

Brunch. *All Day*

CENTRAL OTAGO FRUIT GRANOLA (NGA • VGN) * 19.5

Honey roasted nuts, candied Weet-Bix, spiced coconut yoghurt

SOFT WHITE POLENTA + ASPARAGUS (V • NGA) * 27

Poached eggs, truffled polenta, shaved asparagus, pecorino

+ Bacon • 8 | Sausage • 8 | Beans • 6

DISHERY TURKISH EGGS (V) * 25

Charred Bakery ciabatta, gooey eggs, black garlic labneh, Aleppo pepper butter

+ Bacon • 8 | Sausage • 8

SCRAMBLED EGGS (V) * 19

Lewis Road butter, garden herbs, charred Bakery ciabatta

+ BBQ asparagus • 9 | Bacon • 8 | Beans • 6

THE BIG BREAKFAST * 35

Poached eggs, heirloom tomato, baked beans, Zamora sausage, black pudding, maple bacon, agria hash brown, BBQ Bakery rye

MATCHA FRENCH TOAST (V) * 29

Bakery brioche slab, Tongan vanilla, caramel, mascarpone, berry coulis, hazelnut hokey pokey

+ Bacon • 8

THE VILLAGE BENNIE (V) * 31

Agria hash brown, poached eggs, charred greens, kombu hollandaise, coral tooth mushrooms

+ Bacon • 8 | Salmon • 9

CURED SALMON ON BOAT SHED BAKERY TOAST * 33

Royalburn egg, house pickles, lemon creme fraiche

+ Extra egg • 4

ZAMORA SAUSAGE + MAPLE BACON BUTTIE * 23

Tomato relish, burger sauce, fried egg, cheddar cheese

Add-On's

ROYALBURN EGG * 4

MAPLE BACON * 8

DISHERY CURED SALMON * 9

ZAMORA SAUSAGE * 8

AGRIA HASH BROWN * 7

BRAISED BAKED BEANS * 6

Lunch. *From 11:30am*

SPICY CHICKEN + PANCETTA CLUB SANDWICH * 31

Toasted white bread, blue cheese mayo, fancy lettuce, sweet & sour pickles, Jersey Bennee potatoes

STEWART ISLAND BLUE COD + CHIPS (DF) * 36

Canyon Lager beer batter, Chef's thousand island sauce, caramelised Meyer lemon

PRAWN COCKTAIL + CRISPY CRAYFISH ROLL * 35

Caper, pickled fennel, dill, shoestring fries, milk bun

HEIRLOOM TOMATO + BURRATA (NGA • V) * 35

Beetroot emulsion, basil, elderflower, fried shallots, Arrowtown watercress

+ BBQ Bakery rye • 4

OHAW WAGYU BEEF BURGER * 29

Milk bun, burger sauce slaw, aged cheddar, gherkin salsa verde

+ Fries • 8

PORK LOIN PARMA (NGA) * 33

Deep fried pork schnitzel, tomato sugo, mozzarella, fried egg

+ Beans • 6

DISHERY PINEAPPLE LUMP * 21

Candied ANZAC biscuit base, milk chocolate ganache, marshmallow, smoked chilli pineapple

+ Salted caramel ice cream • 6

Sides

SHOESTRING FRIES * 14

Rosemary salt, parmesan, black garlic mayo

BBQ ASPARAGUS * 15

Preserved lemon, hazelnut praline

CRUNCHY LEAF SALAD * 15

House pickles, avocado

JERSEY BENEE POTATOES * 15

Lewis Road butter, Italian parsley

DF • Dairy Free | NGA • No Gluten Added | V • Vegetarian | VGN • Vegan

