

Tuihana MENU

BREKKIE until 11am(ish)

Porridge

Salted caramel, walnuts, fresh apple and five spice crumble 13.9

Toasted Muesli

Fresh fruit salad, greek yoghurt, sunflower seeds and honey 13.9

Lifestyle Breakfast

Home-made five seed toast w poached eggs, avocado and fresh tomato 14.7

Add bacon 4.5

Pancakes

Buttermilk pancakes, salted caramel, roasted macadamia, grilled banana and whipped fresh cream 18.4

Add bacon 4.5

Hash Stack [GF optional]

House hash browns, bacon, aioli, poached egg, smoky tomato relish w cress greens 20.5

French Toast

Brioche w crème anglaise, berries and salsa w five spice crumble 18.4

Add bacon 4.5

Any Style Eggs

Poached, fried or scrambled on toasted Rewana 10.5

Tuihana Mammoth Breakfast [GF optional]

Eggs any style, bacon, kransky sausage, shrooms, grilled tomato, petite corn fritters, house hash browns, toasted Rewana w home-made smokey tomato relish 23.8

Mushrooms with Bacon on Toast [GF optional]

Creamy shrooms and bacon on toasted Rewana w fresh herbs and parmesan 18.3

Eggs Benedict [GF optional]

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

Vegetarian 17.2 Bacon 18.3 Smoked salmon 19.4

Confit pork fingerlings 20.5

Kiwi Omelette

Oven roasted kumara, chorizo sausage, onion, toasted Rewana, cress w home-made smokey tomato relish 19.4

Vegetable Breakfast Cake (Gluten-free, Vegetarian)

Chickpea, roasted pumpkin with poached eggs, asparagus/beans, breakfast tomato, pesto and home-made kawakawa, capsicum relish 18.3

Corn Fritters

Fluffy corn fritter stack with crispy bacon, poached egg, sour cream and sweet chilli 20.5

SIDES

Eggs 4.5

Creamy or sautéed mushrooms 6.1

Hash browns (2) 5.1

Brekkie tomatoes (2) 3.9

Bacon (3) 4.5

Toasted Rewana w jam & butter (2) 6.1

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

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

Tuihana DRINKS

CAFFEINE

	SML	REG	LRG
Flat white	3.9	5.2	6.5
Cappuccino	3.9	5.2	6.5
Latte/Chai latte (sweet/spicy)		5.2	6.5
Mocha		5.2	6.5
Hot choccy		5.2	6.5
Black		3.5	
Tea (full Live range)		3.7	
Fluffy		1.1	
Soy			1.0
Extra shot—coffee or vanilla/hazelnut			1.0

ICED

Iced chocolate			6.2
Iced mocha			6.2
Iced coffee			6.2

SMOOTHIES

Tropical			6.5
Banana berry			6.5
Banana honey			6.5

WINES

Sauvignon Blanc			9.0
Chardonnay			9.5
Pinot Gris			9.0
Rose			10.0
Pinot Noir			10.5

BEERSIES

Monteith's Apple Cider			8.4
Heineken			7.9
Steinlager Pure			7.9
Corona			7.9
Boundary Rd Light Beer			6.3

Tuihana MENU

LUNCH until 2pm(ish)

Asian Fish Cakes	
Tea smoked snapper, lime, ginger, coriander w pickled cucumber and spring onion salad	21.6
Garbanzo Cake (Gluten-free, Vegetarian)	
Chickpea, roasted pumpkin, grilled haloumi, green salad w home-made red bell pepper and kawakawa relish	18.3
Garlic Prawn Poncho Salad	
Sauteed in chilly garlic butter w crisp tortilla crackers, guacamole and green leaves	21.6
Beef Nachos	
Beef n beans w sour cream, guacamole salsa and corn chips	20.5
Smoked Salmon Salad [GF optional]	
Fresh salad, red onion, cucumber, capers, croutons, and ponzu	21.6
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	22.7
Brunch Breakfast [GF optional]	
Any style eggs, bacon, grilled tomato, Kransky sausage on toasted Rewana w home-made smokey tomato relish	17.7
Steak n Chups [GF optional]	
Open steak sandwich on toasted Rewana w home-made beetroot relish (contains kiwifruit)	23.8
Fush n Chups	
Fresh Gurnard fillets in tempura batter w chups, crisp green salad, bush herb tartare and Tuimato sauce	23.8
Pork Belly [GF optional]	
Confit fingerlings of pork w roasted apple, five spice crumble, Rewana and slaw	20.5
BLT [GF optional]	
Bacon, lettuce, tomato, brie, hummus and aioli	17.7
Chicken Salad [GF optional]	
Asian crispy noodle salad w tomato, cucumber, red onion, honey mustard, nuts and home-made kawakawa and capsicum relish	20.5
Salt & Pepper Squid	
Served on sweet potato mole, brie, marinated fig vincotto w green salad	19.4

SIDES

Chips served w Tuimato sauce and garlic aioli	7.3
Kumara fries w aioli	8.3
Wedges served w sweet chilli and sour cream	10.0
Bacon Wedges bacon, cheese, sour cream and sweet chilli	12.8
Green Salad w balsamic vinaigrette	6.7
Greek Salad classic with olives, cucumber, truss tomato, Spanish onion	11.7
Beetroot Salad roasted beets with walnut, haloumi, pear and spinach	12.8

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