

# All Day Menu

Please see our specials on the blackboard

Crumbed Stewart Island Butterfish With Yoghurt Tartar, Potato Lyonnaise & Cos Lettuce	\$26
Free-range Chicken Leg Braised in White Wine with Summer Vegetables, Black Garlic & Salt-baked Kumera gf	\$29
Lamb Flat Bread Slow-cooked Spiced Lamb Shoulder with Mint Yoghurt, Cucumber, Pickled Vegetables & Dukkah	\$26
Verde Wellness Bowl Mushroom & Tofu Fritters Glazed in Teriyaki Sauce with Pickled Vegetables, Brown Rice, Quinoa & Sesame-marinated Spinach gf/df/v	\$26
Seared Lamb Fillet With a Warm Salad of New Potatoes, Olives, Witlof & Green Goddess Sauce gf/dfo	\$32
All Day Breakfast – Two fried Eggs on a Potato Cake, Sausage, Bacon, Creamy Mushrooms, Roasted Tomato & Toast gfo	\$28
French Toast with Bacon, Banana, Maple & Whipped Cream gfo/dfo	\$25
Geraldine Butchery Bacon Sandwich on House-made Focaccia with Lettuce, Avocado, Tomato & Ranch Dressing gfo	\$22

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## Sides

Potatoes Roasted in Bacon Fat with House-made Roasted Garlic Aioli	\$12
House-made Focaccia with Garlic and Thyme Butter	\$12
Green Leaf Salad	\$10

*Please let us know if you have any allergies or dietary requirements. Not all ingredients appear on the menu description. We take extra care to accommodate allergies, however as we use one kitchen, we cannot guarantee we can eliminate all traces of the requested allergens.*