

## brunch until 5pm

Eggs cooked to your liking on ciabatta or grain toast	\$10. <sup>00</sup>
- bacon	\$13. <sup>00</sup>
Orca breakfast; eggs, bacon, kransky sausage, mushroom, roasted tomato, toast and hollandaise	\$17. <sup>00</sup>
Veggie breakfast; eggs, roasted tomato, baked beans, mushroom and toast with hollandaise	\$15. <sup>00</sup>
Orca benedict; poached eggs, wilted spinach and hollandaise	
- bacon	\$15. <sup>00</sup>
- house smoked salmon	\$17. <sup>50</sup>
Porridge with cinnamon, sultanas and bananas	\$10. <sup>00</sup>
French toast; brioche toast with maple syrup	\$12. <sup>00</sup>
- with bacon and banana	\$16. <sup>00</sup>
Orca honey roasted muesli, yoghurt and fresh fruit	\$11. <sup>00</sup>
Te Akatea organic beef mince on grain bread and meyer gouda cheese	\$14. <sup>00</sup>
Croque madame, ham, gouda and fried egg, on toasted ciabatta	\$14. <sup>00</sup>

# light meals until 5pm

Hand crafted loaf with olive oil and dips		\$9.00
Chicken liver pâté, merlot cabernet jelly and toasted ciabatta		\$15.00
Pumpkin, feta wrap with aioli and salad greens		\$13.00
House smoked salmon, celeriac remoulade and leaves		\$18.00
Burger, beetroot chutney, salad, hand cut fries and aioli - Te Akatea organic beef - puy lentil		\$17.00
Steak frites; sirloin steak with hand cut fries and béarnaise sauce	150p 300p	\$15.00 \$19.00
French onion soup with puy lentils - diced beef cheek or chicken	sml lrg	\$8.50 \$14.00
Fish soup; lightly spiced coconut chowder with toast	sml lrg	\$7.50 \$13.00
Moules marinières; NZ green lipped mussels steamed in onion, garlic and white wine	sml lrg	\$10.50 \$15.50
Peppered calamari, rocket leaves and lemon mayonnaise		\$15.00
Poached prawns, penne pasta, garlic butter and parsley		\$17.00
Beer battered fish; hand cut fries, salad and tartare		\$19.00