

# 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, balsamic aioli \$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
Saint Claire Rose	12
Fire Road Chardonnay	12
Edwin Fox Sauvignon Blanc	12
Volcanic Hills Pinot Gris	13
Craggy Range Sauvignon Blanc	15
Babich <i>organic</i> Chardonnay	15
Seresin dry Riesling	15

### Reds

Sangria, homemade (please check availability)	12
Two Lakes Pinot Noir	12
Misha "Cantata" Pinot Noir	15
Volcanic Hills Syrah	14
Te Mata Estate (Cabernet blend)	15

### BEER on tap

#1 Feijoa-apple cider* Mata Brewery 4.6%	10
#2 Milk Stout* Sunshine Brewery 5.0%	
#3 Sour-citrus beer* Garage Project 5.6	
#4 "Beer" Pilsner* Garage Project 4.8%	
#5 IPA* Sunshine Brewery 6.0%	
#6 Wheat IPA* Sunshine Brewery 6.5%	

Bottled Good George IPA 5.8% 946ml	20
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### 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%	
Good George extra-dry 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 *organic* 5

Lemmy lemonade *organic* 5

Gingerella *organic* 5

Kombucha *organic* – apple & cinnamon 8

Arepa blackcurrant brain-drink 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*