

Quail's Nest Breakfast- 8:30-2:30

Croissant Benedict \$22.0 OR Gluten Free Crepe Benedict \$26.0

Two free-range poached eggs, with hollandaise, and fresh baby spinach.

-Add Kiwi Butcher gold award winning middle bacon. (GF) \$11.5

-Add salsa verde button mushrooms (GF) \$11.0

-Add Mango Coconut fried chicken. (GF) \$13.0

-Add 50g Baked New Zealand salmon **when available**. (Price on arrival) (GF)

-Add Hash sticks. (GF) \$7.5

Salsa Verde Button Mushrooms On Rye Sourdough \$23.0

Sauteed mushrooms, tossed with salsa verde, served on Baked by Blanche rye sourdough, topped with garlic & chives sour cream. (VG/GFA)

-Add Mango Coconut fried chicken. (GF) \$13.0

-Add Kiwi Butcher gold award winning middle bacon. (GF) \$11.5

-Add Lamb, truffle and parmesan sausage. (GF) \$9.0

-Add Crumbed mozzarella. (GF) \$10.5

-Add Hash sticks. (GF) \$7.50

-Add Guacamole. (GF) \$6.5

-Add 50g Baked New Zealand salmon **when available**. (Price on arrival) (GF)

Sticky Date Hot Cakes \$23.0

Served with gold award winning middle bacon, caramel sauce and a quenelle of mascarpone.

-Add Little Liberty brown sugar vanilla ice cream (contains nuts). \$4.5

Savoury Herb Brioche French Toast \$32.0

Served with lamb, truffle and parmesan sausage, fried egg, pickled onion, guacamole and béarnaise sauce. (VGA)

-Add Crumbed mozzarella. \$10.5

-Add Hash sticks. \$7.50

-Add Salsa Verde button mushrooms \$11.0

New Zealand Salmon Hash \$32.0

New Zealand salmon and potato hash cake, topped with baby spinach, pickled onion, poached egg and salsa verde. (GF/DF)

Build-a-breakfast

Your choice of toasted gluten free bread/ rye sourdough/ brioche/ croissant. \$7.5

Mango Coconut fried chicken. (GF/DF) \$13.0

Kiwi Butcher lamb, truffle and parmesan sausage. (GF) \$9.0

7 Hash sticks. (GF/V) \$7.5

Guacamole. (GF) \$6.5

Natural Fare fresh baby spinach. (GF/V) \$5.0

Side tomato sauce (GF), kewpie mayo (GF), house-made aioli (GF), and house-made tartare. (GF) \$1.5

50g baked New Zealand salmon **when available** (Price on arrival) (GF/DF)

Kiwi Butcher Gold award winning middle bacon. (GF) \$11.5

Crumbed mozzarella (GF) \$10.5

Free-range eggs, poached/ scrambled/ fried. (GF) \$4.0/ \$7.0

Salsa Verde button mushrooms (GF/DF) \$11.0

Side house-made hollandaise. (GF) \$2.3
Side Carrot & Cashew Pate. (GF/DF/V) \$5.5

GF - Gluten Free	DF - Dairy Free	VG - Vegetarian	V - Vegan	A - Available
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Quail's Nest Lunch - 8:30-2:30

Mango Coconut Chicken on Stuffing Waffles \$29.0

House-made stuffing waffles, topped with winter slaw, mango coconut chicken cooked in mango gravy sprinkled with seasoned mixed seeds. (GFA)
- Gluten free extra \$1.0

Quail's Nest Sandwiches

BLT \$26.5

Gold award winning middle bacon, with mixed leaves, sliced tomato and aioli on toasted sliced brioche. (GFA)

Eye fillet melt \$28.0

Thinly sliced flash fried eye fillet, on toasted baguette, with mixed lettuce leaves, sliced tomato, aioli, brie and béarnaise sauce. (GFA/DFA)

Sweet and Sour Pork Belly \$27.0

Pork belly cooked in sweet and sour sauce, served on toasted rye sourdough, with winter slaw, sliced tomato, brie and aioli. (GFA/DFA)

Crumbed Mozzarella \$27.0

Crumbed and deep fried mozzarella, served on rye sourdough with, mixed lettuce leaves, sliced tomato, salsa verde and aioli. (GFA)

Add to any sandwich

-Fries with house-made aioli. \$6.5

-Add Guacamole. (GF/V) \$6.5

Wellness Bowl \$26.0

Salsa Verde, pickled red onion, carrot cashew pâté, cold roasted cauliflower & broccoli, roasted red peppers, mixed salad leaves, winter slaw with toasted seasoned seeds and drizzled with garlic herb olive oil. (GF/VGA/DFA/VA)

-Add Mango Coconut fried chicken. (GF/DF) \$13.0

-Add Kiwi Butcher Gold award winning middle bacon. (GF) \$11.5

-Add Crumbed mozzarella (GF) \$10.5

-Add Lamb, truffle and parmesan sausage. (GF) \$9.0

-Add Hash sticks. (GF) \$7.50

-Add Free-range eggs, poached/scrambled/fried. (GF) \$7.0

-Add Salsa Verde button mushrooms. (GF/DF) \$11.0

-Add Guacamole. (GF/V) \$6.5

-Add 50g Baked New Zealand salmon **when available**. (Price on arrival) (GF/DF)

Pan Fried Fish (when available) \$28.5

With hand-cut chips. (GF/DF)

-Add small side salad. \$7.0

-Add Aioli, Tartare, OR Tomato sauce. \$1.5

Salt and Pepper Squid Salad \$22.0

Deep fried squid strips seasoned with house-blend salt and pepper mix, served on seasonal vegetable salad with crispy shallots, drizzled with house vinaigrette. (GF/DF)

-Fries with house-made aioli. \$6.5

Mushroom Stroganoff Pappardelle \$31.0

Sautéed with button mushrooms and garlic, served with pappardelle pasta, and topped with parmesan cheese, crispy shallots and garlic & chives sour cream.

-Add 100g New Zealand eye fillet. \$14

Sides

Salad \$14.0 Mixed salad leaves and seasonal vegetables, drizzled with house vinaigrette. (GFV)

Chilli and Rosemary Polenta Fries \$16.5 With 3 cheese and truffle sauce. (GF)

Affogato \$16.0 (GF/DFA)

Served with a scoop of Little Liberty brown sugar vanilla ice cream, shot of coffee and your choice of liqueur.

House-cut Fries \$12.0 With tomato sauce. (GF/DF/VG/V)