

THE BUTCHER BAKER

BREAKFAST

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

| | |
|---|-----|
| sourdough toast, whipped butter, salt river garden preserve | 13 |
| eggs your way on toast scrambled +1 | 17 |
| maple roasted granola, chia seeds, rhubarb, greek yoghurt | 18 |
| farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough | 32 |
| pastrami croque madame, greyere cheese, mustard, fried egg, sourdough | 28 |
| smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta | 28 |
| buckwheat pancake, brown butter, greek yoghurt, lemon curd | 27 |
| extra egg poached or fried | 4.5 |
| house made wheat free bread | 5.5 |
| greens / mushroom | 8 |
| avocado | 7 |
| bacon | 8.5 |
| haloumi / greyere | 10 |

HIGH NOON COFFEE

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|-----------------------|---------|
| black white | 5 / 5.5 |
| hot chocolate mocha | 6 |
| house made chai | 7 |
| oat almond cream | + 1 |

LOVE TEA

| | |
|--|-----|
| english breakfast french earl grey green digestive | 5.5 |
|--|-----|

CHILLED DRINKS

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|-------------------------------|----|
| almighty organic juices | 9 |
| everybody's cola kombucha | 8 |
| good sh*t ginger soda | 12 |
| oravida sparkling water 800ml | 12 |

THE BUTCHER BAKER

LUNCH

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

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|--|-----|
| marinated olives | 10 |
| sourdough, brown butter - 1pc | 5 |
| charcuterie | 18 |
| line caught market fish | m/p |
| dry aged nz beef | m/p |
| agria gnocchi, brown butter sage, pangrattato | 36 |
| beef carpaccio, polenta, mayonnaise, bottarga, soft boiled egg | 28 |
| organic chicken schnitzel, gribiche, mixed herbs, lemon wedge | 33 |
| chickpea socca, sprouting broccolini, marinated almonds | 26 |
| leaf salad, house vinaigrette | 19 |
| brussel sprouts, chicken skin, caramelised whey, pickled mustard | 22 |
| flamed halloumi cheese, salt river honey, oregano | 21 |
| cassava fries, aioli | 18 |

DESSERT

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|---|----|
| affogato amaretto + \$9 | 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

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

brunch cocktails

| | |
|---|-----|
| orange juice, l'opera | 16 |
| caffè corretto | 13 |
| sourdough toast, whipped butter, salt river garden preserve | 13 |
| eggs your way on toast scrambled +1 | 17 |
| maple roasted granola, chia seeds, rhubarb, greek yoghurt | 18 |
| farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough | 32 |
| pastrami croque madame, greyere cheese, mustard, fried egg, sourdough | 28 |
| smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta | 28 |
| buckwheat pancake, brown butter, greek yoghurt, lemon curd | 27 |
| line caught market fish | m/p |
| dry aged nz beef | m/p |
| agria gnocchi, brown butter sage, pangrattato | 36 |
| beef carpaccio, polenta, mayonnaise, bottarga, soft boiled egg | 28 |
| organic chicken schnitzel, gribiche, mixed herbs, lemon wedge | 33 |
| chickpea socca, sprouting broccolini, marinated almonds | 26 |

salads & sides

| | |
|--|-----|
| sourdough, brown butter - 1pc | 5 |
| leaf salad, house vinaigrette | 19 |
| brussel sprouts, chicken skin, caramelised whey, pickled mustard | 22 |
| flamed halloumi cheese, salt river honey, oregano | 21 |
| cassava fries, aioli | 18 |
| extra egg poached or fried | 4.5 |
| house made wheat free bread | 5 |
| greens / mushroom | 8 |
| avocado | 7 |
| bacon | 8.5 |
| haloumi / greyere | 10 |

brunch cocktails available from 11am