

Breakfast 7:30 – 12:00 pm

TOAST white or brown, strawberry & rhubarb jam	\$8
GRANOLA puffed grains & rice, honey roasted oats & nuts, almond & raspberry panna cotta, poppy seed meringue, vanilla labneh	\$16
BRIOCHE WAFFLES cinnamon & sugar, vanilla custard crème, banana crisps, frozen coconut whip & cocoa nibs	\$18
BREKKIE BURGER cornmeal bun, spiced-glaze TK bacon, fried egg, melted swiss cheese, tomato relish, white slaw & aoli	\$14
EGGS YOUR WAY 2 free range Otaiki Valley eggs on toast with house chutney – poached, scrambled or fried. <u>GF AVAILABLE</u>	\$12
HANGOVER HASH TK corned beef, agria potato, fresh herbs, pumpernickel toast, poached egg <u>GF AVAILABLE</u>	\$22
ALL-DAY BREKKIE SALAD roasted pumpkin & celeriac, TK agria potato hash, roquette & manchego salad, edamame beans in miso, poached egg <u>GF, V</u> <u>+ SHREDDED LAMB \$6.00</u>	\$23
MOTHERS 2 free range Otaiki Valley eggs, bratwurst, house smoked bacon, tomato, GF soy mushrooms & toast	\$23
BENE BOY 2 poached free-range eggs, mushrooms, TK agria potato hash & fresh herbs with hollandaise on rosemary bruschetta <u>+ SMOKED SALMON \$6</u> <u>+ SPICE-GLAZE TK BACON \$4</u>	\$19
THE EMILY scrambled egg & sausage on toast, tomato sauce (only available to kids 5yr & under)	\$5
KIDS WAFFLE maple syrup & vanilla ice cream	\$12
HANDCUT HOUSE FRIES skin on, balsamic aioli	\$11

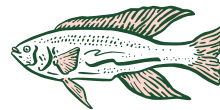
Breakfast Sides till 12:00 pm

ONLY AVAILABLE AS AN ADDITION TO A FULL PRICE DISH

MUSHROOMS	\$3	TOAST	\$4
TOMATO	\$3	TK AGRIA POTATO HASH	\$4
TK SMOKED SALMON	\$6	SHREDDED LAMB	\$6
1 EGG	\$4	BRATWURST	\$4
HOUSE SMOKED BACON	\$4	HALOUMI	\$4

Lunch 12:00 – 2:30 pm

KITCHEN RAMEN Wakame chicken broth, miso roasted pork mince, leaves & shredded veg, sesame, nori, chilli & soft tea egg <u>DF</u>	\$22
ALL-DAY BREKKIE SALAD roasted pumpkin & celeriac, TK agria potato hash, roquette & manchego salad, edamame beans in miso, poached egg <u>GF, V</u> <u>+ SHREDDED LAMB \$6.00</u>	\$23
BURRATA BRUNCH mozzarella with salsa verde, green leaf salad, shaved fennel, bread crisps, tomatoes, salted lemon, black pepper za'taar, <u>V</u>	\$23
WINTER PASTA house made egg noodle tagliatelle, braised winter veg, cream sauce with smoked free range yolk & parmesan shavings	\$32
BAA IN A BUN tomato & turmeric shredded lamb in a potato & flaxseed bun, iceberg, vege pickle, mint & feta labneh – with our skins-on fries, balsamic aioli	\$25
CHICKEN SALAD crispy fried yoghurt chicken, sesame chilli broccoli, mung & roquette, pickled veg, potato noodles, tamari almonds, activated pumpkin seed paste <u>GF</u>	\$26
MEAT EATERS DAILY SPECIAL hearty cuts for carnivores, changing daily – ask your server about today's cut and treatment	\$32
WHOLE SHOULDER OF PRIME LAMB TO SHARE slow roasted, turmeric, raisins, tomato jam, coriander – serves two hungry diners or four if you're grazing (TAKES 40 MINUTES TO PREPARE - PLS PREORDER IF YOU CAN)	\$84.5
MARKET FISH freshly caught, pls ask your server about today's fish dish	\$32



Lunch Sides 12:00 – 2:30pm

SMOKED SALMON	\$6
POTATO OF THE DAY	\$8
VEG OF THE DAY	GF, V \$8
BREAD PLATE NUT & SPICE MIX, INFUSED OIL	\$10
GREEN SALAD, WALNUTS, SUMAC DRESSING	GF, DF, V \$8

All day specials 7:30am – 5:30pm

OLIVES marinated medley	\$6
HANDCUT HOUSE FRIES skin on, balsamic aioli	\$11
BAO BUNS (2 PER SERVE) – PORK BELLY, PEANUT CRUMB – FRIED CHICKEN – SOY MUSHROOMS	\$12
BAA IN A BUN tomato & turmeric shredded lamb in a potato & flaxseed bun, iceberg, vege pickle, mint & feta labneh – with our skins-on fries, balsamic aioli	\$25
KITCHEN FRIED CHICKEN free range chook, TK secret recipe spices & marinade with lemon sour cream	\$18
BURRATA BRUNCH mozzarella with salsa verde, cress, shaved fennel, bread crisps, tomatoes, salted lemon, black pepper za'taar	\$23
BREAD PLATTER with nut & spice mix, infused oil	\$10
CHEESE PLATE kombucha grapes, lavoush, crackers	
– 1 CHEESE	\$18
– 2 CHEESES	\$26
– 3 CHEESES	\$32

DIETARY

Please let us know of any special dietary requirements, we will do our best to meet your needs if we can.

