



menu

BITES

C|B|D CAJUN SPICED BUTTERMILK CHICKEN WITH CHIPOTLE AIOLI\$16.⁰⁰

STICKY PORK BELLY BITES\$16.⁰⁰
With sticky sauce

C|B|D HARISSA HUMMUS AND FIRST PRESS OLIVE OIL, GHERKINS WITH SMOKED PAPRIKA TOASTED SEEDS AND PITA BREAD\$14.⁰⁰
Gluten Free option with rice crackers

MENU

EGGS YOUR WAY\$14.⁰⁰
Two eggs cooked your way - poached, scrambled or fried, served on toasted ciabatta with C|B|D tomato fennel relish
~ add bacon (3)+\$7.⁰⁰
~ add salmon+\$9.⁰⁰
~ add Wild Chef hash browns+\$6.⁵⁰

HEN HOUSE, PIGGLY WIGGLY & THE GARDEN
Koromiko eggs your way, mānuka smoked bacon, hash brown with toasted ciabatta and C|B|D tomato fennel relish GFA, DFA\$24.⁹⁰

BEETROOT AND DILL SALMON EGGS BENEDICT\$28.⁵⁰
Cold smoked salmon with poached eggs, house hollandaise, sautéed greens, Chioggia beetroot slices, dill and lemon on toasted ciabatta GFA, DFA
~ add avocado (seasonal)+\$5.⁰⁰
~ add bacon (3)+\$7.⁰⁰
~ add Wild Chef hash browns+\$6.⁵⁰

EGGS BENEDICT WITH BACON AND HOUSE HOLLANDAISE GFA, DFA\$28.⁵⁰
Mānuka smoked bacon, poached eggs, sautéed greens, apple salsa and house hollandaise on toasted ciabatta
~ add fried haloumi+\$7.⁰⁰
~ add salmon+\$9.⁰⁰
~ add Wild Chef hash browns+\$6.⁵⁰

EGGS BENEDICT WITH MUSHROOMS, SAUTÉED GREENS AND HOUSE HOLLANDAISE\$27.⁰⁰
Sautéed mushrooms on toasted ciabatta with sautéed greens and house hollandaise GFA, DFA
~ add fried haloumi+\$7.⁰⁰
~ add bacon (3)+\$7.⁰⁰
~ add avocado (seasonal)+\$5.⁰⁰
~ add Wild Chef hash browns+\$6.⁵⁰

PORTOBELLO MUSHROOMS WITH BASIL PESTO AND WALNUTS\$29.⁰⁰
Portobello mushrooms with ricotta, basil and walnut pesto, lemon and thyme butter, pine nuts, truffle oil and vincotto on focaccia

BUTTERMILK PANCAKES WITH STRAWBERRY COMPOTE AND ORANGE SAUCE\$25.⁹⁰
Pancakes with strawberry compote, orange sauce, whipped cream and vanilla bean ice cream

BACON AND BANANA WAFFLES\$26.⁹⁰
Belgium waffles with mānuka smoked bacon, fresh banana, whipped cream and lashings of maple syrup

Customer Favourite

CHORIZO SCRAMBLED EGGS\$26.⁹⁰
Our famous scrambled eggs served on toasted focaccia with sautéed Meaters Pork chorizo and spinach served with C|B|D famous hot chilli sauce and C|B|D Hazelnut and Almond Dukkah, feta and sour cream GFA
~ add salmon+\$9.⁰⁰
~ add bacon (3)+\$7.⁰⁰
~ add Wild Chef hash browns+\$6.⁵⁰

C|B|D famous hot sauce available for purchase on pantry shelves

AVOCADO ON TOAST\$24.⁹⁰
Avocado on seeded toast with lemon labneh, spinach, pickled cucumber, pickled red onions, capsicum salsa and C|B|D Hazelnut and Almond Dukkah GFA (GF with tomato and fennel relish)
~ add fried haloumi+\$7.⁰⁰
~ add bacon (3)+\$7.⁰⁰
~ add poached egg+\$3.⁰⁰

KETO BREAKFAST\$25.⁹⁰
Meaters pork chorizo sausage, mānuka smoked bacon, fresh spinach, fresh tomato, Koromiko poached eggs served with hollandaise GFA, KETO
~ add fried haloumi+\$7.⁰⁰
~ add avocado (seasonal)+\$5.⁰⁰

