



# menu



# MENU

## HEARTY BREAKFAST GFA, DFA, NF .....\$31<sup>90</sup>

Koromiko eggs your way, on toasted ciabatta with Meaters Hungarian breakfast sausage, mānuka smoked bacon, portobello mushrooms, C|B|D Boston beans and Wild Chef hash browns

~ add Black pudding ..... +\$7<sup>50</sup>

~ add roasted tomato ..... +\$5<sup>50</sup>

~ add avocado (seasonal) ..... +\$5<sup>50</sup>

## GARDEN GOODNESS BREAKFAST .....\$31<sup>90</sup>

GFA, DFA, V, NF

Koromiko eggs your way, on toasted ciabatta with Portobello mushrooms, C|B|D Boston beans and Wild Chef hash browns, roasted tomato, and fried Haloumi

## EGGS BENEDICT GFA, DFA, NF .....\$28<sup>50</sup>

Served on toasted ciabatta, greens, house hollandaise

Mānuka streaky bacon with apple salsa .....\$28<sup>50</sup>

Beetroot and dill smoked cold salmon .....\$28<sup>50</sup>

Portobello mushrooms V .....\$27<sup>50</sup>

Make it special...

~ add fried haloumi ..... +\$7<sup>00</sup>

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

~ add Wild Chef hash browns ..... +\$6<sup>50</sup>

~ add avocado (seasonal) ..... +\$5<sup>50</sup>

## CHIPOTLE CHICKEN AND WAFFLES NF .....\$27<sup>90</sup>

Our famous Cajun buttermilk chicken with our delicious Cajun spices on golden waffles, drizzled with maple syrup, chipotle mayo, aioli, and a garnish of fresh coriander

Sweet. Smoky. Spicy

## SWEET TREAT WAFFLES NF .....\$27<sup>90</sup>

Bacon and banana served with cream and maple syrup

Mixed berry served with cream and chocolate ganache

## KETO BRUNCH BOWL GF, DF .....\$27<sup>90</sup>

Meater's Hungarian breakfast sausage, mānuka smoked bacon, poached eggs, fresh spinach, pickled vegetables, served with house hollandaise

## SPINACH & MUSHROOM GNOCCHI NF, V .....\$23<sup>90</sup>

Head Chef Gabor's famous homemade gnocchi in a rich tomato and fresh herb sauce topped with parmesan cheese and served with golden garlic ciabatta

Pure comfort in a bowl

~ add Meater's Hungarian breakfast sausage ..... +\$6<sup>50</sup>

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

## Bacon makes everything better

## BACON BLOWOUT BUTTIE GFA, DFA .....\$21<sup>00</sup>

Lashings of mānuka smoked bacon, crispy hash browns with BBQ sauce between two fresh slices of bread

Feeling bold?

~ add fried egg ..... +\$3<sup>00</sup>

~ add fries ..... +\$5<sup>50</sup>

## AVOCADO ON TOAST GFA .....\$25<sup>90</sup>

Creamy avocado from The Avo tree in Bay of Plenty, on seeded toast with creamy lemon labneh, fresh spinach, pickled cucumber and red onion, capsicum salsa and our hazelnut and almond dukkah (GF with tomato fennel relish)

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

~ add cold smoked salmon ..... +\$12<sup>00</sup>

~ add poached egg ..... +\$3<sup>00</sup>

## Signature Dish ULTIMATE MINCE ON TOAST WITH POACHED EGGS DF .....\$26<sup>90</sup>

Rich, savoury beef mince slow cooked to perfection and served on toasted seeded bread, with poached eggs and our C|B|D Worcester sauce *you won't get it like this anywhere else*

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

## FISHERMAN'S SEAFOOD CHOWDER .....\$27<sup>90</sup>

Creamy seafood chowder loaded with fish, juicy prawns, Marlborough mussels, smoked salmon and sweetcorn served with garlic toasted ciabatta (3) perfect for dipping

## EGGS YOUR WAY GFA, DFA, NF, V .....\$14<sup>00</sup>

Eggs cooked your way - poached, scrambled or fried, served on toasted ciabatta with our C|B|D tomato fennel relish

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

~ add Wild Chef hash browns ..... +\$6<sup>50</sup>

~ add cold smoked salmon ..... +\$12<sup>00</sup>

## BAO BUNS (2) (CHOOSE ONE FLAVOUR) .....\$22<sup>90</sup>

Cajun buttermilk chicken with sesame slaw and a garnish of coriander

Pork belly with sticky sauce and sesame slaw

## HEN HOUSE, PIGGLY WIGGLY

## & THE GARDEN GFA, DFA .....\$25<sup>90</sup>

Koromiko eggs your way, mānuka smoked bacon, Wild Chef hash brown served with toasted ciabatta and our famous C|B|D tomato fennel relish

## STICKY PORK BELLY BITES ..... \$23<sup>90</sup>

Glazed in our rich sticky sauce served with slaw, drizzled with our sesame dressing, sprinkled with toasted seeds, and topped with pickled red onions and pickled cucumber  
*Sweet salty and irresistible*

## Customer Favourite

## CHORIZO SCRAMBLED EGGS ..... \$26<sup>90</sup>

Our creamy scrambled eggs served on toasted focaccia with sautéed Meaters pork chorizo and spinach served with C|B|D hot chilli sauce and C|B|D Hazelnut and Almond Dukkah and feta

