



Housemade Sourdough with Cultured Butter or Wagyu Beef Fat Butter 4

Warm Olives 9

Smoked Fish Brandade with Karengo Rice Crackers 13

Seared Tuna, Walnut and Yuzu Dressing, Puffed Black Rice and Pickled Karengo 16



Toasted Rye, Citrus Smoked Salmon, Salted Capers and Apple Slaw 20

Field Mushrooms on Oat & Linseed Loaf with Bacon Crumb and Truffle Oil 19

Fresh Avocado on Toast with Tahini and Miso with Black Sesame and Spring Onion 15

New Season Asparagus, Buttermilk, Truffle Mayonnaise, Prosciutto and Poached Eggs 20

Roast Pork Belly, Grandma's Homemade Piccalilli, Cauliflower Purée and Garden Salad 24.5

Pan Fried Fish, Summer Pea Broth, Pumpkin Seed Butter and Tarragon Vinaigrette 24



Elevensies

Havana Mimosa with Organic Cold Pressed Tangelo Juice and Cremant Rose Bubbles \$11

Havana Bloody Mary \$17

Maude Methode Traditionelle NV, Central Otago \$13

Lanvin & Fils NV, Champagne, France \$15

Havana Brothers Organic Coldpressed 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