

TERRACE



KITCHEN

EST. 2016

Small plates / Starters

Ciabatta & butter	8
Bao bun, mushroom <u>or</u> pork	8 each
TKFC Fried Chicken, TK glaze (gf)	18
Pork and veggie steamed dumplings (4+4)	18
Shredded lamb, TK hummus, pickles (gf, adf)	18
Flatbread, paneer, Vietnamese salad, pickled lime (2)	18
Beetroot tartare, crispy kale, horseradish mayo, balsamic toffee (gf, vv)	16
Heirloom tomato, mozzarella, ciabatta, salsa verde	18
Cucumber, coconut yogurt, lemon, mint & chilli (vv, gf) <i>(organic by Grow Together Farm)</i>	16
Roasted eggplant, cashew ricotta, caper dressing, garlic crisps (vv, gf) <i>(organic by Grow Together Farm)</i>	10

Mains (gf)

TKFC Fried Chicken salad, potato noodles, slaw (gf) <i>vegan with seasonal vegetables available</i>	25
Beef eye-fillet, matchsticks, green pepper hollandaise, jus	26
½ Chicken, tomato-soy glaze, capsicum-pineapple salsa (df)	25
Market fish, bok choy, eggplant purée (df)	26
Pork ribs, chunky fries, corn on the cob (df)	half 25 / full 35
Vegan skillet. Chickpea, tomato, green beans, rice paper	24

Sides \$9

Chunky fries, aioli
Herb-roast potatoes
Leaf salad, pumpkin seeds

Desserts \$10

Apple crumble, custard
+add vanilla ice-cream \$2.50
Deconstructed peanut butter brownie (vv, gf)
Caramel popcorn parfait,
rasp-choc shard, salted cashew rosemary crumble, vanilla bean cremeux

not all ingredients mentioned, please tell us all about your allergies
1.95% surcharge on credit cards
15% surcharge on NZ public holiday
g gluten d dairy vv vegan f free a available

Wines – 150ml glass 🍷 500ml carafe 🍷

Freixenet <i>bubbles</i> , Spain	10 🍷 /30 🍷
Echo <i>Pinot Noir rose</i>	12 🍷 /35 🍷
River Delta Chardonnay	12 🍷 /35 🍷
Edwin Fox Sauv. Blanc.	12 🍷 /35 🍷
Volcanic Hills Pinot Gris	13 🍷 /39 🍷
Rippon Sauv. Blanc (oak.)	15 🍷 /45 🍷
Seresin <i>dry</i> Riesling	15 🍷 /45 🍷
Black Barn chard. (oaked)	16 🍷 /48 🍷

Two lakes Pinot Noir	12 🍷 /35 🍷
TK Sangria (check availability)	12 🍷 /35 🍷
Misha “cantata” Pinot Noir	15 🍷 /45 🍷
Volcanic Hill Syrah	14 🍷 /42 🍷
Mills Reef (merlot blend)	15 🍷 /45 🍷

Brunch Cocktails \$18

Espresso Martini

Vodka, espresso, kahlua

As you do

Bubbles, dry martini,
passion fruit

The Aviator

Gin, elderflower, honey, tonic, lemon,
cucumber, basil

Atomic Coffee

Espresso, Long black,	
Americano, Macchiato	4
Latte	5.5
Cappuccino, Flat White	4.8/5.2
Piccolo	4.5
Mochaccino	5.2/5.8
Hot Chocolate	4.8/5.5
Chai <i>sweet</i> latte	5.5
+oat, almond, soy, coconut,	.80
extra shot	.80

Mocktails \$12

Wake-up call

Coconut water, cucumber,
basil, lime, lemon syrup

Tickled Pink

Guava, green tea, lemon

Ginger Ninja

Ginger ale, fresh ginger,
pineapple, basil

Beers & Ciders

On tap:

#1 Berry-apple cider, Mata Brewery 4.2%	10
#2 Milk stout, Sunshine Brewery 5%	10
#3 IPA, Sunshine Brewery 6%	10
#4 “Beer” lager, Garage Project 4.8%	10
#6 Golden Path, hazy pale ale, Garage Project 4%	10
1-litre jug	20
1-litre paddle of 4 beers	20

Limited edition GP cans: 11
White chocolate stout, with
lemon and raspberry

Bottles and cans:
Peachy hazy IPA by Mata 10
Corona, Steinlager *pure*,
Heineken, Heineken 0%,
Heineken *Light* 10
Good George apple cider 10

Forage&Bloom Tea \$5.5

Salvation. mint, kawakawa,
nettle, dandelion

Revive. green, lemon verbena

Repose. chamomile, lemon
balm, rooibos, rose petals

Bloom. hibiscus, elderberries,
rooibos

KL.G. kawakawa, lemongrass,
ginger

Nurture. nettle, lemon balm,
fennel, rose hip

Soft drinks

Almighty organic juices 5.5

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

Fizzy drinks

Karma cola *organic* 5
Lemmy lemonade *organic* 5
Gingerella *organic* 5

Kombucha *organic* –
Passion fruit & guava 8

Arepa – blackcurrant brain
drink 9