

Breakfast 7:30 – 12:00 pm

HOUSE BAKED TOAST \$8
white or brown with summer jam made in our kitchen V

GRANOLA \$16
with honey roasted oats & nuts, almond & raspberry panna cotta, poppy seed meringue, vanilla labneh, fresh fruit V

BRIOCHE WAFFLES \$20
cinnamon & sugar, vanilla custard crème, banana crisps, frozen coconut whip, cocoa nibs, freshly cut fruit V

EGGS ANY STYLE \$14
2 free range Otaiki Valley eggs, toast, house chutney.
- poached, scrambled, fried
V, GF AVAILABLE

BREKKIE IN A BUN \$16
corn bun, spiced-glaze bacon, fried egg, swiss cheese, tomato relish, marinated white slaw & balsamic aioli

HANGOVER BENEDICT \$24
two free-range poached eggs with potato cake, ham hock, spinach, hollandaise, cornmeal bruschetta

MOTHERS \$25
two free-range eggs, bratwurst, TK bacon, tomato, potato cake, whipped feta, marinated slaw, relish, thick cut toast

KITCHEN GREENS \$24
Miso roasted courgetti, avocado, beetroot green pepper dressing, organic local leaves and chick pea cracker GF V

SHAKSUKA \$21
baked free range Otaiki Valley eggs, chipotle white beans, salted lemon dressed spinach with sesame, haloumi and sago bites, rich tomato sauce, toast V
ADD KRANSKY SAUSAGE \$5

KIDS (ONLY FOR KIDS 5 YRS & UNDER)

THE EMILY \$6
scrambled egg, sausage, toast, T-sauce

WAFFLE ON \$12
maple syrup, vanilla ice cream

Breakfast Sides till 12:00 pm

ONLY AVAILABLE AS AN ADDITION TO A FULL PRICE DISH

TOMATO	\$3	TK BACON	\$5
MARINATED SLAW	\$3	POTATO CAKE X 2	\$6
TOAST	\$3	SAGO HALOUMI BITES	\$5
BRATWURST	\$5	HANDCUT HOUSE FRIES	\$12

WE APOLOGISE, BREAKFAST DISHES CANNOT BE VARIED.

Lunch 12:00 – 2:30 pm

KITCHEN RAMEN \$24
wakame chicken broth, miso roasted pork mince, leaves & shredded veg, sesame, nori, chili & soft tea egg

CHICKEN SALAD \$26
crispy fried yoghurt chicken, sesame chili broccoli, mung & leaves, pickled vegetable, potato noodles, tamari almonds GF

KITCHEN GREENS \$24
Miso roasted courgetti, avocado, beetroot green pepper dressing, organic local leaves and chick pea cracker GF V

BAA IN A BUN \$26
tomato & turmeric shredded lamb in a corn bun, iceberg, vegetable pickle, mint & feta labneh – with our skins on fries, balsamic aioli

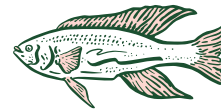
SHAKSUKA \$21
baked free range Otaiki Valley eggs, chipotle white beans, salted lemon dressed spinach with sesame, haloumi bites, rich tomato sauce, toast V
ADD KRANSKY SAUSAGE \$5

DAILY PASTA \$26
made in our kitchen - see our specials menu for today's pasta

MEAT EATERS \$32
hearty cuts for carnivores - see our specials menu

MARKET FISH \$32
what's been hooked and how its cooked - see our specials menu

WHOLE SHOULDER OF PRIME LAMB TO SHARE \$85
slow roasted, turmeric, raisins, tomato jam, coriander
- served 2 hungry diners or 4 if you're grazing...
(TAKES 45 MINUTES TO PREPARE – PLS PREORDER IF YOU CAN)



Lunch Sides 12:00 – 2:30pm

POTATO OF THE DAY	\$8
VEG OF THE DAY	GF, V \$8
GREEN SALAD, WALNUTS, KOMBUCHA DRESSING	GF, DF, V \$8

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

Afternoon midday till 5.30pm

OLIVES marinated medley \$6

SAGO HALOUMI BITES & salsa verde \$10

HANDCUT HOUSE FRIES skins on, balsamic aioli \$12

BAO BUNS chilli peanut sauce & shoot salad \$14
- PORK BELLY (2)
- FRIED CHICKEN (2)
- SOY MUSHROOM (2)

BAA IN A BUN \$26
tomato & turmeric shredded lamb in a corn bun, iceberg, vegetable pickle, mint & feta labneh – with our skins on fries, balsamic aioli

KITCHEN FRIED CHICKEN \$18
free range chook, TK secret recipe spices & marinade with lemon sour cream

KITCHEN GREENS \$24
Miso roasted courgetti, avocado, beetroot green pepper dressing, organic local leaves and chick pea cracker GF V

BREAD PLATTER small \$8 large \$14
with nut & spice mix, infused oil

CHEESE PLATE
kombucha grapes, lavoush, crackers

1 CHEESE	\$18
2 CHEESES	\$26
3 CHEESES	\$32

GRAZING PLATTER \$30 - serves 2 pax \$48 - serves 4 pax
olives, pickles, cheese, bread, cold meats, fruit

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		\$4
LONG BLACK		\$4
AMERICANO		\$4
MACCHIATO SHORT/LONG		\$4
MOCHACCINO		\$6
LATTE		\$5.5
CAPPUCCINO	\$4.8 (S)	\$5.2 (L)
FLAT WHITE	\$4.8 (S)	\$5.2 (L)
PICCOLO		\$4.5
HOT CHOCOLATE		\$6
CHAI LATTE		\$5.5
FLUFFY WITH MARSHMALLOWS		\$1

EXTRAS

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

Forage & Bloom Tea

\$6

SALVATION TEA 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
nettle / lemon balm / fennel / rose hips

Brunch Cocktails

\$17



ESPRESSO MARTINI

VODKA, ESPRESSO, KAHLUA



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

\$12



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)

NZ BUBBLES	\$10
NZ ROSE	\$12
NZ CHARDONNAY	\$12
NZ SAUVIGNON	\$12
VOLCANIC HILL PINOT GRIS	\$13
BEACH HOUSE CHARDONNAY	\$14
CRAGGY RANGE SAV. BLANC	\$15
MAIN DIVIDE RIESLING	\$15
NZ SYRAH	\$12
NZ PINOT NOIR	\$14
CRAGGY RANGE TEKAHU	\$15
PEREGRINE PINOT NOIR	\$15

Fresh Tap Beer

paddle selection of 4 fresh beers \$18

JUG 1 LITRE \$20 GLASS 425ML \$10

Smoothies

- strawberry, mango, banana, orange juice	\$9
- blueberry, banana, spinach, almond milk	\$9
- kids smoothie	\$5

Juice Almighty

\$5.5

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

All Good Organics

\$5

- karma kola
- lemmy lemonade
- gingerella

Kombucha

\$7

house brewed probiotic - check for daily flavour

— not recommended if pregnant, breast feeding or under 5