

## ALL DAY MENU

<b>WHIPPED AVO</b> 🌱	17	<b>BERRY BOWL</b> 🌱🥚	17
Whipped cashew nut and avocado on toasted Turkish bread with labneh, za'atar and lemon *contains sesame*		Blended açai berry, banana and coconut, GF granola, fresh berries and passionfruit syrup	
Add Egg 2 Add Popcorn Chicken 6 Add Bacon 6			
<b>BAKED GERMAN BERRY PANCAKE</b> 🌱	16	<b>CLASSIC B &amp; E</b>	16
Cinnamon spiced wholemeal pancake, wild berries, madagascan vanilla bean yoghurt with caramelised balsamic macerated strawberries		Two rashers of bacon, toasted sourdough and eggs how you like them	
Add Ice Cream 2 Add Bacon 2		<i>See sides menu for add on's</i>	
<b>CHILLI SCRAM WITH DAHL</b> 🌱	19	<b>FRESHLY BAKE CROISSANT</b>	
Softly scrambled spicy eggs, split pea dahl, coriander, lime and toasted turkish		Ham and Cheese	9.9
Add Smoked Salmon 6 Add Haloumi 6		Bacon and Egg	9.9
		Sweet Almond	7.5
		Lemon Curd	7.5
		Blueberry Compote	7.5
<b>JUST A BENNY</b>	19	<b>REVITALISE</b> 🌱🥚	17
Soft poached eggs on toasted sourdough, hollandaise sauce and <u>either</u> smoked salmon, bacon, ham OR mushrooms		A healthy mix of baby spinach, broccoli, shaved carrot, bean sprouts, pepitas and avocado with toasted almond flakes, sesame dressing and a poached egg *Gluten free dressing available*	
		Add Popcorn Chicken 6	
<b>BOBA BOWL</b> 🌱🥚	16	<b>PRAWN PAPPARDELLE</b>	25
Creamy tapioca pearls with zesty lime, mango, toasted coconut & almond flakes		Prawns tossed in a rich tomato and capsicum ragout with olive pappardelle and grana Padano	
<b>SHAKSHUKA</b> 🌱🥚	19	<b>BLOAT</b>	21
A rich base sauce of braised eggplant, tomato and spiced capsicum baked with two poached eggs, fetta and fresh coriander, served with flat bread		Crisp bacon, lettuce, tomato, avocado, onion rings and aioli on a toasted brioche bun, served with chips	
Add Bacon 6			
<b>CALLI SALLY</b>	20		
Garlic dusted calamari, tossed with apple and cabbage slaw, fresh herbs, tomatoes, pickled radish and cilantro lime dressing			
<b>ZUCCHINI POMEGRANATE SALAD</b>	19		
Zucchini ribbons tossed with pomegranate, fetta, red onion, toasted walnuts, diced dates and mesclun finished with pomegranate molasses dressing			
Add Haloumi 6			
<b>FISH TACO</b>	19		
Battered flathead, crisp cos, avocado, apple cabbage slaw, salsa, lime and soft tacos			
<b>4005</b>	25		
Two rashers bacon, cherry tomato rocket salad, avocado, fetta, salsa verde, hash brown, sourdough toast and poached eggs			
Add Haloumi 6 Add Chorizo 6			
<b>TOASTED SOURDOUGH</b>	6.9		
Sourdough, light rye, gluten free or fruit toast – served with spreads			



### PLEASE CHECK IN

Scan the QR code or go to [guesthq.co.nz](http://guesthq.co.nz)

### BREAKFAST COCKTAILS (FROM 10AM) 14

**Mimosa** – Champagne and orange juice

**Bloody Mary** – Vodka, vegetable juice, Tabasco, worcestershire sauce, s&p and celery

**Moray-tini** – Fresh pressed apple, pineapple, mint, vodka shaken with ice

**Espresso Martini** – Vodka, kahlua and espresso shaken with ice

### KIDS MENU

Fish and chips 9.9

Bacon and egg on toast 9.9

Waffle, maple syrup and icecream 9.9

Popcorn chicken and chips 9.9

### SIDES

Poached egg 2

Hollandaise, hash brown 3

Mushrooms, fresh spinach, feta or roast tomato 4

Avocado 5

Salmon, bacon, chips, haloumi, chorizo or popcorn chicken 6

\*Please note most menu items can be altered for gluten intolerances and celiac conditions, please ask your waiter for details\*

\*\*Disclaimer: Unfortunately, we are unable to completely guarantee that our meals wont contain nuts, dairy, gluten and other allergens as our kitchen contains all of these\*\*

Please note a 15% surcharge applies on public holidays.

