



A SELECTION OF HANDMADE PASTRIES

Pecan & dark chocolate brownie, vanilla mascarpone

Classic French opera cake

Strawberry mille-feuille

Dulce de leche éclair

Lemon meringue tart

TRADITIONAL SANDWICHES WITH A
MODERN TWIST

Smoked Akaroa salmon, shrimp, juniper, caraway, rye bread

English cucumber, lemon & watercress cream, white bread

Smashed beef slider, American cheese, pickles, brioche bun

Free range ham, caramelised apple relish, smoked local cheese,

Waitaha sourdough

FRESHLY BAKED SCONES

Raisin scones, clotted cream, raspberry jam, butter medallions



FANCY A SPOT OF TEA?

*English Breakfast / Early Grey / French Earl Grey /
China Jasmine / Gorgeous Geisha / Just Peppermint /
Pumping Pomegranate /*

BARISTA MADE COFFEE

*Espresso / Long Black / Flat White / Latte / Macchiato /
Cappuccino / Mochaccino*

CELEBRATING?

<i>De Bortoli Prosecco</i>	<i>12</i>	<i>55</i>
<i>Laurent Perrier Champagne</i>	<i>25</i>	<i>130</i>