

# the lodge café

thelodgecafe.nz

## ALL DAY MENU

<b>Organic Toasted Muesli</b> - greek yoghurt, seasonal fruit, mulled blueberries	\$14.5	<b>Smoked Kahawai Hashcake</b> - served with greens, watercress and pickled fennel salad, free range poached egg and house chimichurri hollandaise	\$20
<b>Vanilla Bean and Black Rice Porridge</b> - with black doris plums and toasted coconut	\$17.5	<b>Moroccan Lamb salad</b> - quinoa and vegetables, tomato, feta, roasted almonds and freshly made mint yoghurt sauce	\$21.5
<b>Bagel / Five Grain / Ciabatta</b> - with blueberry compote, whipped cream cheese and vanilla biscuit crumb	\$8.5	<b>Grilled Halloumi and Quinoa Salad</b> - roasted summer vegetables, quinoa, spinach, roasted almonds, cranberries, mint, tahini and yoghurt dressing	\$20.5 \$7
- with smoked paprika hummus, grilled eggplant and tomato, grilled halloumi	\$15.5	- add grilled free range chicken	
- with smoked salmon, whipped cream cheese, red onion, capers and lemon	\$16.5	<b>Pan Fried Fish Salad</b> - fennel, roasted onion capsicum, tomato, pineapple with passion fruit vinaigrette	\$22.5
<b>Hotcakes Heaven</b> - passionfruit yoghurt, summer fruit, honey lemon curd and blueberry compote	\$20.5	<b>Crispy Calamari Salad</b> - watercress and pickled fennel salad, with passion fruit vinaigrette and sriracha aioli	\$20.5
- add manuka smoked bacon	\$6	<b>Vietnamese pancake</b> - served with pork mince, shiitake mushroom, pickled carrot, beansprout, lemony chillies fish sauce (nuoc cham)	\$20.5
<b>Brioche French Toast</b> - organic brioche, maple and fig syrup, caramelised banana, cinnamon mascarpone and roasted walnuts	\$20.5	<b>Open Free Range Chicken/Sirloin Steak Sandwich</b> - roasted capsicum, fig and pear chutney, brie and hazelnut salad, served with a choice of organic toasted Turkish pide or sourdough, and chunky chips	\$21.5 \$3
- add manuka smoked bacon	\$5.5	- add avocado	
<b>The Lodge Grill</b> - grilled manuka smoked bacon, bratwurst, hash brown, portobello, grilled tomato and free range eggs served any style with organic five grain	\$22	<b>Tokyo Fish and Chips</b> - panko crumbed Fish of The Day with chunky chips served with wasabi aioli	\$21.5
<b>The Lodge Vegetarian Grill</b> - vegetarian sausage, grilled tomato, hash brown, portobello, avocado, spinach and free range eggs served any style with organic five grain	\$22	<b>Lamb Burger</b> - tzatziki, beetroot, feta, capsicum jam, Japanese milk bun and chips	\$20.5
<b>Three Egg Omelette</b> - free range eggs, spinach, mushrooms, mozzarella cheese, housemade tomato chutney and toasted organic five grain	\$18.5	<b>Creamy Chicken and Bacon Fettuccine</b> - free range chicken, manuka smoked bacon, baby spinach and mushrooms, in a creamy white wine sauce	\$22
- add smoked salmon	\$5.5		
- add Manuka smoked bacon	\$5.5		
- add chorizo	\$5.5		
<b>Croquette Benedict</b> - poached free range egg with housemade croquette potato, house hollandaise sauce and manuka smoked bacon	\$19.5		
<b>Eggs Benedict</b> - free range poached eggs, toasted organic bagel and house hollandaise sauce	\$18.5		
- manuka smoked bacon	\$19.5		
- smoked salmon and wilted spinach	\$21.5		
- spinach and mushroom	\$19		
<b>Smashed Avocado</b> - on organic sourdough with free range poached egg, salsa, feta, dukkah and balsamic	\$18.5		
- add manuka smoked bacon	\$5.5		
- add grilled Halloumi	\$6		
<b>Free Range Eggs</b> - served any style on organic five grain toast and then add your sides	\$11.5		
<b>Creamy Mixed Mushrooms</b> - free range poached egg, grilled tomato and organic sourdough	\$19.5		
- add manuka smoked bacon	\$5.5		
- add blue cheese	\$3		

