

BREAKFAST & LUNCH



BREAKFAST

- Eggs on toast** gfi*, v, df 15
Two eggs cooked your way served on sourdough or multigrain toast
- Eggs Benedict** gfi*
Two poached eggs, hollandaise, hashbrown & local herbs Your choice of:
- Bacon 26
 - Smoked salmon 27
 - Spinach 25
- Presley's French toast** v 24
Cinnamon dusted brioche, Fix & Fogg peanut butter, berry compote, banana
> add bacon +\$4
- Shakshuka** v, ve* 24
Roasted tomato, pepper, onion, cumin, free range egg & sourdough
- Avo on sourdough** v, ve*, gfi* 24
Tomato, whipped goat's cheese on sourdough toast, topped with gremolata, fennel & toasted seeds

Sides

Bacon	8	Hollandaise	3
Rosti	7	Eggs	7
Mushrooms	7		

SALADS

- Caesar salad** gfi* 26
Locally sourced organic lettuce, parmesan, anchovies, croutons & shaved egg yolk
Add grilled chicken +7
- Salmon bowl** gfi, df, v*, ve* 29
Beetroot cured salmon, vermicelli noodles, cabbage, crispy shallots, cucumber, red onion with a sweet & sour dressing
Make it vegan and swap the salmon for our tofu!
- Tomato & Burrata** gfi, v 25
Locally sourced tomato selection, burrata, seasonal greens, olive oil & herbs
- Beetroot salad** gfi*, v, ve* 28
Roast beetroot selection, goat's cheese, lettuce selection, walnuts & balsamic dressing

LARGER PLATES

- Joe's sandwich** gfi* 29
Cured meats, mozzarella, red onion, tomato, baby spinach, pesto & balsamic with crisps
- Falafel wrap** v, ve*, df* 21
Falafel, hummus, pickled onion, tzatziki, iceberg & hot sauce
> add fries +\$5
- Fish & Chips** df 30
Beer battered catch of the day, classic fries, tartare sauce, dressed baby cos & lemon
- Chicken burger** df, gfi* 30
Tempura battered chicken, iceberg lettuce, sweet'n'spicy pickles, and yuzu gribiche in a brioche bun with fries
- Beef burger** df, gfi* 26
Wagyu rump beef patty, Flamingo's pickle sauce, sweet'n'spicy pickles, cheddar cheese in a brioche bun with fries
- Fish taco** served in pairs gfi* 23
Tempura battered catch of the day, white bean salsa, chimichurri & dill ranch dressing
- Chicken taco** served in pairs gfi* 21
Fried chicken, tomato & avocado salsa, sweet pepper relish, feta, coriander & chipotle mayo

SNACKS

- Classic fries** gfi, v, df, ve* 13
Confit garlic aioli
- Crispy Cornflake Southern fried chicken** gfi 22
Dill ranch & sweet'n'spicy pickles
- Crispy fried squid** df, gfi 21
Dill mayonnaise & lemon wedge
- Olive selection** df, gf, v, ve 12
Marinated with garlic, rosemary & fennel

BREAKFAST COCKTAILS

- Mimosa** – Orange juice 14
- Bellini** – Peach nectar 14
- Kir Royale** – Crème de cassis 14
- Bloody Mary** 18
- Apricot Martini** 20

gfi - gluten free ingredients (gluten traces will be present)
df - dairy free / **v** - vegetarian / **ve** - vegan / ***** - on request

All credit card payments and contactless debit will incur a 2% surcharge to cover bank fees. If you want to avoid this cost you can use cash, EFTPOS or insert your debit card.

We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions.

DINNER



SMALL PLATES

Classic fries gfi, df, v, ve* Confit garlic aioli	13
Crispy Cornflake Southern fried chicken gfi Dill ranch & sweet'n'spicy pickles	22 ☺
Crispy fried squid df, gfi Dill mayonnaise & lemon wedge	21
Fried goats cheese balls v Warm honey & thyme drizzle	21
Popcorn prawns df Tempura battered popcorn prawns, kimchi mayo	23 ☺
Fish tacos served in pairs gfi* Tempura battered catch of the day, white bean salsa, chimichurri & dill ranch dressing	23
Chicken tacos served in pairs gfi* Fried chicken, tomato & avocado salsa, sweet pepper relish, feta, coriander & chipotle mayo	21 ☺
Flatbread & hummus ve, v Creamy hummus, paprika oil and dukkah	18 ☺
Falafel bites v, gfi, ve* Pickled onion and tzatziki	21 ☺
Mussels gfi*, df* Green-lipped mussels, white wine, garlic with organic sourdough	29
Olive selection gfi, df, v, ve Marinated with garlic, rosemary & fennel	12

☺ **HAPPY HOUR EVERYDAY 4-6PM** ☺
2 for \$30 on selected small plates & shareables

TUESDAYS FROM 3PM

2 for \$30 small plates & shareables

LARGER PLATES

Fish & chips df Beer battered catch of the day, classic fries, tartare sauce, dressed baby cos & lemon	30
Chicken burger gfi*, df Tempura battered chicken, iceberg lettuce, sweet'n'spicy pickles, and yuzu gribiche in a brioche bun with fries	30
Beef burger gfi* Wagyu rump beef patty, Flamingo's pickle sauce, sweet'n'spicy pickles, cheddar cheese in a brioche bun with fries	26
Catch of the day gfi, df* Salata salad, cucumber, red onion, tomato and olive oil	35
Dry aged Wagyu rump gfi Reverse seared wagyu beef, crispy beef dripping pomme anna, gremolata, herb butter	39
Joe's spaghetti v, ve* Sundried tomato, basil, feta and chive	31

SALADS

Tomato & burrata gfi, v Locally sourced tomato selection, burrata, seasonal greens, olive oil & herbs	25
Caesar salad gfi* Locally sourced organic lettuce, parmesan, anchovies, croutons & shaved egg yolk Add grilled chicken +7	26
Beetroot salad gfi, v*, ve* Roast beetroot selection, goat's cheese, lettuce selection, walnuts & balsamic dressing	28

DESSERT

Ice cream selection v	10
Please ask our friendly server which Kāpiti Ice Cream options we have available today!	

gfi - gluten free ingredients (gluten traces will be present)
df - dairy free / **v** - vegetarian / **ve** - vegan / ***** - on request

We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions.

All credit card payments and contactless debit will incur a 2% surcharge to cover bank fees. If you want to avoid this cost you can use cash, EFTPOS or insert your debit card.