

Homegrown Brews

Hawthorne Coffee

Espresso | Long Black

Americano | Machiato

Flat White | Latte

Cappuccino | Hot Chocolate

Chai Latte

Mochaccino | Dirty Chai Latte

Fluffy

Reg Lrg

\$ 5

\$ 5

\$ 5.5 \$ 6

\$ 5.5 \$ 6

\$ 5.5 \$ 6

\$ 6 \$ 6.5

\$ 3 \$ 3

Extras

\$ 1

Oat Milk | Almond Milk

Soy Milk | Coconut Milk | Cream

Vanilla Caramel Hazelnut Shot

Tea

\$ 5

English Breakfast | Earl Grey

Green | Peppermint

Cold Drinks

\$ 8.5

Smoothies

Banana | Berry | Tropical

Frappes (made w/ blended ice)

Chocolate | Coffee | Mocha

Served w/ whipped cream

Iced Coffee (poured over cubed ice)

Double shot Hawthorne Coffee

Served w/ whipped cream

Hawke's Bay Brewing Company

Pure Lager | Indian Pale Ale | Pilsner \$ 10

Apple Cider | Passionfruit Cider (2.5%)

Deutz Bubbles 200ml

\$ 15

Karma Drinks

\$ 6

Cola | Lemonade | Raspberry

Lemon, Lime & Bitters | Gingerella

Juices

\$ 6

Orange | Apple | Orange, Mango &

Apple | Apple & Blackcurrant

Still Water | Sparkling Water

\$ 5

Homegrown Eats

Broccoli and Cheese Bites

\$ 8.5

Served w/ garlic aioli

Salt and Pepper Calamari

\$ 12

Served w/ lemon and mayonnaise

Soup of the Day (GF available)

\$ POA

Served w/ toasted homemade focaccia.

See our specials board for today's soup.

Straight cut Fries

\$ 8.5

Served w/ Watties Tomato sauce.

Curly Fries

\$ 8.5

Served w/ Watties Tomato sauce.

Beef Burger

\$ 16.50

Grilled Angus beef pattie, garden greens, swiss cheese, slaw on a brioche bun, with barbeque sauce and aioli

Add a side of fries

\$ 5

Feta and Quinoa Burger (DF) (V)

Grilled feta and quinoa pattie, garden greens, swiss cheese and slaw on a brioche bun with aioli.

\$ 17

Add a side of fries

\$ 5

Beef Nachos

\$ 14

Beef and chilli beans, served w/ cheese sauce, sour cream and spring onions.

Creamy Mushrooms

\$ 18.50

Creamy mushrooms served on a potato rosti with winter greens and balsamic drizzle.

Add crispy bacon

\$ 5

Local Suppliers

Where possible we source our produce from Hawke's Bay growers and suppliers. We are proud of the quality, award-winning food and wine our region produces and our team look for opportunities to showcase them wherever possible.

Quality Ingredients

Our team hand-pick our fresh produce to ensure you receive the best quality ingredients.

Most cabinet items are made fresh daily and our cooked menu is made to order to ensure optimal freshness.