sourdough + prosciutto \$6 GFRO | VGO

DELI PLATE for one \$29 | for two \$49 selection of charcuterie, cheese, pickles, red hill kitchen pate, quince, olives, sourdough, accompaniments

SIDES

soft boiled egg \$4 | avocado \$5 free range streaky bacon \$6 | prosciutto \$6 pickles \$4 | kimchi \$5 | sauerkraut \$5 smoked salmon \$7

COUNTER & CABINET

a selection of fresh artisan pastries, house made sweets and wholesome snacks available until sold out