



Sourdough with First Press Olive Oil 4

Warm Olives 9

Pan Fried Ox Tongue, Tomato Dressing, White Anchovy and Puffed Buckwheat 15

Scallop Sashimi, Yuzu and Coriander Dressing, Crispy Wakame and Pickled Karengo 15



Vegetable Fritter, Poached Free Range Eggs, Herbs and Salad, Pickled Red Onion 17

Brunch Tortillas, Crumbed Egg, Bacon, Tomato Kasundi, Garlic Aioli 17

Field Mushrooms on Sourdough with Truffle Oil 19

Toasted Barley Risotto, Celeriac, Broad Beans, Burnt Baby Onions, Mushrooms, Parmesan and Lardo 20

Roast Pork Belly, Nashi Pear, Watercress and Spinach, Raisin Puree and Garden Salad 24.5

Pan Fried Fish, Roast Chicken Sauce, Confit Lemon, Scallopini, Garden Salad 24

Extra Poached Egg on the side 3



Elevensies

Havana Mimosa with Organic Cold Pressed Orange and Maude Central Otago Bubbles 11

Havana Bloody Mary 17

Maude Methode Traditionelle NV, Central Otago 13

Lanvin & Fils NV, Champagne, France 15

Havana Brothers Organic Cold Pressed Juice \$8

Number One- Apple, Pear, Kiwi, Kale, Lemon, Wheatgrass

Superman- Carrot, Orange, Ginger, Turmeric

Wake Up- Apple, Orange, Lemon, Ginger

Popeye- Apple, Pineapple, Spinach, Mint

All Credit Card transactions incur a 2% service charge

Brunch Menu available Saturday Sunday from 11am till 3pm