

THE BUTCHER BAKER

BREAKFAST

our breakfast menu is served from 8am-11.30am on weekdays

sourdough toast, whipped butter, salt river garden preserve	12
eggs your way on toast scrambled + \$1	17
oat porridge, caramelise white chocolate, labneh, seasonal fruit	17
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	30
turkish bagel, goat curd, beetroot rhubarb jam, candied walnuts	22
brown butter, buckwheat pancake, greek yoghurt, lemon curd	26
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	27
extra egg poached or fried	4
house made wheat free bread	5
greens / mushroom / avocado	7
bacon	8

HIGH NOON COFFEE

black white	4.5 / 5
hot chocolate	5.5
mocha	6
house made chai	6
oat pea almond cream	+ 1

LOVE TEA

english breakfast french earl grey green digestive	5
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CHILLED DRINKS

almighty organic juices	7
everybody's cola kombucha	8
good sh*t ginger soda	10
antipodes sparkling water 500ml / 1L	10 / 14

THE BUTCHER BAKER

LUNCH

our lunch menu is served from 11.30am on weekdays & from 2pm sundays

marinated olives	10
sourdough, brown butter - 1pc	4.8
charcuterie	18

line caught market fish	m/p
dry aged nz beef	m/p
turkish bagel, goat curd, beetroot rhubarb jam, candied walnuts	22
folded eggs, smoked brisket, green onions, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, broccolini, vincotto vinaigrette, almonds	26

warm greens, whipped goat curd, almonds	22
bitter leaf salad, house vinaigrette	15
cassava fries, aioli	17

DESSERT

affogato amaretto + \$6	14
housemade ice cream	12
housemade sweet pastries - <i>see staff for options</i>	

dessert wine & digestive liqueurs available to pair

THE BUTCHER BAKER

BRUNCH / LUNCH

our brunch / lunch menu is served from 8am-2pm on weekends

brunch cocktails

apricot verjuice spritz	16
orange juice, l'opera	14
caffè corretto	10

sourdough toast, whipped butter, salt river garden preserve	12
eggs your way on toast scrambled + \$1	17
oat porridge, caramelise white chocolate, labneh, seasonal fruit	17
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	30
turkish bagel, goat curd, beetroot rhubarb jam, candied walnuts	22
brown butter, buckwheat pancake, greek yoghurt, lemon curd	26
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	27

line caught market fish	m/p
dry aged nz beef	m/p
folded eggs, smoked brisket, green onions, sourdough	28
pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough	27
chickpea socca, broccolini, vincotto vinaigrette, almonds	26

salads & sides

warm greens, whipped goat curd, almonds	22
bitter leaf salad, house vinaigrette	15
cassava fries, aioli	17
sourdough, brown butter - 1pc	4.8
extra egg poached or fried	4
house made wheat free bread	5
greens / mushroom / avocado	7
bacon	8

brunch cocktails available from 11am