

WEEKEND BRUNCH

COFFEE & TEA Coffee Supreme - black 6 Coffee Supreme - white 7 Oat soy honey cream 0.5 Mocha hot chocolate Chai 7 Matcha latte 8.5 Hot lemon honey ginger 7 Tea Totel Leaf Tea 7 EBT Jade green sencha Earl grey Orange rooibos Otago summer fruits Peppermint Chamomile Jasmine Pearl	 Sourdough toast, with your choice of raspberry jam, Flo’s marmalade or nut & seed butter 12 Oat porridge, poached pear, passion fruit, toasted walnuts, cinnamon cream 20 Eggs on toast, poached, scrambled or fried 16 <i>Crispy potatoes 8 Avocado 8 Wilted spinach 8 Asparagus 12 Halloumi 12</i> <i>Woody’s free range; bacon 12, lamb & herb sausage 12 Ham off the bone 12</i> Avocado on seeded sourdough, cashew cream, agrodolce, walnut, chilli & mint 27.5 Smoked fish rillettes, soft egg, beetroot & caper chutney, watercress, toasted rye 25.5 Brioche French toast, spiced apple compote, crumble, chantilly & apple syrup 27 Orange & pear salad, watercress, endive pickled red onion, walnuts, lemon vinaigrette 23 add feta 28 Caesar salad, free range chicken, Caesar dressing, focaccia croutons, parmesan & a poached egg 33.5 Green eggs ’n ham, poached eggs on sourdough, ham off the bone, wilted spinach & parsley hollandaise 31 Smoked fish hash, crispy agrias, dill, Kaitaia Fire, lemon mayonnaise & a poached egg 31 Flo’s fish pie, a 21-yr classic, served with salad 35 Flo’s beef burger, house ground Greenstone Creek beef, provolone, pickles, relish & fries 36
SODAS & JUICES Homegrown juice 9.5 Orange Apple Housemade sodas 9 Lemonade Feijoa Spirulina smoothie, pineapple, banana, apple & coconut 9.5 Coke Coke Zero 7 Kereru ginger beer 11 Nine Trees yuzu soda 10	
BREAKFAST COCKTAILS Bloody Mary vodka, tomato juice, spices 18.5 Peach Bellini peach, Prosecco 16 Mimosa orange juice, Prosecco 14 0% versions are available on request	

FROM 5.30PM TIL LATE

WHILE YOU WAIT Housemade sourdough focaccia & Lot 8 XVO 3pc 15 Spanish green olives & a selection of house made pickles 13 Oysters, served natural with mignonette 7.5ea STARTERS & SALADS Australian king prawns, garlic chilli butter & romesco sauce 3 pc 28 Orange & pear salad, watercress, endive pickled red onion, walnuts, lemon vinaigrette 23 add feta 28 Caesar salad, free range chicken, Caesar dressing, focaccia croutons, parmesan & a poached egg 33.5 Sashimi salad, blood orange ponzu, apple, pickled fennel, blood orange mayo & dill small 31 large 40 CLASSICS Flo’s fish pie, a 21-yr classic, served with salad 35 Flo’s beef burger, house ground Greenstone Creek beef, smoked cheese, pickles, relish & fries 36 Clams, linguine, white wine, garlic, chilli, parsley & lemon 37 MAINS Pan fried potato gnocchi, celeriac puree, sage butter, prune, sunflower seeds & parmasean 34 Asparagus risotto, mint & lemon 34 Braised lamb & porcini ragu, pappardelle, pancetta, kale, pine nuts & pecorino 38 Pan fried fish, charred asparagus, fennel & lemon beurre blanc 45	SIDES Truffle fries, garlic aioli 14 Mixed leaf salad, cucumber, herbs & lemon dressing 13 Roasted purple kumara hot honey & pumpkin seeds 13 Asparagus, goat’s cheese & chives 17 DESSERTS Twice baked chocolate souffle warm dark chocolate glaze, hazelnuts & whipped cream 19 Apple creme brulee, green apple sorbet & crumble 19 Brown sugar pavlova, macerated tamarillo, passionfruit curd & chantilly 19 Blue Monkey, damson plum paste & seed cracker 17 Seasonal sorbets 13 Kid’s vanilla sundae, chocolate sauce & sprinkles 8 FROM THE CRILL AFTER 5PM Duck breast, mandarin, carrot puree, caramalised endive & sesame crumb 45 Greenstone Creek scotch fillet, pomme puree, jus & Cafe de Paris butter 48
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