GF = GLUTEN FREE V = VEGETERIAN DF = DAIRY FREE

BAKED, ROASTED OR FRIED – IT'S ALL MADE WITH LOVE RIGHT HERE ON OUR PREMISES. AND JUST LIKE TRUE LOVE, IT CAN'T BE HURRIED. RELAX, CHAT, ENJOY THE DAY.

A SURCHARGE OF 15% APPLIES ON ALL PUBLIC HOLIDAYS.

EFTPOS OR CASH IS OUR PREFERRED METHOD OF PAYMENT, THANK YOU.

BANK FEES OF 1.95% APPLY AS A SURCHARGE TO ALL PAYMENTS BY CREDIT CARD

@ TERRACE_KITCHEN HEY@TERRACE.KITCHEN
TERRACEKITCHEN WWW.TERRACE.KITCHEN

OUR HOURS

OPEN 7 DAYS = 7:30 AM TILL LATE



Atomic Coffee

ESPRESSO		\$3.5
LONG BLACK		\$3.5
AMERICANO		\$3.5
MACCHIATO SHORT/LONG		\$3.5
MOCHACCINO		\$5
LATTE		\$5
CAPPUCCINO	\$4.2 (S)	\$4.8 (L)
FLAT WHITE	\$4.2 (S)	\$4.8 (L)
PICCOLO		\$4
HOT CHOCOLATE		\$5
CHAI LATTE		\$5
FLUFFY WITH MARSHMELLOWS		\$1

EXTRAS

+ DECAF		.80C
+ SOY MILK		.80C
+ ALMOND MILK		.80C
+ COCONUT MILK		.80C
+ EXTRA SHOT		.80C

Forage & Bloom Tea

\$6

SALVATION DEEPLY NOURISHING + RESTORING

Peppermint / Kawakawa / Nettle / Dandelion root

REVIVE GENTLY UPLIFTING + ENERGISING

Gunpowder green / Lemon verbena

REPOSE CALMING, FLORAL + NATURALLY SWEET

Chamomile / Lemon balm / Rooibos / Rose petals

BLOOM RUBY RED, TANGY + REFRESHING

Hibiscus flowers / Elderberries / Rooibos

CLARIFY REFRESHINGLY ENRICHING + INVIGORATING

Ginkgo / Yerba mate / Lemon verbena / Ginger

KLG ZESTY, SPICY + WARMING

Kawakawa / Lemongrass / Ginger

ROASTED EARTHY, NUTTY + BITTER-SWEET

Dandelion Root / Freshly batch roasted

NURTURE NOURISHING, REVITALISING + SUBTLY SWEET

Brunch Cocktails

\$16



FIRE & SPICE

VODKA, SHERRY, SPICE, BROWN SUGAR, TOMATO JUICE



LADY KNOX

RED VERMOUTH, CAMPARI, ROSE WATER, BUBBLES



BITTER & TWISTED

GIN, COINTREAU, MARMALADE, EAST IMPERIAL TONIC



THE AVIATOR

GIN, ELDERFLOWER, HONEY, TONIC WATER, LEMON, CUCUMBER, LEMON BASIL



DAISY SUNDAY

GIN, PINEAPPLE, LIME, HONEY, CHAMOMILE TEA, BASIL, GINGER

Mocktails

\$11



APPLE ALMIGHTY

LIME, MINT, APPLE, CINNAMON



GINGER NINJA

GINGER BEER, PINEAPPLE, GINGER, THAI BASIL



WAKEUP CALL

COCONUT WATER, CUCUMBER, BASIL, LIME, LEMON SYRUP

Wine Selection

please request to see our full list. house selection below (by glass)

FREXINET EXTRA NV (SPARKLING)	\$10
BLACK BARN ROSE	\$12
MUD HOUSE CHARDONNAY	\$11
MUD HOUSE SAUVIGNON BLANC	\$11
Craggy Range Te Muna Road Sauvignon Blanc	\$14
BROOKFIELDS ROBERTSON PINOT GRIS	\$14
PEGASUS BAY RIESLING	\$14
SAINT CLAIR VIOGNIER	\$14
RUA PINOT NOIR	\$14
GREYWACKE PINOT NOIR	\$15
BABICH SYRAH	\$12
Craggy Range Te Kahurangi	\$15
PEGASUS BAY ENCORE (DESSERT)	\$15

Fresh Tap Beer

paddle selection of 4 fresh beers \$18

JUG 1 LITRE \$20 GLASS 425ML \$9.5

Smoothies

– mango, coconut milk, pineapple, turmeric	\$9
– banana, strawberry, almond milk	\$9
– kids smoothie	\$5

Juice Almighty

\$5

- carrot, orange, turmeric
- beet, blackcurrant, ginger
- guava, lime, basil
- orange, apple
- apple

All Good Organics

\$4.5

- karma kola
- lemmie lemonade
- gingerella
- blood orange

Kombucha

\$7

house brewed probiotic - check for daily flavour

— not recommended if pregnant, breast feeding or under 5