

ALL DAY MENU until 2/weekend 2:30pm

PLEASE INFORM US OF ANY ALLERGY(S) AND/OR DIET
ASK US FOR VEGETARIAN, VEGAN, DF OPTIONS!
V = VEGETARIAN, DF = DAIRY FREE



FREE RANGE EGGS | V | DF on request 14
Two eggs your way (Poached / Scrambled / Fried) and your choice of toast (Ciabatta / Mixed Grain / Sourdough)
+ ADD BACON \$6 / + HALLOUMI \$6 / + MUSHROOMS \$6
+ ADD HOUSE CURED SALMON OR SMOKED SALMON \$8

EGGS BENEDICT | V 25
Potato croquettes, poached eggs, spinach, house hollandaise sauce & avo tomato salsa you choice:
With smoked streaky bacon, or mushroom, or halloumi
+cured or smoked king salmon (Extra \$2)

BERRY GRANOLA | V 19
Berry yoghurt, fresh seasonal fruits, toasted seeds, almonds & house granola mix

AVOCADO SMASH | VEGAN on request / V 24
Vine tomato, feta, dukkah, poached eggs on sourdough, coriander and onion

OMELETTE | DF on request 26
Four egg omelette served with bacon, mushroom and cheese, served with romesco sauce and ciabatta

MINCE & TOAST | 25
Slow braised beef mince, croquette, roasted tomato, Sour cream, parmesan, ciabatta toast and poached egg

BANOFFEE FRENCH TOAST | V on request 25
Cinnamon & vanilla dipped Brioche, mascarpone, honeycomb, grilled banana, fresh fruits, blueberry compote with Canadian maple syrup on the side

BLUEBERRY PANCAKE | V, No Added Gluten 25
Vanilla ice cream, blueberry compote, fresh fruits, with Canadian maple syrup on the side
(Made to order, please allow up to 20 minutes)

CREAMY MUSHROOM 25
Creamy mushrooms on ciabatta, with roasted tomatoes, poached egg, parmesan and bacon

SHAKSHUKA 25
House made marinara, eggs, chorizos, mushroom, onion and capsicum with ciabatta bread

THAI STICKY RICE | V on request 21
Coconut & pandan infused black rice, blueberry compote, Mascarpone, fruits, coconut cream

PEA & HALLOUMI FRITTERS | V 24
Served with mint yoghurt, romesco sauce, mango chutney, poached egg, dukkah *(contains walnut)

FRIED BUTTERMILK CHICKEN & WAFFLE 26
Free range streaky bacon, gochujang aioli, house slaw, spring onion, sriracha maple syrup on side

CHICKEN SALAD 26
Free range grilled chicken, grilled halloumi, mango, avocado, mesclun, toasted almonds, house aioli & kumara crisps

THAI BEEF SALAD | DF 26
Grilled Scotch fillet, soba noodle, pickled red cabbage, Asian slaw, cucumber, mung beans & crushed peanuts (contains sesame)

THE BIG BREKKI | DF on request 29
Streaky bacon, chorizo sausage, poached eggs, mushroom, house potato croquette, roasted tomato, avocado smash, and your choice of toast (Ciabatta / Mixed Grain / Sourdough)
± VEGETARIAN OPTION – Grilled halloumi & falafel served instead of bacon & chorizo sausage

CHICKEN BURGER 25
Buttermilk fried chicken, cheddar, mesclun, tomato, pickled cabbage, mango chutney and gochujang aioli

BEEF SHORT RIBS 32
Slow-roasted in red wine, crispy mashed potatoes, roasted baby root, mushrooms, peppercorn jus, bacon crumb

CREAMY CHICKEN & SMOKY BACON MUSHROOM PACCHERI PASTA 28

SPAGHETTI WITH GARLIC PRAWNS 31
Aussie Tiger Prawns sauteed in olive oil and garlic butter with chilli, white wine, parsley, lemon zest and parmesan

