

Tuihana MENU

BREKKIE until 11am(ish)

Toasted Muesli

Fresh fruit salad, greek yoghurt, sunflower seeds and honey 13.2

Lifestyle Breakfast

Home-made five seed toast w poached eggs, avocado and fresh tomato 14.0

Add bacon 4.2

Pancakes

Buttermilk pancakes, salted caramel, roasted macadamia, grilled banana and whipped fresh cream 17.5

Add bacon 4.2

Hash Stack

House hash browns, bacon, aioli, poached egg, smoky tomato relish w cress greens 19.5

French Toast

Brioche w crème fraiche, berries and salsa w five spice crumble 17.5

Add bacon 4.2

Any Style Eggs

Poached, fried or scrambled on toasted Rewana 10.0

Tuihana Mammoth Breakfast

Eggs any style, bacon, kransky sausage, shrooms, grilled tomato, petite corn fritters, house hash browns, toasted Rewana w home-made smokey tomato relish 22.6

Mushrooms with Bacon on Toast

Creamy shrooms and bacon on toasted Rewana w fresh herbs and parmesan 17.4

Eggs Benedict

Served on toasted Rewana w spinach, breakfast tomato, hollandaise and cress greens

Vegetarian 16.3 Bacon 17.4 Smoked salmon 18.4

Confit pork fingerlings 19.5

Kiwi Omelette

Oven roasted kumara, chorizo sausage, onion, toasted Rewana, cress w home-made smokey tomato relish 18.4

Vegetable Breakfast Cake (Gluten-free, Vegetarian)

Chickpea, roasted pumpkin with poached eggs, asparagus/beans, breakfast tomato, pesto and home-made kawakawa, capsicum relish 17.4

Corn Fritters

Fluffy corn fritter stack with crispy bacon, poached egg, sour cream and sweet chilli 19.5

SIDES

Eggs 4.2

Creamy or sautéed mushrooms 5.8

Hash browns (2) 3.2

Brekkie tomatoes (2) 3.7

Bacon (3) 4.2

Toasted Rewana w jam & butter (2) 5.8

Also available is our fresh daily cabinet selection and home-made baking.

GLUTEN FREE options available on most items.

Ask our friendly team about catering options for your next event!

Tuihana DRINKS

	SML	REG	LRG	XL
Flat white	3.7	4.9	6.1	7.5
Cappuccino	3.7	4.9	6.1	7.5
Red cappuccino (Rooibos)	3.7	4.9	6.1	7.5
Latte/Chai latte		4.9	6.1	7.5
Mocha		4.9	6.1	7.5
Hot choccy		4.9	6.1	7.5
Black		3.3		
Tea (full Live range)		3.5		
Fluffy		1		
Soy				0.9
Extra shot—coffee or vanilla/hazelnut				0.9

ICED

Iced chocolate				5.9
Iced mocha				5.9
Iced coffee				5.9

SMOOTHIES

Tropical				5.9
Banana berry				5.9
Banana honey				5.9

WINES

Sparkling

Arcadia Brut, Central Otago				65
Mojo NV, Adelaide Hills		10		48

Sauvignon Blanc

Spy Valley, Marlborough		8.5		39
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Chardonnay

TW, Gisborne		9		42
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Pinot Gris

Lake Hayes, Central Otago		8.5		39
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Rosé

Spy Valley, Marlborough		9.5		45
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Pinot Noir

Satellite, Marlborough		10		48
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Syrah

Innocent Bystander, Yarra Valley				45
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BEERS/CIDERS

Monteith's Apple/Pear Cider				8
Heineken				7.5
Steinlager Pure				7.5
Corona				7.5
Amstel Light				6

LUNCH until 2pm(ish)

Asian Fish Cakes

Tea smoked snapper, lime, ginger, coriander w pickled cucumber and spring onion salad 20.5

Garbanzo Cake (Gluten-free, Vegetarian)

Chickpea, roasted pumpkin, grilled haloumi, green salad w home-made red bell pepper and kawakawa relish 17.4

Garlic Prawn Poncho Salad

Sauteed in chilly garlic butter w crisp tortilla crackers, guacamole and green leaves 20.5

Beef Nachos

Beef n beans w sour cream, guacamole salsa and corn chips 19.5

Smoked Salmon Salad

Fresh salad, red onion, cucumber, capers and ponzo 20.5

Mary had a little Lamb

Tuihana burger of lean NZ lamb, home-made rosemary bun w salad, and kiwifruit mint relish w kumara or potato fries 21.6

Brunch Breakfast

Any style eggs, bacon, grilled tomato, Kransky sausage on toasted Rewana w home-made smokey tomato relish 16.8

Steak n Chups

Open steak sandwich on toasted Rewana w home-made beetroot relish 22.6

Fush n Chups

Fresh Gurnard fillets in tempura batter w chunky chups, crisp green salad, bush herb tartare and Tuimato sauce 22.6

Pork Belly

Confit fingerlings of pork w roasted apple, five spice crumble, Rewana and slaw 19.5

BLT

Bacon, lettuce, tomato, brie, hummus and aioli 16.8

Chicken Salad

Asian crispy noodle salad w tomato, cucumber, red onion, honey mustard, nuts and home-made kawakawa and capsicum relish 19.5

Salt & Pepper Squid

Served on sweet potato mole, brie, marinated fig vincotto w green salad 18.4

SIDES

Chips served w Tuimato sauce and garlic aioli 6.9

Kumara fries w aioli 7.9

Wedges served w sweet chilli and sour cream 9.5

Bacon Wedges bacon, cheese, sour cream and sweet chilli 12.1

Green Salad w balsamic vinaigrette 6.3

Greek Salad classic with olives, cucumber, truss tomato, Spanish onion 11.1

Beetroot Salad roasted beets with walnut, haloumi, pear and spinach 12.1

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