Signature Dish C|B|D FAMOUS OLD FASHIONED MINCE AND POACHED EGGS\$26.⁹⁰
Our famous mince served on seeded toast with two Koromiko poached eggs and C|B|D famous Worcester sauce
~ add Wild Chef hash browns+\$6.⁵⁰

C|B|D famous Worcester sauce available for purchase on pantry shelves

HEARTY BREAKFAST\$31.⁹⁰
Koromiko eggs your way, on toasted ciabatta with Meaters Hungarian sausage, mānuka smoked bacon, portobello mushrooms, C|B|D Boston beans and hash browns
~ add Black pudding+\$6.⁵⁰
~ add roasted tomato+\$5.⁰⁰
~ add avocado (seasonal)+\$5.⁰⁰

THE HUNGARIAN OMELETTE.....\$27⁹⁰

Free range eggs, Meaters Hungarian sausages, red onion, mānuka smoked bacon and tomato

~ ciabatta toast+\$4⁰⁰

~ add Wild Chef hash browns+\$6⁵⁰

THE ULTIMATE BREAKFAST BURGER\$23⁹⁰

Bacon, smoked cheese, hash brown, fried egg, smashed avocado and tomato relish and aioli

~ add fries+\$5⁵⁰

PEA, PIE, PUD\$18⁰⁰

Beef, bacon and red wine pie served with creamy mash, peas and lashings of gravy

SEAFOOD CHOWDER

Creamy chowder with fish, mussels, prawns and smoked salmon served with toasted ciabatta\$25⁹⁰

~ extra toasted ciabatta+\$4⁰⁰

CHIPOTLE CHICKEN AND WAFFLES.....\$26⁹⁰

C|B|D Cajun buttermilk chicken with waffles, maple syrup, C|B|D aioli, chipotle mayo and coriander garnish

BAO BUNS (CHOOSE ONE FLAVOUR).....\$22⁹⁰

~ C|B|D Cajun buttermilk chicken with sesame slaw

~ Sticky pork belly with sticky sauce and sesame slaw

Bacon makes everything better

BACON BUTTIE.....\$19⁹⁰

Lashings of bacon, hash browns with BBQ sauce

~ add fried egg.....+\$3⁰⁰

~ add fries+\$5⁵⁰

LOADED FRIES (CHOOSE ONE FLAVOUR).....\$21⁹⁰

~ C|B|D smoked pulled pork, cheese, sour cream and BBQ sauce

~ Bacon and cheese with sour cream and sweet chilli sauce

CRINKLE CUT FRIES WITH TOMATO SAUCE AND C|B|D AIOLI.....\$12⁰⁰

PLANT BASED

VEGAN ANTIPASTO PLATTER.....\$22⁰⁰

C|B|D pickle gherkins, kalamata olives, harissa humus, tomato fennel relish, vegan basil pesto, C|B|D dukkah, first press olive oil, C|B|D balsamic glaze, pita bread, ciabatta, cherry tomatoes GF, VEGAN

CORN FRITTER STACK WITH VEGAN BASIL PESTO AND ROASTED TOMATO.....\$26⁵⁰

Plant based corn fritters with vegan basil cashew nut pesto and half roasted tomato GF, DF, VEGAN

NACHOS.....\$25⁹⁰

Cannellini beans in a delicious tomato sauce with corn, salsa, avocado, (sour cream for vegetarians), served on vegan corn chips with vegan or vegetarian cheese GF, DFA, V, VEGAN

extras

please note
SIDES ARE TO ADD ON
TO MENU ITEM,
NOT FOR INDIVIDUAL SALE

gluten free bread as a sub \$4⁰⁰

wholegrain bread as a sub \$4⁰⁰

cold smoked salmon \$9⁰⁰

mānuka bacon rashers (3) \$7⁰⁰

fried haloumi \$7⁰⁰

breakfast sausages (2) \$6⁵⁰

Wild Chef hash browns (2) \$6⁵⁰

portobello mushrooms \$6⁵⁰

C|B|D boston beans \$6⁰⁰

roasted tomato \$5⁵⁰

avocado (seasonal) \$5⁰⁰

ciabatta toast \$4⁰⁰

wilted spinach \$4⁰⁰

Koromiko free range egg \$3⁰⁰

hollandaise side \$3⁰⁰

KITCHEN OPEN UNTIL 2:30PM

MON-FRI 7:30AM-2:30PM // SAT 8:00AM-2:30PM // SUN 8:00AM-2:30PM

PLEASE LET OUR FRIENDLY TEAM KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS

