



THE TERRACE

DAY MENU

## DAY MENU | RĀRANGI KAI

<b>SOUP OF THE DAY</b>	<b>16</b>	<b>BUTTERMILK FRIED CHICKEN BITES</b>	<b>17</b>
		With chilli aioli	
<b>SAVOURY WAFFLES</b>	<b>18</b>		
Southern fried chicken, creamy hollandaise		<b>VEGAN MEATBALLS <b>VE</b></b>	<b>18</b>
		Charred broccoli, plant-based meatballs, tomato ragu, parmesan, dukkha, basil.	
<b>WILD WHEAT KUMARA SOURDOUGH SERVED YOUR WAY</b>			
<b>Bacon &amp; Eggs</b>	<b>18.5</b>	<b>SLIDERS</b> (Two each)	
Waikato cage free bacon, free range eggs, rocket, creamy hollandaise		<b>Beef</b>	<b>19</b>
		Slow braised brisket, slaw, sniracha aioli, cornichons	
<b>Slow Braised Beef Cheek</b>	<b>20</b>	<b>Fish</b>	<b>20.5</b>
Black eyed beans, rocket, poached egg		Battered fresh market fish, green chilli relish, slaw, cornichons	
<b>Salmon</b>	<b>18.5</b>	<b>Mushrooms <b>V</b></b>	<b>19</b>
Cold smoked Atlantic salmon, Yolo cream cheese, red onion, capers, dill		Ferry Road halloumi, mushrooms, slaw, basil pesto, cornichons (Vegan option available)	
<b>Mushrooms</b>	<b>17.5</b>	<b>SHOESTRING FRIES</b>	<b>10</b>
Handpicked Prebbleton mushrooms, whipped Yolo goats cheese, pepitas, homemade pickled onion		With aioli	
<b>THAI BEEF SALAD</b>	<b>22</b>	<b>RĪWAI WEDGES</b>	<b>13</b>
Slow roasted beef, rice noodles, lettuce, tomato, coriander, peanut, crispy noodles		With creole spices, sweet chilli, sour cream	
<b>BACON BUTTY</b>	<b>16.5</b>		
Ciabatta, fried egg, caramelised onion, HP sauce			

## HAND ROLLED PIZZAS

(From 11am until late)

<b>Prosciutto &amp; Arugula</b>	<b>26.5</b>	<b>Margherita <b>V</b></b>	<b>22</b>
Mozzarella, prosciutto, arugula, shaved pecorino		Mozzarella, tomatoes, parmesan, basil, cracked pepper	
<b>Chicken &amp; Cranberry</b>	<b>28</b>	<b>Pepperoni &amp; Chorizo</b>	<b>25</b>
Free range grain-fed cajun spiced chicken, brie, cranberry sauce, caramelised onion		Mozzarella, pepperoni, chorizo	

**V** = Vegetarian

**VE** = Vegan

Please advise your server of any dietary allergens and our team will endeavour to accommodate your request.

While we take great care to avoid contamination, the list of food and beverage items may contain or come in contact with common allergens.

## DRINKS MENU | RĀRANGI INU

### COFFEE | KAWHE

Flat White	5.3
Cappuccino	5.3
Latte	5.8
Long Black	4.8
Short Black	4.8
Macchiato	4.8
Americano	4.8
Mochaccino	5.3
Hot Chocolate	5.8
Sweet or Spicy Chai Latte	5.8
Lemon Toddy	5.3
Extra Shot or Flavoured Shot (Hazelnut, Caramel, Vanilla)	1
Soy Milk / Almond Milk / Coconut Milk	1
Large Cup	0.5

### ICED DRINKS | INU HUKAPAPA

Iced Teas (Mango, Peach, Lemon)	6
Iced Coffee (Americano, Latte, Mocha)	6
Smoothies (Mango, Peach, Berry)	6

### WATER | WAI

Kiwi Blue Water - Still	5
Kiwi Blue Water - Sparkling	5

### TEA (Harney) | TĪ

English Breakfast	4.5
Earl Grey Supreme	4.5
Peppermint Herbal	5.5
Citron Green or Gunpowder Green	5.5
African Autumn (Cranberry & Orange)	5.5
White Peach	5.5
Hot Cinnamon Sunset	5.5
Vanilla Comoro (Decaf)	5.5
Chamomile	5.5

### JUICE | WAI HUARĀKAU

Most Juices Apple & Feijoa / Apple & Peach / Apple & Guava / Apple, Orange & Mango	6
Keri Juice Orange / Apple	5.5

### SOFT DRINKS | INU HIHĪ

Coke / Coke No Sugar / Sprite / Fanta / L&P	5.5
Schweppes Lemon, Lime & Bitters	5
Schweppes Ginger Beer	5.5
Bundaberg Ginger Beer	6
Red Bull	6
Kombucha Mango Passion / Ginger Lemon / Raspberry Lemon	6





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