

# Freddies

## TASTING LOUNGE

### BREAKFAST MENU

Available until 11am

#### The Snow Stack

Waffles served with smoked free-range bacon, caramelised banana, espresso mascarpone, white chocolate crumble and maple syrup \$24  
(V option available)

#### Alpine Eggs

Eggs served however you like on toasted Rēwana bread \$16  
V,NF (GF, DF options available)  
add bacon \$8  
add Buttermilk Chicken \$8

#### Signature Benny

Poached eggs served with roasted cherry tomatoes, wilted baby greens, Kaitāia Fire hollandaise and your choice of bacon, salmon or portobello mushrooms \$29  
V, NF (GF, DF option available)

#### The Avo-lanche

Avocado house made tomato salsa, grilled halloumi and caramelised shallot jam served on a smashed croissant \$24  
Vegan, DF (GF, NF options available)

#### Big Breakfast

Smoked free-range bacon, poached eggs, grilled cherry tomatoes, roasted smashed baby potatoes, portobello mushrooms, gourmet sausage, grilled halloumi and whipped avocado cream served on toasted Rēwana bread \$31 NF (GF option available)

#### The Giant Vegan

Smashed avocado, baby potatoes, wilted spinach, plant based sausage, cherry tomato's, grilled tofu, vegan hollandaise, toasted multi grain \$30  
V,Vegan (GF, NF options available)

#### TINY TUMMIES (12YRS AND UNDER)

#### The Sweet Slope

Buttermilk french toast served with maple syrup, chocolate sauce, passionfruit compote and mixed berries \$14 V,NF

#### Toast & Tracks

Poached eggs on toasted Rēwana bread \$14 V,NF (GF option available)

#### Toastie Traverse

Free-range bacon and melted cheese between toasted bread  
\$16 NF (GF option available)

Nāu te rourou, nā taku rourou ka ora ai te iwi

"With your food basket and my food basket, the people will thrive".



V Vegetarian | Vegan | GF Gluten Free | DF Dairy Free | NF Nut Free

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements. | Prices are inclusive of GST.

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## TASTING LOUNGE

### COFFEE & SMOOTHIES

Available all day

#### Coffee by L'Affare

Espresso \$5  
Long Black \$5  
Americano \$5  
Flat White \$6  
Latte \$6  
Cappuccino \$6  
Mocaccino \$6.50  
Macchiato \$6

#### Milk Alternatives

Almond, coconut, oat, soy (add \$1)  
Decaf (add 0.50c)

#### Non-coffee

Fluffy (with marshmallows) \$2.50  
Hot Chocolate \$7  
Chai Latte \$6.50  
Tea - English Breakfast, Earl Grey,  
Green Tea, Peppermint \$6

#### Smoothies & Kombucha

##### Dragon

Strawberries, raspberries, banana,  
pink dragonfruit & Raglan coconut  
yoghurt \$18  
(Vegan, DF, GF)

##### Green Room

Banana, spinach, avocado, matcha,  
spirulina & chia seeds \$18  
(Vegan, DF, GF)

##### Nut Job

Banana, peanut butter, maca,  
cacao, chia seeds & dates \$18  
(Vegan, DF, GF)

##### Remedy Kombucha

Raspberry & Lemonade \$7  
Lemon & Ginger (Organic) \$7



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## TASTING LOUNGE

### LUNCH

Available from 11am to 3pm

#### Crab Tartine

Crab meat in butter-soaked, deep-fried  
Rēwana served with sour cream and lemon  
dressing \$24

NF

#### Vegan Teriyaki Tofu

With Black Miso Jam and truffle aioli \$29  
V, Vegan, Gf, DF (NF option available)

#### Wagyu Burger

Ground wagyu with caramelised shallots,  
blue cheese, mozzarella and truffle mayo  
served on a brioche bun with a side of  
kumara and potato fries \$29

NF (Vegetarian option available)

#### Chicken Forestière

Slow braised chicken in red wine, bacon,  
mushroom, thyme with potato gratin \$27

GF, NF

#### All Day Benny

Poached eggs served with roasted cherry  
tomatoes, wilted baby greens, Kaitāia Fire  
hollandaise and your choice of bacon,  
salmon or portobello mushrooms \$29

V, NF (GF, DF option available)

#### Unami Dumpling Bowl

your choice of pork & chive or Vegetable  
dumplings in a mushroom & miso broth

\$25



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# Freddies TASTING LOUNGE

## BAR SNACKS & HANDCRAFTED PIZZAS

Available from 11am till late

### Buttermilk Chicken Bites

Crispy buttermilk chicken in blue cheese sauce & Frank's hot sauce \$18 *NF, GF*

### Korean Fried Cauliflower

With a Gochujang glaze in a lettuce cup \$16  
*V, Vegan, DF*

### Kumara & Potato Fries

Crispy kūmara (sweet potato) and potato fries in horopito pepper with chipotle aioli \$15 *V, DF, NF*

### Zucchini & Mozzarella Croquettes

Deep-fried zucchini and mozzarella croquettes with sweet chilli sour cream \$19  
*V, NF*

### Deep-Fried Goat's Cheese

Crispy goat's cheese balls with mānuka honey and almond shards \$18 *V*

### Slow-Braised Brisket Polpette

Slow-braised beef brisket in tomato Napoli sauce and herbed crème fraîche \$20  
*NF*

### Margherita

Mozzarella, basil and extra virgin olive oil on a homemade tomato sauce base \$27  
*V, NF (Vegan, GF, DF options available)*

### Fresca dell'Orto

Portobello mushrooms, baby spinach, roasted eggplant, capsicum, black olives, mozzarella and cherry tomatoes with garlic & olive oil \$29  
*V, NF (Vegan, GF, DF options available)*

### Rustica al Salame

Pepperoni slices, mozzarella and a hint of garlic on a homemade tomato sauce base \$30  
*NF (GF, DF options available)*



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