



BRUNCH 9AM TILL 3PM

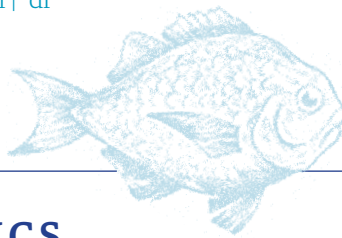
Proudly serving local Bellbird Bakery and Butterfly & Scotch Bacon

CAVE ROCK BREAKFAST	33	SUPERFOODS	26.5
Streaky bacon, maple & blueberry sausage, house hash, eggs your way, tomato, mushroom, house beans, sourdough *gf *df		Broccoli, spinach, kale, balsamic beetroot, avocado, poached eggs, toasted seeds, sourdough *gf *v	
BEACHED AS BENNY	28	SMASHED AVO & SALMON	28.5
Sourdough, herb crême, poached eggs, hollandaise, dukkha: either bacon, smoked salmon, mushroom, or avocado *gf *df *n		Scrambled eggs, crispy capers, salmon caviar, herb oil, ciabatta *gf df	
CRISPY CHICKEN WAFFLES	28.5	TOMATO & CUMIN SHAKSHOUKA	27
Cinnamon mascarpone, fried pickles, maple syrup *df		North African spiced tomato & peppers, baked eggs, sourdough gf df vg	
SWEET WAFFLES	27.5	CROQUE MADAME	23
Poached strawberries, pistachio praline, whipped cream, chocolate butter *df		Ham, spinach, cheese, mornay sauce, fried egg, sourdough	
WAGYU MINCE ON TOAST	28	GRANOLA BOWL	22.5
Slow braised wagyu mince, poached egg, beetroot mascarpone, pecorino, paprika oil, sourdough *gf *df		Puffed wheat, seeds, coconut yogurt, honey, seasonal fruits df v	

SIDES

Hollandaise **4** / House Hash **7** /
Mushrooms **8** / Bacon **10** / Smoked Salmon **12** /
Two eggs **8** / Spinach **5** / Sausage **11**

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SMALL PLATES

FLAT BREAD	21
Confit garlic, shaved parmesan, rocket *df vg	
BEACH HUMMUS	22
Toasted cumin, preserved lemon, crunchy chickpeas, house made pita df v	
AKAROA SALMON SASHIMI	26.5
Ponzu soy sauce, radish, spring onion, preserved lemon mayonnaise gf df	
POACHED PRAWNS	27
Thousand island dressing, cos lettuce, avocado, croutons *gf df	
CHICKEN & CORN CROQUETTES	24
Mustard mayo, herbs, parmesan gf	
BBQ PORK BITES	25
Lemongrass bbq sauce, avocado mousse, dukkha gf *df *n	
SHITAKE DUMPLINGS	23.5
Chilli crunch, spring onion, sesame df v /	



v - vegan | vg - vegetarian | gf - gluten free options prepared with care, but traces may remain. Please inform staff if coeliac
df - dairy free | n - contains nuts (please advise staff) | / - spicy | *Dietary option available

CLASSICS

BEACH SEAFOOD CHOWDER	27
Salmon, prawns, mussels, potato, crispy capers, toasted bread *gf	
HOUSE BATTERED MARKET FISH	31
House slaw, ranch dressing, pepitas, agria fries, tomato sauce df	
STEAMED NZ MUSSELS	30.5
Creamy white wine & chipotle sauce, croutons, parmesan, toasted bread *gf /	
BEACHED BURGER	30
Beef patty, bacon, red onion, smoked cheddar, onion jam, greens, house secret sauce, milk bun, agria fries *gf *df **vegetarian falafel option available	
HOUSE CAESAR SALAD	26
Cos lettuce, bacon, croutons, parmesan, egg, Caesar dressing *df / *gf / *vg - add confit chicken, smoked salmon or poached prawns	
WINTER SALAD	25
Roasted pumpkin, lentils, orange, spinach, paprika pepitas, cinnamon tahini dressing gf df v - add confit chicken	
CHEF'S CURRY OF THE WEEK	P.O.A
Basmati, naan, chutney - Ask the crew for chef's creation	

PIZZAS

MARGHERITA	28.5
Tomato, fresh mozzarella, basil *gf *df vg	
SEAFOOD BIANCA	34
Prawns, salmon, capers, rocket, mozzarella *gf *df	
PEPPERONI	32
Pepperoni, tomato, mozzarella *gf *df	
PROSCIUTTO	34.5
Goat's cheese, prosciutto, apple, truffle honey, rocket, pistachios *gf *df *n	
GREEK HERBIVORE	31
Tomato, olives, feta, pesto, red onion, heirloom tomatoes, mozzarella *gf *df *n vg	
TERIYAKI CHICKEN	33
Garlic white sauce, spring onion, teriyaki glaze, Japanese mayo, mozzarella, sesame *gf *df	
KIWI CLASSIC	32.5
Pulled lamb, roast kumara, rosemary, feta, mint sauce, mozzarella *gf *df	
DOUBLE HAWAIIAN	30.5
Double ham, double pineapple, tomato, mozzarella *gf *df - Gluten free bases (\$3) and dairy free cheese (\$2) options, available on request	

SIDES

FRIES, TOM SAUCE df	14 / 17
#HASHTAG FRIES	18.5
Baja seasoning, house secret sauce df	
GREEN SALAD	13
Mesclun, toasted seeds, vinaigrette gf *v	