

# Breakie

## Breakie 8-14:30

Bircher muesli. Cinnamon overnight oats, coconut yoghurt, smashed green apple, poached fruit, raspberry crumble \$16 *df, vv*

Bacon buttie. Ciabatta bun, streaky bacon, soft fried free-range egg, swiss cheese, house chutney, aioli \$15

Pancakes. Buckwheat blueberry pancakes, vanilla mascarpone, berry compote, real maple syrup \$21 *gf*

Shakshuka. Two free-range eggs roasted in tomato cumin sauce, roasted garlic haricot beans, spinach & almond & salted lemon salad, toast, Greek yoghurt \$21 *v, a-df*  
*add cheese kransky \$5*

Mushroom bruschetta. Lemon thyme mushrooms, two poached free-range eggs, ciabatta toast, parmesan \$22 *v*

TK Eggs Benny. Two poached eggs on ciabatta, shaved ham sirloin, potato cake, apple cider hollandaise, maple bacon crumb \$22

Farmers. Two eggs (Fried? Poached? Scrambled?), bratwurst, sautéed mushrooms, streaky bacon, TK potato hash, house chutney, toast. \$24 *a-gf*

The greens. Roasted masala cauliflower, lentil blini, paprika rice crisps, asparagus, back-garden green salsa, salted lemon dressing \$21 *gf, v, a-vv*

Hand-cut chunky fries \$12

The Emily. Kids ½ sausage, scrambled egg, toast \$10 *a-gf*

Kids pancakes. Gluten-free blueberry pancakes (2), fruit, maple syrup \$13

## Lunch 11-15:00

Bao bun. Shoot salad, bao sauce and chili peanuts.

Choice of pork belly or soy mushroom \$8 each

Momos' Dumplings. 4 vege and 4 pork steamed dumplings, sesame-coriander-coconut-tomato Nepalese sauce, chilli "crack" sauce (contains peanuts) \$18

TKFC. \* new recipe\* TK-marinade fried chicken, Sichuan pepper, chickpea crumb, honey-paprika glaze, lemon mayo \$18 *gf*

TK beef. Slow-cooked eye fillet (150-ish grams, served medium-rare), mushroom ketchup, potato-lentil cake \$24 *gf df*

Chicken salad. TKFChicken, cold potato noodles, sesame Asian slaw, shredded leaves \$25 *gf*

Gnocchi. Agria potatoes, burrata fresh cheese, tomato salsa, back-garden green salsa, parmesan \$26 *v*

Market fish. Fresh slaw, black barley, lemon dressing, back-garden green salsa \$26 *df, a-gf*

Mixed leaf salad \$8

Ciabatta & butter \$8

# Lunch

**WINE SELECTION***Whites*

Freixenet (Spain)	10
House NZ Rose	12
House NZ Chardonnay	12
House NZ Sauvignon Blanc	12
Volcanic Hills Pinot Gris	13
Craggy Range Sauv. Blanc	15
Babich <i>organic</i> Chardonnay	15
Seresin dry Riesling	15

*Reds*

Two Lakes Pinot Noir	12
Rua Pinot Noir	14
Volcanic Hills Syrah	14
Te Mata Estate (Cabernet blend)	15

**BEER on tap**

- #1
- #2 Milk Stout \* Sunshine Brewery 5.0%
- #3
- #4 "Beer" Pilsner\* Garage Project 4.8%
- #5 IPA\* Sunshine Brewery 6.0%
- #6

Bottled Good George IPA 5.8% 946ml	20
------------------------------------	----

**BEER and cider bottled**

Corona 4.5%	10
Steinlager <i>pure</i> 5%	
Heineken 5%	
Heneken <i>zero</i>	
Heineken <i>light</i> 2.5%	
Apple cider 4.5%	

**BRUNCH COCKTAILS**

Espresso martini	17
<i>Vodka, espresso, kahlua</i>	
Daisy Sunday	
<i>Gin, pineapple, lime, honey, chamomile, basil, ginger</i>	
The Aviator	
<i>Gin, elderflower, honey, tonic, lemon, cucumber, basil</i>	
Tequila Tickler	
<i>Tequila, dry vermouth, pineapple, coconut water, lime</i>	

**MOCKTAILS**

12

## Wake-up call

- Coconut water, cucumber, basil, lime, lemon syrup*
- Apple almighty
- Apple, lime, mint, cinnamon*
- Ginger ninja
- Ginger ale, fresh ginger, pineapple, basil*

**ALMIGHTY organic juices**

5.5

- Beetroot, blackcurrant, ginger
- Carrot, orange, turmeric
- Guava, lime, basil

**Fizzy drinks**

Karma kola <i>organic</i>	5
Lemmy lemonade <i>organic</i>	5
Gingerella <i>organic</i>	5
Kombucha <i>organic</i> – apple & cinnamon	8
Arepa <i>blackcurrant brain-drink</i>	9

**ATOMIC COFFEE**

Espresso, Long black, Americano	4	
Macchiato short/long	4	
Latte	5.5	
Cappuccino, Flat white	4.8	5.2
Piccolo	4.5	
Mochaccino	5.2	6
Hot Chocolate	4.8	5.5
Chai latte (sweet)		5.5
+Oat, Almond, Coconut, Soy, Extra shot		0.80

**FORAGE & BLOOM TEA**

5.5

## SALVATION DEEPLY NOURISHING + RESTORING

*peppermint, kawakawa, nettle, dandelion*

## 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 flower, 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**g gluten, d dairy, v vegetarian, vv vegan, f free, a available**Credit card payments incur a 1.95% bank fee — A surcharge of 15% applies on Public Holidays*