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, seasonal fruit, greek yoghurt	19
heirloom tomatoes on toast, rouille, feta, fresh herbs	24
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	33
pastrami croque madame, gruyère cheese, mustard, fried egg, sourdough	28
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	29
buckwheat pancake, brown butter, greek yoghurt, lemon curd	28

extra egg poached or fried	4.5
house made wheat free bread	5.5
greens / mushroom	8
avocado	7
bacon / halloumi / gruyère	9

HIGH NOON COFFEE

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

LOVE TEA

english breakfast | french earl grey | green | digestive	5.5

CHILLED DRINKS

almighty organic juices - apple / orange	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

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	37
smoked fish pie, aligot, chives, fennel	30
organic chicken schnitzel, gribiche, mixed herbs, lemon wedge	33
charred eggplant scapece, chickpea socca, walnuts, lavender oil	28
asparagus slaw, cherry tomato, bresaola, parmesan, truffle	28
leaf salad, chardonnay vinaigrette, crispy chicken skin	19
heirloom tomatoes, strawberries, marigold	25
flamed halloumi cheese, salt river honey, oregano	22
cassava fries, aioli	18

DESSERT

affogato | amaretto + $9	14
housemade ice cream	12
housemade sweet pastries - *see staff for options*	

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	19
heirloom tomatoes on toast, rouille, feta, fresh herbs	24
farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough	33
pastrami croque madame, gruyère cheese, mustard, fried egg, sourdough	28
smoked tomatoes, scrambled eggs, ferment chili, turkish pide, feta	29
buckwheat pancake, brown butter, greek yoghurt, lemon curd	28
line caught market fish	m/p
dry aged nz beef	m/p
agria gnocchi, brown butter sage, pangrattato	37
smoked fish pie, aligot, chives, fennel	30
organic chicken schnitzel, gribiche, mixed herbs, lemon wedge	33
charred eggplant scapece, chickpea socca, walnuts, lavender oil	27
asparagus slaw, cherry tomato, bresaola, parmesan, truffle	28

sides & salads

sourdough, brown butter - 1pc	5
charcuterie	18
leaf salad, chardonnay vinaigrette, crispy chicken skin	19
heirloom tomatoes, strawberries, marigold	25
flamed halloumi cheese, salt river honey, oregano	22
cassava fries, aioli	18

see staff for breakfast sides

brunch cocktails available from 11am