

Freddies

Tasting Lounge.

BREAKFAST

AVO

Avo | \$25

Kumara rosti topped with smashed avocado, fresh tomato and red onion salsa, grilled halloumi & caramelised shallots. Finished with fresh coriander and lime.

V | GFO

EGGS BENEDICT

Eggs Benedict | \$29

Poached eggs served on baby greens and four house-made Kaitaia Fire hollandaise - with your choice of crispy bacon or roasted mushrooms,

VO (mushrooms) | **GFO** | **DFO** (without hollandaise)

THE BIG FRED

The Big Fred | \$35

Slow-cooked brisket, buttermilk fried chicken, bacon, roasted mushrooms, grilled tomato, smashed roasted potatoes, and toasted rēwena bread.

DFO (without buttermilk chicken/butter if applicable)

MIGAS TACOS

Migas Tacos | \$24

Three corn tortillas filled with cheesy scrambled eggs - with your choice of bacon or black beans, topped with fresh pico de gallo, coriander, and lime.

VO (black beans) | **GF** | **GFO**

V - Vegetarian | **GF** - Gluten Free | **D** - Dairy Free | **O** - Option Available

While we offer a range of gluten-friendly options, our kitchen is not a dedicated coeliac-safe facility. As a result, we cannot guarantee that any menu item is completely free from gluten due to the risk of cross-contamination.



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LUNCH

UNAMI DUMPLINGS

Umami Dumplings | \$26

Dumplings served in a rich mushroom and miso broth infused with garlic, ginger, and seasonal mushrooms – choice of Pork & Chive or Gyoza Shiitake dumplings

VO (Shiitake Gyoza)

WONTON DUCK NACHOS

Wonton Duck Nachos | \$28

Crispy wonton chips layered with shredded duck, pineapple salsa, cream cheese, hoisin, and sweet soy for the perfect balance of sweet and savoury.

BIRRIA TACOS

Birria Taco's | \$25

Three crispy tortillas filled with slow-cooked birria beef or mushroom, melted mozzarella, fresh onion, coriander, and served with rich consommé for dipping.

VO (Mushroom) | **GFO** (with gluten-free tacos)

MOUNTAIN MELT

Mountain Melt | \$30

A premium Wagyu beef or vegetarian patty topped with blue cheese, mozzarella, caramelised shallots, and burger sauce on a toasted brioche bun. Served with seasoned kumara and potato fries.

VO (Vegetarian Patty)

VEGAN PANEER BUTTER MASALA

Vegan "Paneer" Butter Masala | \$27

A creamy tomato and spice curry featuring vegan paneer-style tofu, served with fragrant basmati rice and warm vegan roti. Optional chicken available on request.

VG (Add Chicken)

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BAR SNACKS

KUMARA & POTATO FRIES

Kumara & Potato Fries | \$14

Fries made from kumara and potato, served with smoky chipotle aioli.

V | DFO (without aioli or with vegan aioli)

CRISPY CHICKEN BITES

Crispy Chicken Bites | \$18

Buttermilk-marinated chicken bites served with blue cheese sauce and Frank's hot sauce.

GOCHUJANG CAULIFLOWER BITES

Gochujang Cauliflower Bites | \$16

Cauliflower florets coated in a sweet and spicy Korean gochujang glaze, finished with toasted sesame seeds.

VG

VEGE-TO-BALLS

Vege-to-Balls | \$14

Plant-based meatballs served with creamy vegan aioli

VG

PIZZAS

MARGHERITA

Margherita | \$29

Tomato base sauce, mozzarella, fresh basil, and a drizzle of extra virgin olive oil.

V | GFO (with gluten-free pizza base)

PEPPERONI

Pepperoni | \$32

Mozzarella, pepperoni, jalapeños, and oregano on our house-made tomato base.

GFO (with gluten-free pizza base)

VEGETARIAN

Vegetarian | \$32

Olives, mushrooms, capsicum, onion, ricotta, pesto, and a touch of honey over a mozzarella and tomato base.

V | GFO (with gluten-free pizza base)

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