

Freddies

MENU

BREAKFAST

Until 11:30am (GF options on request)

1.. Eggs on Sourdough (GF + V)

Free-range eggs on seeded sourdough.
Poached or scrambled .. \$16

2.. Eggs Benedict (GF)

Cage-free bacon, free-range eggs, cherry tomato, baby spinach & Kaitaia Fire hollandaise .. \$23

3.. Smashed Avocado (GF + V)

With pico de gallo, halloumi grill cheese & sweet onion jam .. \$21

4.. Wild Mushrooms (GF + V)

With rocket, whipped goat's cheese, pumpkin pepitas seeds & pickled onion .. \$21

5.. Big Breakfast

Bacon, free-range eggs, deep-fried chicken bites, potatoes, Kransky sausage, lamb, tomato & beans .. \$28

6.. Croque Monsieur

En brioche, mustard Dijon, avocado, honey ham, fried eggs & béchamel cheese .. \$20

7.. Spanish Omelette (GF)

With chorizo, roasted mushroom, cheese & sriracha sour cream .. \$22

8.. Mushroom & Spinach Omelette (GF+V)

Herb roasted mushroom & spinach, pico de gallo salsa & crumbled feta cheese .. \$20

9.. Umami Beef Mince (GF)

With carrot and celery on toasted sourdough, parmesan, poached egg with a lemon herb crumb garnish .. \$24

10.. Açaí Bowl (GF + V)

Acai pulp, blackcurrants, banana, coconut water & garnish .. \$18

11.. Salted Caramel Bowl (GF + V)

Banana, pea protein, peanut butter, mesquite, pink Himalayan salt, nut milk & garnish .. \$18

LUNCH

11:30am onwards

12.. Crispy Buttermilk Chicken (GF)

Bite-sized with blue cheese sauce & Franks hot sauce .. \$18

13.. NZ Beef Herb & Chilli Meatballs (GF)

With tomato ragu & parmesan .. \$18

14.. Roast Duck Wonton Nachos (GF)

With pineapple salsa, hoisin plum sauce, sweet soy sauce & whipped cream cheese .. \$22

15.. Okonomiyaki Japanese Pancake

With smoked salmon salad .. \$23

16.. Waffles

With buttermilk fried chicken, smoky succotash, ssamjang sauce & vegetarian mayo .. \$24

17.. Deep Fried Goat Cheese (V)

Goat cheese & mozzarella ball with almond slithers & Manuka honey drizzle .. \$16

18.. Charred Broccolini (GF)

With whipped sesame, chilli crisp, citrus, mesclun salad .. \$16

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE LET OUR FRIENDLY STAFF KNOW.

SALADS

19 .. Pear & Halloumi Salad (v)

With rocket, walnut & honey mustard dressing .. \$16

20 .. Creamy Kale Salad (v)

With a creamy sesame dressing, kumara noodles, seaweed crackers, shiitake mushrooms & avocado .. \$18

PIZZA

21 .. Pepperoni

Tomato sauce base, spicy pepperoni, mozzarella & parmesan .. \$26

22 .. Margherita (v)

Tomato sauce base, buffalo mozzarella, basil, parmesan & extra virgin olive oil .. \$24

23 .. Tandoori Chicken

Shredded chicken, capsicum, red onion, coriander & avocado whipped cream .. \$28

24 .. Vegetarian (v)

Garlic oil, buffalo, mozzarella, mushrooms, seasonal roasted vegetables & kimchi mayo .. \$24

SMALL SIDES

25 .. Cauliflower Popcorn (v)

With tzatziki sauce .. \$14

26 .. Fries With Bacon (GF + v)

With béchamel cheese & BBQ sauce, or Japanese curry .. \$15

27 .. Loaded Wedges (GF + v)

With sweet chilli, sour cream, cheese & bacon bits .. \$15

PLATTERS

Serves 4 people

28 .. Charcuterie

Spanish chorizo, pepperoni salami, prosciutto, spiced pork, grilled artichokes, pickled onion, cornichons (pickled cucumber), feta, marinated olives, capers, sundried tomato, basil pesto & artisan bread .. \$60

29 .. Gourmet Grazing

Buttermilk chicken bites, garlic prawn cutlets, Kransky sausage, herb & chilli meatballs, garlic bread, hot Camenbert with bruschetta & a classic slaw .. \$80

30 .. Mediterranean Melange

Lamb souvlaki, shish tawook, garlic paprika prawn, hummus, baby cucumber, Turkish pide, tzatziki dressing, kalamata olives, falafel & halloumi .. \$80

DRINKS

SMOOTHIES .. \$14

All served with coconut water

The Nut Job

Banana, peanut butter, maca, cacao, chia seeds & dates.

The Dragon

Strawberries, raspberries, banana, pink dragonfruit, Raglan Coconut Yoghurt.

The Green Room

Banana, spinach, avocado, matcha, spirulina, chia seeds.

FRESH JUICE .. \$10

Orange - Apple - Grapefruit

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