

## Breakfast...

- House-made Granola** – Toasted house-made granola layered with seasonal fruit compote and finished with Raglan coconut yoghurt (VG, N, G) \$22.00  
 ~ Milk options: full / trim / soy / coconut / almond / oat
- Classic Eggs on Toast** – Two free-range eggs cooked your way, served on Arobake bread (V, G) \$16.00  
 ~ Eggs: scrambled / poached / fried  
 ~ Choice of bread: sourdough / multi-grain / brioche / gluten free bread  
 ~ Add-ons: NZ streaky bacon / cold-smoked salmon / sautéed mushrooms / golden hash brown (\$7.00 each)
- French Toast** – Brioche French toast topped with seasonal fruit compote, and Raglan coconut yoghurt, finished with maple syrup (V, D, G) \$27.00
- Toast and Spreads** - Your choice of sourdough, multigrain, brioche or gluten free bread from Arobake (V, G) \$15.00  
 ~ Choose two: whipped Westgold butter / Honey Bunny honey / homemade seasonal jam / Nutty boys peanut butter / marmite
- Omelette** – Three-egg omelette with NZ streaky bacon, cheddar cheese, and spinach Served with toasted white sourdough (D, G) \$27.00
- The Oh! Breakfast** – Two eggs to your liking, served with golden hash, grilled tomatoes, herb-garlic mushrooms, baked beans, choice of protein and choice of bread (G) \$29.00  
 ~ Eggs: scrambled / poached / fried  
 ~ Choice of bread from Arobake: sourdough / multi-grain / brioche / gluten free bread  
 ~ Choice of protein: NZ streaky bacon or salmon
- The Oh! Veg Breakfast** – Two eggs to your liking, served with golden hash, grilled tomatoes, herb-garlic mushrooms, baked beans, baby spinach, and choice of bread. (V, G) \$29.00  
 ~ Eggs: scrambled / poached / fried  
 ~ Choice of bread from Arobake: sourdough / multi-grain / brioche / gluten free bread
- Oh! Bennie** – Two poached eggs on choice of bread or hash brown served with baby spinach and hollandaise sauce (G, D, V) \$27.00  
 ~ Choose one: smoked salmon / NZ streaky bacon / sautéed mushrooms  
 ~ Choice of bread from Arobake: sourdough / multi-grain / brioche / gluten free bread

*We follow a registered Food Control Plan and take great care in preparing your meals. However, please be aware that our food may contain, or come into contact with, common allergens such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, and shellfish. If you have any allergies or dietary requirements, please let our team know.*

*D – Contains Dairy G – Contains Gluten N – Contains Nuts V – Vegetarian VG – Vegan S – Contains Seafood  
 Please note many of these dishes can be modified to assist dietary requirements.*