BEVERAGES

C	O	F	F	E	E

0007000			sml	med	bwl
espresso long black (double shot)			3.5 <i>4</i>	4	
macchiato			3.5	4	
flat white			4	5	5.5
cappuccino			4	5	5.5
piccolo latte latte			4	5	5.5
hot chocolate (organic)				5 5	5.5 5.5
mocha				5.5	6
hakanoa; spicy chai, sweet chai	or ginge	er latte		5	5.5
extra shot			0.5		
decaf, organic soy milk or syrup			0.7		
	TE	Δ.			
A selection of Harney & Sons' Tec			akfast [Raspherry	
Peppermint, Citron Green and P			aki doi, i	(doppony,	4.5
COLD PRESS	ED JUI	CES & SMC	ОТНІ	ES	
orange juice	5	special juice			7
apple juice	5	berry antioxido	ant smod	othie	7
CO	ID DE	VERAGES			
	LD DE				
Otakiri sparkling water (300ml)	5	karma cola ra	nge		5
	BE	ER			
heineken	8.5	craft beer		see your	waiter
corona	8.5	heineken light		,	8
	WI	NE			
			sml	med	btl
Lindauer Special Reserve; Brut Cuvée			9.5		
5.4. 54.65			7.5		
Ten Sisters Sauvignon Blanc; Elegant layers of intense fruit balar	nced by (a lona well rounc	led finish	ı	
Marlborough	lood by .	a long won round	9	14	38
Westbrook Pinot Gris;					
A succulently ripe and spicy media	um style v	with notes of quir	ice and	pear	
– rich, ripe and seductive			8.5	13	36
Kakapo 'Barrel Fermented' Chardo					
Rich and finely balanced the pala	ite is crec	amy, long and mo	outh fillin	g, with hints	s of
peach and nectarine. A mineral finish and firm acid back	chone		9	14	38
			,	17	50
Kiritea Pinot Noir; A fine and elegant mouth feel with	n lavers o	f flavour in the be	erry and	cherry spec	etrum.
Soft tannins support the sweet fruit			,		39

Functions and Catering available

Please talk to one of the team or contact us on:

info@thelodgecafe.co.nz • Telephone: 09-849 7464 www.thelodgecafe.co.nz

ALL DAY MENU

Organic Toasted Muesli – greek yog	ghurt,	raspberry compote, seasonal fruit	14.5		
Bagel/Five Grain/Gluten Friendly - crunchy peanut butter, banana, rodark chocolate shards - grilled halloumi, tomato, avocado - smoked salmon, whipped cream of	, duk	kah and coriander	11 14 14.5		
Hotcakes Heaven – caramelised pineapple, dark chocolate sauce, seasonal fruit, coconut, greek yoghurt, and chocolate bark add – manuka smoked bacon (2)					
Three Egg Omelette – free range ega capsicum jam and toasted organic add – smoked salmon add – chorizo	•		17.5 6.5 5		
Smashed Avocado – organic sourdo tomato salsa, feta, dukkah and bals add – manuka smoked bacon (2) add – grilled halloumi	_		17.5 5 6		
Eggs Benedict – free range poached house hollandaise – manuka smoked bacon – smoked salmon and wilted spinacl		gs, toasted organic bap and	18.5 20		
The Lodge Grill – grilled manuka smo portobello, vine tomato and free rar with organic five grain			21		
Free Range Eggs – served any style,	on o	rganic five grain toast	11		
and then add your sides					
Sides/Extras					
portobello creamy mushrooms bacon (2) side salad hashbrown avocado/spinach/vine tomato smoked salmon	5 6 5 7 2.5 3	gluten friendly bread (1) betscharts bratwurst baked beans grilled halloumi chunky chips with aioli chorizo	2 2.5 4 6 7.5 5		

ALL DAY MENU

creamy Mixed Mushrooms – free range poached egg, grilled vine ripened tomato, and organic sourdough add – manuka smoked bacon (2)	19 5
Smoked Kahawai Hashcake – tomato salsa, chimichurri hollandaise, free range poached egg, pickled fennel and petite salad	19.5
Halloumi and Quinoa Salad – roasted pumpkin, spinach, cranberry, walnuts, and tzatziki add – grilled free range chicken add – smoked salmon	19.5 6.5 6.5
Crispy Calamari Salad – olives, vine tomato, pickled fennel, rocket, grilled lemon and basil aioli add – chorizo	19.5 5
Chimichurri Chicken – free range chicken, roasted peach chutney, brie, hazelnut salad, organic sourdough and chips add – avocado	20 3
Mumbai Fish and Chips – beer battered market fish, chips, kasundi and raita	20
Thai Beef Salad – kaffir lime, sesame, pineapple, roasted peanuts, coriander and rice noodles	20.5
Lamb Burger – tzatziki, beetroot, feta, capsicum jam, japanese milk bun and chips	20.5
Chef's Creation – please ask your waiter for our specials today	P.O.A

We only use free range chicken and eggs in our kitchen.

All our breads are organic.

Wherever possible we source all animal products from happy farms where animal welfare is of the highest priority!

Not all ingredients are listed so please talk to your friendly wait staff if you have any allergies or intolerances'