## SIDES / EXTRAS

portobello mushroom	\$5.5
creamy mushroom	\$7.5
double smoked manuka bacon(2)	\$5.5
smoked salmon	\$7.5
side salad	\$7.5
side avocado / spinach / grilled tomato / grilled eggplant	\$3
gluten friendly bread (1)	\$2.5
bratwurst (1)	\$4
vegan sausage (1)	\$4
baked beans	\$4
grilled Halloumi	\$6
organic toast(2)	\$4
hash brown	\$2.5
chunky chips with aioli	\$7.5
spicy battered potato wedges or kumara chips with sour cream and sweet chilli sauce	\$10.5
aioli / hollandaise / relish etc	\$1.5

We only use free range chicken and eggs in our kitchen. All our breads are organic. Wherever possible we source all animal products from happy farms where animal welfare is of the highest priority!

Not all ingredients are listed so please talk to your friendly wait staff if you have any allergies or intolerances

10% Surcharge applies on all Public Holidays. Open Monday - Fri 7am-4pm. Weekends & Public Holidays 7:30am. Kitchen close Mon-Fri 2.30pm, Sat/Sun 3pm

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## BEVERAGES

### COFFEE

	sml	med	bwl
espresso	\$4		
long black	\$4	\$4	
macchiato	\$4		
piccolo latte	\$4		
flat white	\$4.5	\$5.5	\$6
cappuccino	\$4.5	\$5.5	\$6
latte	\$4.5	\$5.5	\$6
hot chocolate	\$4.5	\$5.5	\$6
mocha	\$5	\$5.5	\$6.5
hakanoa; spicy chai or sweet chai	\$4.5	\$5.5	\$6.5
extra shot	\$0.5		
decaf, soy milk, almond milk, coconut milk, syrup or honey	\$1		

### TEA

A selection of Harney & Sons' Teas - Earl Grey, English Breakfast, Raspberry, Peppermint, Citron Green and Pomegranate **\$4.5**

### COLD PRESSED JUICES AND SMOOTHIES

orange juice	\$5
apple juice	\$5
pineapple juice	\$5
berry antioxidant smoothie	\$7
grapefruit juice	\$7
special juice	\$7

### COLD BEVERAGES

Ice Tea - Raspberry or Peach and lemon black tea	\$6
Iced Coffee/ Iced Chocolate	\$6
Iced Mocha	\$6.5
Otakiri sparkling water (300ml)	\$5

#### Karma Sparkling Water and Organic juices

- Blackcurrant, Blood Orange	\$5
Carrot Orange Turmeric Almighty	\$5
Guava Lime Basil Almighty	\$5

#### Karma Soft Drinks

- Karma cola, Karma cola light, Lemmy Lemonade, Gingerella, Summer Orangeade	\$5
Kombucha: Remedy Raspberry and Lemonade	\$5

### WINE

	sml	med	btl
<b>Lindauer Special Reserve</b> Brut Cuvee	\$9.5		
<b>Ten Sisters Sauvignon Blanc</b> Elegant layers of intense fruit balanced by a long well rounded finish Marlborough	\$9	\$14	\$39
<b>Kakapo 'Barrel Fermented' Chardonnay</b> Rich and finely balanced the palate is creamy, long and mouth filling, with hints of peach and nectarine. A mineral finish and firm acid backbone	\$9	\$14	\$39
<b>Westbrook Pinot Gris</b> A succulently ripe and spicy medium style with notes of quince and pear - rich, ripe and seductive	\$9	\$14	\$39
<b>Kiritea Pinot Noir</b> A fine and elegant mouth feel with layers of flavour in the berry and cherry spectrum. Soft tannins support the sweet fruit to give a rich mid pallet			\$39

### BEER

Heineken	\$8.5
Corona	\$8.5
Heineken light or zero	\$8.5
Craft Beer (Selection of Emersons, Panhead, Garage Project, and others)	\$9.5

### Functions and Catering available

Please talk to one of the team or contact us on:

**info@thelodgecafe.co.nz • Telephone: 09-849 7464**  
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