

# Breakfast Menu

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**Fresh fruit juices** | orange | apple | tomato

5

**Fresh smoothies**

9

**Green** | spinach | spirulina | apple | banana

**Berry** | mixed berries | banana | coconut milk

**Ginger Zinger** | orange | carrot | lime | ginger

**Chia Seed Porridge with Fruit and Toasted Nut Crumble (V)**

12

**Maruia Granola with Cashew and Pear Cream (GF)(V)**

12

**Buttermilk Pancakes with Berry Compote and Maple Syrup (V)**

16

**Hot Spring Omelette with Garden Herbs (GF)**

16.5

**Eggs Benedict with Maruia Hollandaise Sauce (GF available)**

Served on Homemade Bread with your choice of:

- Home cured salmon

19.5

- Bacon

18.5

- Spinach

15

**Maruia Breakfast (GF available)**

21

Your choice of eggs on toasted ciabatta, homemade fried potatoes, sausage, bacon, mushroom, and a roasted tomato

## Coffee

Americano 4.5

Long Black 4.5

Short Black 4.5

Flat White 5

Latte 5

Cappuccino 5

Mochaccino 5.5

Long Macchiato 4.5

Short Macchiato 4.5

Piccolo 4.5

Matcha Latte 5.5

Matcha White Chocolate Latte 6

Chai Latte 5.5

Tumeric Latte 5.5

Hot Chocolate 6

**Extras 1.5**

Organic Soy milk | Organic Almond milk | Extra Shot | Decaf | Syrups (Vanilla, Caramel, Hazelnut)

**NZ LIVE loose-leaf tea**

for one **4.5**

(Please check our special tea menu for more information about NZ LIVE Tea)

for two **6**

# Lunch & Dinner Menu

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## Entrées

<b>Soup of the day</b>   maple roasted pumpkin   chorizo   spiced pumpkin seeds	<b>14</b>
<b>Baked mussels</b>   bacon   olive oil   balsamic glaze   sprouts	<b>17</b>
<b>Home smoked venison</b>   Kawakawa rub   tamarillo chutney   toasted bread	<b>19</b>
<b>Mushroom thyme pate</b>   flat rye bread   grilled Portobello mushrooms	<b>16</b>
<b>Maruia platter</b>   roast carrot hummus   zucchini wrapped Kaikoura lemon labneh   radish   homemade lavosh	<b>17</b>

## Mains

<b>Prime Canterbury fillet steak</b> DF/GF Potato rosti   smoked oven roasted tomato   Salad leaves   jus lie	<b>39.5</b>
<b>Akaroa hot smoked salmon</b> DF/GF Grilled lime   herb potatoes   watercress pesto   vine tomatoes	<b>38.5</b>
<b>Chicken breast w/ spinach, sundried tomato &amp; feta stuffing</b> Hot beetroot   pumpkin risotto with drizzled manuka honey   chicken reduction	<b>36.5</b>
<b>Duet of Lamb</b> Red wine braised lamb shank   oven roasted lamb rump   parsnip & leek mash   summer vegetables   jus lie	<b>37</b>
<b>Breast of Duck</b> Canterbury duck breast oven baked medium rare   Asian vegetables   Udon noodles	<b>39</b>
<b>Laksa</b>   ginger   chilli   coriander V/DF/GF vegetarian – tofu	<b>29</b>
seafood – mussels, clams, prawns	<b>35</b>

## Desserts

<b>Triple chocolate fantasy</b>   Chocolate coconut tart   flourless chocolate walnut cake   70% cocoa chocolate pot   fig port compote   crème fraiche	<b>16</b>
<b>Maruia version banoffe pie</b>   uncooked ground almond, oat base   date caramel   fresh banana coconut yoghurt   GF/DF	<b>16</b>
<b>Cinnamon and honey apple crumble</b>   spiced apple   lemon   honey   hint brandy   oat crumble   vanilla ice-cream   sticky apple toffee sauce   crème fraiche	<b>16</b>
<b>Kaikoura cheese board</b>   Bureaucrat brie style   Hikurangi natural flora   grapes   fresh pear   almonds   homemade chutney   bread   seeded crackers	<b>20</b>

## Sides

Side salad

6.5

## Kids menu (under 12 years old)

10

**Small pizza** | ham and cheese  
| tomato and cheese `

**Spaghetti** | with fresh tomato sauce sprinkled with cheese

**Crumbled chicken tortilla** | fresh salad | tomato | cheese | cucumber

**Maruia children's platter** | carrot | cucumber sticks | hummus | salami and cheese straws

