

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

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

Sourdough toast, with your choice of raspberry jam,
Flo’s marmalade or nut & seed butter 12

Bircher muesli, blueberry, apple orange & mint 20

Coconut yoghurt, poached rhubarb, strawberries,
blueberries & toasted nut granola 20

Eggs on toast, poached, scrambled or fried 16
Crispy potatoes 8 | Avocado 8 | Wilted spinach 8 | Asparagus 12 | Halloumi 12
Woody’s free range; bacon 12, lamb & herb sausage 12 | Ham off the bone 12

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, macerated strawberries, strawberry syrup, whipped
strawberry cream & basil 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

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

FROM 5PM 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 3pc 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 31

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 crème fraîche..... 45

SIDES

Kawakawa fries, 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, strawberries, syrup,
strawberry cream & basil 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