

## BEFORE 12

<b>Big Kiwi (gfo)</b> 14.5 Yorkshire reared pork sausage, thick cut streaky bacon, flat cap mushroom, organic house beans, ciabatta, eggs your way	<b>Early Burger</b> 11.0 Sesame brioche, Yorkshire pork patty, baby cress, hash, streaky bacon, house relish <i>Add a fried egg + 1.8</i>
<b>Big Ozzy (v) (gfo)</b> 13.5 Crispy halloumi, hash, charred, tenderstem, herb roasted flat mushroom, house mixed beans, ciabatta, two free range eggs your way, whipped tofu	<b>Selection of Toast (v)</b> 5.5 Ciabatta, sourdough, butter choice of honey, vegemite, organic peanut butter or house jam <i>Extra spread + 0.5</i>
Selection of Fresh Pastries - <i>ask your server</i>	<b>Toasted Banana Bread</b> 6.0 House made banana bread, ozone Espresso & maple butter

## ALL DAY

<b>Acai Bowl (vg)</b> 8.5 Yuzu melon, acai smoothie, coconut & maple granola, peanut butter	<b>Mushroom Stack (gf)</b> 13.0 Hash brown, free range poached egg, avo, whole grain mustard hollandaise, smoked almonds
<b>Avo on Toast (v) (gfo)</b> 12.5 Smashed avo, one poached egg, chilli & orange marmalade, daikon, ricotta, Singapore spiced dukkah, heirloom tomato	<b>Sweetcorn &amp; Ricotta Fritters (v) (gf)</b> 13.0 Corn, chilli, ricotta, coriander, beetroot crema, smashed avo, orange chilli marmalade, ricotta, poached egg, smoked almond <i>Add halloumi +3.2 or bacon +3.5</i>
<b>Shrooms (v) (vgo) (gfo)</b> 12.5 Mix seasonal mushrooms, garlic, caramelised onion puree, fried enoki, herb pesto, nori & sage crumb	<b>Kiwi Classic - Mince on Toast (gfo)</b> 16.0 Yorkshire grass fed lamb mince, pickled shallots, dill labneh <i>Add poached egg 1.8</i>
<b>Salt Beef Benedict</b> 14.0 16 hour braised Yorkshire salted brisket, english muffin, crispy shallot, poached eggs, wholegrain mustard hollandaise <i>Upgrade to Croissant +2.0</i>	<b>Chilli Crab Scramble</b> 14.2 Scrambled eggs with sambal olek butter, blue swimmer crab meat, sourdough, crispy onion, chive oil sour cream
<b>Eggs Benedict</b> 14.5 Wholegrain mustard hollandaise, poached eggs <i>Choice of</i> - <i>Broccoli, kale, herb pesto, mix seeds (v)</i> - <i>Hot smoked cold salmon, fried capers, chive oil</i> - <i>Karaage chicken, wasabi peas</i>	<b>Beans on Toast (vgo) (gfo)</b> 11.0 Organic chilli beans mix, Ricotta, Herb pesto, sourdough, Kumara chips
<b>French Toast</b> 12.0 <i>Please see specials board</i>	<b>Turkish Eggs (v) (gfo)</b> 13.0 Free range poached eggs, garlic labneh, harissa, dill, pickled red onion, Singapore dukkah, focaccia <i>Add lamb mince +4</i>

## SIDES

<b>Twice Cooked Potato</b> 5.5 Aioli, chicken salt/maldon salt
<b>Kumara Fries (v)</b> 6.0 w/ truffle aioli
<b>Crispy Halloumi Wedges (v)</b> 6.5 with pineapple hot sauce

## ADD

<b>Thick-Cut Streaky Bacon (gf)</b> 3.5
<b>Hash Browns (v)</b> 2.5
<b>Hot Smoked Cold Salmon (gf)</b> 4.5
<b>Crispy Ewes Milk Halloumi (v) (gf)</b> 3.5
<b>Smashed Avocado (vg) (gf)</b> 3.0
<b>16-hour Salt Beef Brisket</b> 4.0
<b>Free-Range Poached Egg (gf)</b> 1.8

Please make your server aware of any allergies and be aware that nuts and gluten are present in our kitchen at all times.

Vegetarian (v) - Vegan / Option (vg) / (vgo) - Gluten-Free / Option (gf) / (gfo) - Nuts (n)