GFA GLUTEN FREE AVAILABLE | DFA DAIRY FREE AVAILABLE | VA VEGETARIAN AVAILABLE | VEGAN AVAILABLE

ALL EGGS FREE RANGE

15% SURCHARGE ON PUBLIC HOLIDAYS

PRICING MAY BE SUBJECT TO CHANGE

COLD DRINKS

OLD FASHIONED MILKSHAKES.....\$8.50

Chocolate, Raspberry, Caramel, Ice Cream Soda,
Strawberry, Lime, Spearmint, Vanilla, Banana

SMOOTHIES.....\$10.90

Berrylicious, Green Goddess, Mango Banana,
Fresh Banana, Pina Colada, Beavertown Blue

SPIDERS.....\$7.60

Your choice of: ~ Vanilla or Chocolate ice cream,
~ Raspberry or Orange fizz
~ Coke or Sprite

FRUITY FIZZ.....\$7.50

Rhubarb with Raspberry and Rosehip / NZ Lime with
Elderflower / Lemon, Lime, Cucumber & Mint /
Blood Orange, Lime & Bitters

BLENDED ICED DRINKS.....\$10.90

With whipped cream and flake

~ Iced Chocolate ~ Iced Coffee
~ Iced Mocha ~ Iced Chai

Dairy Free Iced Chocolate or Iced Coffee.....\$10.90

ICED LATTE.....\$8.50

Served over ice, coffee shots and milk

~ alternative milk coconut, oat, almond, soy.....+\$2.00

TIRAMISU ICED LATTE.....\$11.00

Iced coffee with mascarpone, lady sponge finger and
chocolate sprinkles

FRAPPÉ.....\$10.90

Strawberry and White Chocolate, Goody Goody Gumdrops,
Gingerbread (seasonal), Caramel and White Chocolate,
Strawberry Matcha

HOT DRINKS

8OZ (2 SHOT) 12OZ (2 SHOT) 16OZ (4 SHOT)

Short Black (espresso).....	\$5.00		
Ristretto.....	\$5.00		
Long Black.....	\$5.00		
Americano.....	\$5.20		
Short Macchiato.....	\$4.80		
Long Macchiato.....	\$5.50		
Piccolo Latte.....	\$5.50		
Vienna (liquid or whipped cream)...	\$5.80		
Affogato (with vanilla ice cream) ...	\$7.00		
Flat White, Latte, Cappuccino	\$5.50	\$6.50	\$7.80
Mochaccino.....	\$5.70	\$6.70	\$8.10
Chai Latte.....		\$6.50	\$7.80
Hot Chocolate Dark or White	\$6.00	\$7.00	\$7.80
Hot Chocolate Deluxe.....		\$7.80	\$8.80
with cream & flake			
Hot Chocolate Supreme.....		\$8.80	\$9.80
with cream, flake & chocolate bar			
Turkish Delight Hot Chocolate	\$7.00	\$8.00	\$8.50
Babyccino magic for the kids.....	\$3.20		

TEA from White Wabbit

FOR 1.....\$5.00 FOR 2.....\$7.00 FOR 4.....\$9.00

English Breakfast, Earl Grey, Blood Orange, Peppermint,
Lemon Ginger Sencha, Green Sencha, Blackcurrant

milk alternative

Coconut \$1.00
Oat \$1.00
Almond \$1.00
Soy \$1.00

flavour shot

Caramel \$1.00
Vanilla \$1.00
Hazelnut \$1.00
Extra shot \$1.00
Decaf \$1.00



let us cater your
next function



We have a delicious range
of sauces and preserves
that we produce ourselves
and use in some of
our menu items.

These make the
perfect addition
to your pantry.

WWW.CBDCAFE.NZ

