

Verde All Day Menu

Crumbed Stewart Island Butterfish
With Yoghurt Tartar, Potato Lyonnaise & Cos Salad \$29

Grilled Free-range Chicken Salad
With Pearl Barley, Honey Roasted Carrots, Seasonal Leaves, Walnuts, Goats Curd & Agro
Dolce gfo \$28

Marlborough Green-Lip Mussel and Courgette Fritters
With Lemon Crème Fraiche, Shaved Fennel & Herb Salad \$27

Verde Nourish Bowl
Cauliflower in Chickpea Batter, House-made Flatbread, Silky Hummus, Pumpkin Seeds &
Kale Salad gfo/dfo/vo \$28 Add Grilled Whitestone Halloumi +\$6

Pan-Roasted Skirt Steak
Served Medium-Rare w Braised Lentils & Chorizo, Chermoula, Chilli & Mint Yoghurt gf \$32

All Day Breakfast
Two fried Geraldine Free-range Eggs on a Potato Cake, Geraldine Butchery Sausage & Bacon,
Creamy Mushrooms, Roasted Tomato & Grizzly Baked Goods Sourdough Toast gfo \$ 29

French Toast
Grizzly Baked Goods Milk Bread w Geraldine Butchery Bacon, Banana, Maple & Whipped
Cream gfo/dfo \$26

Geraldine Butchery Bacon Sandwich on House-made Focaccia with Lettuce,
Avocado, Tomato & Ranch Dressing gfo \$23

Sides

Potatoes Roasted in Bacon Fat w House-made Roasted Garlic Aioli \$12

House-made Focaccia w Garlic Thyme Butter \$12

Green Leaf Salad \$10

Desserts

Tiramisu - Vivace Espresso & Amaretto Soaked Italian Sponge w Whipped Mascarpone &
Cocoa \$12

Vanilla Crème Brulee w House-made Biscotti \$14

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.