



Sourdough with Kiwi Onion Dip Butter **4**

Warm Olives **9**

Vintage Cheddar Gougeres, Smoked Eel and Jerusalem Artichoke (3) **15**

Cured Salmon, Sour cream, Spiced Pine Nuts, Beetroot Gel and Orange **16**



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

Brunch Sourdough, Crumbed Egg, Bacon, Tomato and Chilli, Garlic Aioli **17**

Field Mushrooms on Sourdough with Truffle Oil **19**

Fermented Honey Yams, House Ricotta, Pickled Walnuts and Pickle Salad **20**

Pork Belly, Onion Puree, Black Bean Caramel, Fried Kalettes and Crispy Grains **24.5**

Pan Roasted Fish, Diamond Clams, Seaweed Butter, Baby Potatoes and Onion Weed Oil **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