SPAGHETTI BOLOGNESE 26

SIDE

- CHIPS 9
- House cured king salmon 9
- House smoked king salmon 9
- Free range streaky bacon 6
- Chorizo sausage 6
- Grilled halloumi 6
- Portobello mushroom 6
- Fresh tomato 6
- Avocado 6

BEST UGLY BAGEL

GLUTEN-FREE BAGEL + \$2, contains sesame & walnut

- BREAKFAST BAGEL | DF on request** 23
Free range streaky bacon, avocado smash, roasted tomato, scrambled eggs
- CLASSIC BAGEL** 25
House cured king salmon, capers, cream cheese, avocado, tomato, red onion
- HALLOUMI BAGEL | V on request** 23
Grilled halloumi, cream cheese, avocado and tomato

Gluten-Free Toast available + \$1
Rice flour toast is FREE of gluten, wheat, dairy, yeast, quinoa, nuts & refined sugar

* Dukkah contains walnuts, seeds & spices

COFFEE

Coffee are **DOUBLE SHOTS** unless requested otherwise



Coffee	Regular	Large	Iced
Flat White	5	5.5	-
Cappuccino	5	5.5	-
Latte	-	5.5	7
Mocha	-	6	7
Short / Long Black	4.5	-	-
Americano	4.5	-	6
Short / Long Macchiato	4.5	-	-
Piccolo	4.5	-	-
Hot toddy (Honey, Lemon & Ginger)	-	6	-
Fluffy (served with Marshmallows)	2.5	-	-
Hot Chocolate	5.5	6.5	7
Chai Latte	-	6.0	7
EXTRAS (Shot/ Decaf/ Vanilla /Caramel / Hazelnut) (Soy/Aimond / Coconut / Oat Milk)			+0.5 +1.0
HOUSE SPECIALTY DRINK			
Vietnamese Coffee in Glass	-	6	7.5
Matcha Latte	-	6	7.5
Strawberry Matcha	-	-	9
Honeycomb Latte	-	-	8.5
TEA (Teapot) English Breakfast / Earl Grey / Green Tea / Lemon Ginger / Peppermint / Chamomile / Berry /	5.5	-	-
ICE COFFEE (Made with Ice Cream) Latte/Mocha/Chocolate/Caramel Latte	-	-	9
MILKSHAKE Vanilla/Chocolate/Banana/Caramel	-	-	9
SODA (Made with Six Barrel Soda Syrup) Cherry & Pomegranate / Grapefruit Raspberry & Lemon / Rose Lemonade	-	-	6.5
COKE / GINGER BEER (served in glass with ice and Lemon)	-	-	5.5

SMOOTHIES

DAIRY FREE and VEGAN

10

- Blueberry, Banana, peanut butter, vanilla, almond milk (add Protein Powder +\$1)
- Strawberry, Banana, vanilla, coconut milk (add Protein Powder +\$1)
- Tropical, Mango, pineapple, orange, banana, coconut milk

FRESH JUICE

FRESHLY JUICED TO ORDER

9

- Yellow juice Orange, lemon, ginger
- Green juice Green apple, cucumber, kale
- Red juice Apple, carrot, beetroot, ginger
- Orange juice / Apple juice



WINE LIST

Bubbles:

- Ruffino Prosecco DOC 13 / 49
- Deutz Marlborough Cuvee Brut 58

White Wine:

- Awatere River Sauvignon Blanc Marlborough 12 / 49
- Rose:
Waimea Estates Pinot Rose Nelson 12 / 49

Red Wine:

- Bannock Brae Diggers Law Central Otago Pinot Noir 13 / 52

BEER

- Sawmill Nimble Pale Ale 2.5% 11
- Peroni 5% 10 Pure Blonde Ultra Low Carb 4.2% 9
- Asahi Super Dry 5% 10 Corona Extra 4.5% 10
- Sawmill Hazy IPA 5.9% 11 Sawmill Bare Beer >0.5% 11

DISCLAIMER We have taken care to ensure food safety but we cannot fully guarantee that any dish is completely free of nuts, gluten, dairy and/or other allergens

HONEY CAFÉ GLENDOWIE PARK