



Breakfast

Continental Selection 28

Locally made macadamia granola, seeded rye with a selection of Wanaka spreads, fresh seasonal fruit, pastries, ham and cheese, De Winkel yoghurt

Ala Carte

Eggs your way on toast	17
Avocado on toast, poached eggs, cherry tomato, basil	26
Eggs benedict, house made hash brown, spinach, tarragon hollandaise	23
Zucchini corn fritters, poached eggs, labneh, mint	24
Brioche French toast, apricot, whipped mascarpone, almonds	25

Sides

Macerated tomato, thyme mushrooms, avocado	5
Cured salmon, streaky bacon	8

Beverages

Hot

Hummingbird Re:Start 100% Fair Trade, organic espresso	
Black coffee	5.5
With milk	6
Alternative milks (soy, coconut, oat, almond)	.50
Flavored shots (vanilla, caramel, hazelnut)	.50
Ti Ora tea range	
English breakfast, earl grey, camomile, peppermint, green, fruit infusion, green and ginger	5.5

Cold

Juice, Orange, Apple, Tomato, Cranberry	5
Karma Kombucha, Mango & Passionfruit, Raspberry & Lemon	7
Antipodes Water, Sparkling / Still	6
Homegrown Mega Shots 195ml	
PROBIO kiwifruit with active probiotics	4
IMMUNE carrot, ginger, lemon and turmeric	4

The Montreal



Small plates

Marinated olives, orange, oregano, chilli GF, DF, V	9
Fennel focaccia, whipped honey butter DF*	single 8 large 14
Wild mushroom arancini, truffle tallegio sauce GF	23
House-made labneh, eggplant agrodolce, almonds served with sourdough GF*	23
Fried chicken, ranch, smoked paprika GF	23
Akaroa salmon pastrami, beetroot sauerkraut, horseradish cream, linseed crisp GF	24
Cheese selection, three local and imported cheese, condiments GF*	35
Alliance beef tataki, wasabi salsa verde, fried garlic, crispy kale GF, DF	23
Fries, ketchup GF, DF	12

Stone baked flatbreads

Salmon, labneh, sauerkraut, capers, rocket	25
Lamb, braised Lumina lamb shoulder, smoked eggplant, spiced yoghurt, almond, mint	25
Potato, tallegio, confit garlic, caramelised onion, truffle	25
Add prosciutto	6

Large plates

Soup of the moment, toasted focaccia	20
House-made pasta, fazzoletti, duck leg ragu, duck fat pangratto, pickled fennel DF*	39
Alliance 300g ribeye, pinot noir charred onions, au poivre sauce GF	41
Local market fish, romesco sauce, chorizo, caper, olive, orgeno GF, DF*	41
Pumpkin risotto, butternut, candied walnut, stracciatella, basil GF	38
Lentil salad, puy lentils, sundried tomato, lemon, fennel, mint, feta GF, DF*	27

Sides

Greens, seasonal greens GF, DF*	18
Fried butterbeans, spring onion, chilli, sumac, feta GF	16
Gourmet potatoes, oregano, lemon GF	16

Desserts

Canoli, limoncello cream, pistachio	16
Pear tarte tatan, vanilla anglaise, buckwheat praline	23
Black forest, chocolate mousse, cherry, cocoa crumb, black doris ice cream GF	18
Affogato, vanilla ice cream, coffee shot, liquor, biscotti GF*	16
Gelato scoop GF, DF*	5

All our menu items are made in-house using seasonal and local ingredients, changing regularly to ensure a fresh and unique dining experience. The dishes are designed to be shared or can be enjoyed as an individual meal.