🌱 = Vegan 🌿 = Vegetarian 🍷 = Gluten Free Option 🥛 = Dairy Free

# DRINKS

## FRESH PRESSED JUICE

Orange	Spinach
Apple	Mint
Carrot	Ginger
Cucumber	Lemon
Celery	Beetroot
Pineapple	Watermelon
Kale	

## SMOOTHIES

<b>Trop-O</b>	<b>Dreamsicle</b>
Mango, banana, mint, apple juice	Mix berries, banana, coconut water, honey
<b>Start-Up</b>	<b>Purple Rain</b>
Banana, kale, spinach, ginger, apple	Brazilian açai, banana, almond milk
<b>BananaS</b>	
Banana, cashew, coconut water, cinnamon	

## JUICE COMBOS

<b>Gold Digger</b>	<b>Skinny Genes</b>
Carrot, lemon, apple, ginger, turmeric	Celery, ginger, lemon, apple
<b>ISO-Fever</b>	<b>Dark Soul</b>
Pineapple, watermelon, apple, mint, lemon	Beetroot, carrot, celery, ginger, lemon

## MERLO COFFEE

Cappuccino	4	Long macchiato	4.5
Latte	4	Ristretto	4.5
Flat white	4	Mocha	5
Long black	4	Hot chocolate	5
Piccolo	4	Chai latte	5
Short black	4	Doppio	4
Short macchiato	4	Turmeric latte	5

## TEA

English breakfast	4	Peppermint	4
Earl grey	4	Camomile	4
Darjeeling	4	Chai tea on 'leaves'	4
Green	4	Matcha chai latte	6
Lemon ginger	4		

## MILKSHAKES

Chocolate, caramel, strawberry, vanilla	7.9
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## MILK DRINKS

Chocolate frappé	8.5	Iced latte	4.5
Coffee frappé	8.5	Iced long black	4.5
Mocha frappé	8.5	Ice chai latte	4.5
Iced coffee	7.5		
Iced chocolate	7.5		

## SODA

Coke		Bundaberg Pine Coconut	4.5
Coke zero		Bundaberg Ginger Beer	
Sprite		Bundaberg Pink Grapefruit	

## 8.5 WATER

Sparkling mineral water 250ml	4
Sparkling mineral water 500ml	6
Still water 500ml	4

TRY A  
*Loaded Juice*  
Add Vodka or Tequila +5

ALCOHOLIC  
DRINKS  
FROM 10AM

BREAKFAST COCKTAIL SPECIALS

Two for \$25  
*Bloody Mary's*

\$25 per person  
*Bottomless Mimosa's*

## 9.9

## WINE

Sparkling	gls	btl
Villa Sand'i Fresco Prosecco, Italy	12	
Varichon & Clerc Blanc de Blanc	12	
Howard Park Petit Jete Brut N.V, W.A		45
White		
D'Arenberg Brocken Fishplate, Sauvignon Blanc, Adelaide Hills	9.5	35
D'Soumah Chardonnay, Yarra Valley	9.5	35
The Pass Pinot Gris, Marlborough	9.5	35
Rosé		
Bouchard 'Rose de France'	12	45
Red		
D'Soumah Pinot Noir, Yarra Valley	9.5	35
Radio Boka Tempranillo, Spain	9.5	35
Heartland Spice Traders, Shiraz, Langhorne Creek	9.5	35

## BEER & CIDER

Boutique Beers	
Peroni Nastro Azzurro	7.5
Corona	7.5
Stone & Wood Pacific Ale	9.5
Peroni Leggera 3.5%	6.9
XXXX Gold	6.9
VB	6.9
Cider	
Hills Apple Cider, Adelaide Hills	8.9

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