~ add cold smoked salmon ..... +\$12<sup>00</sup>

~ add mānuka smoked bacon (3) ..... +\$7<sup>00</sup>

~ add Wild Chef hash browns ..... +\$6<sup>50</sup>

## HUNGARIAN OMELETTE GFA ..... \$27<sup>90</sup>

Koromiko free range eggs, Meaters Hungarian breakfast sausages, mānuka smoked bacon, red onion and tomato served with toasted ciabatta

## FULLY LOADED FRIES ..... \$21<sup>90</sup>

C|B|D Smoked pulled pork, with cheese sour cream and our signature C|B|D BBQ sauce

Bacon and cheese with sour cream and a drizzle of sweet chilli sauce DF

## CRINKLE CUT FRIES GFA ..... \$12<sup>00</sup>

Crispy golden fries served with aioli and tomato sauce

LIKE THE C|B|D SAUCE  
WITH YOUR MEAL? BUY IT  
INSTORE TO USE AT HOME

## PLANT BASED

## CRISPY CORN FRITTERS GF, DF, V, VN ..... \$26<sup>90</sup>

Stacked with avocado, roasted tomato half, and our C|B|D tomato fennel relish, fresh vibrant and totally plant based

## EPIC NACHOS GFA, DFA, V, VN ..... \$26<sup>90</sup>

Hearty cannellini beans in a rich tomato sauce with sweetcorn, zesty salsa, creamy avocado all piled onto crunchy vegan corn chips, topped with your choice of vegan or vegetarian cheese and a dollop of sour cream for the vegetarians

## extras

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

gluten free bread as a sub \$3<sup>00</sup>

wholegrain bread as a sub \$3<sup>00</sup>

cold smoked salmon \$12<sup>00</sup>

Black pudding \$7<sup>50</sup>

mānuka bacon rashers (3) \$7<sup>00</sup>

fried haloumi \$7<sup>00</sup>

Meaters Hungarian breakfast sausages (2) \$6<sup>50</sup>

Wild Chef hash browns (2) \$6<sup>50</sup>

Portobello mushrooms \$6<sup>50</sup>

roasted tomato \$6<sup>50</sup>

C|B|D boston beans \$6<sup>00</sup>

avocado (seasonal) \$5<sup>50</sup>

ciabatta toast \$4<sup>00</sup>

wilted spinach \$4<sup>00</sup>

Koromiko free range egg \$3<sup>00</sup>

hollandaise side \$3<sup>00</sup>

KITCHEN OPEN UNTIL 2:30PM

MONDAY-FRIDAY 7:30AM-2:30PM // SATURDAY-SUNDAY 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

VN VEGAN AVAILABLE | NF NUT FREE | ALL EGGS FREE RANGE

15% SURCHARGE ON PUBLIC HOLIDAYS

PRICING MAY BE SUBJECT TO CHANGE

## COLD DRINKS

### OLD FASHIONED MILKSHAKES.....\$8<sup>50</sup>

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

### SMOOTHIES.....\$10<sup>90</sup>

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

### SPIDERS.....\$7<sup>60</sup>

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

### FRUITY FIZZ.....\$7<sup>50</sup>

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

### BLENDED ICED DRINKS.....\$10<sup>90</sup>

With whipped cream and flake

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

Dairy Free Iced Chocolate or Iced Coffee.....\$10<sup>90</sup>

### ICED LATTE.....\$8<sup>50</sup>

Served over ice, coffee shots and milk

~ alternative milk coconut, oat, almond, soy.....+\$2<sup>00</sup>

### TIRAMISU ICED LATTE.....\$11<sup>00</sup>

Iced coffee with mascarpone, lady sponge finger and  
chocolate sprinkles

### FRAPPÉ.....\$10<sup>90</sup>

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 <sup>00</sup>		
Ristretto.....	\$5 <sup>00</sup>		
Long Black.....	\$5 <sup>00</sup>		
Americano.....	\$5 <sup>20</sup>		
Short Macchiato.....	\$4 <sup>80</sup>		
Long Macchiato.....	\$5 <sup>50</sup>		
Piccolo Latte.....	\$5 <sup>50</sup>		
Vienna (liquid or whipped cream)...	\$5 <sup>80</sup>		
Affogato (with vanilla ice cream) ...	\$7 <sup>00</sup>		
Flat White, Latte, Cappuccino .....	\$5 <sup>50</sup>	\$6 <sup>50</sup>	\$7 <sup>80</sup>
Mochaccino.....	\$5 <sup>70</sup>	\$6 <sup>70</sup>	\$8 <sup>10</sup>
Chai Latte.....		\$6 <sup>50</sup>	\$7 <sup>80</sup>
Hot Chocolate Dark or White .....	\$6 <sup>00</sup>	\$7 <sup>00</sup>	\$7 <sup>80</sup>
Hot Chocolate Deluxe.....		\$7 <sup>80</sup>	\$8 <sup>80</sup>
with cream & flake			
Hot Chocolate Supreme.....		\$8 <sup>80</sup>	\$9 <sup>80</sup>
with cream, flake & chocolate bar			
Turkish Delight Hot Chocolate .....	\$7 <sup>00</sup>	\$8 <sup>00</sup>	\$8 <sup>50</sup>
Babyccino magic for the kids.....	\$3 <sup>20</sup>		

## TEA from White Wabbit

FOR 1.....\$5<sup>00</sup> FOR 2.....\$7<sup>00</sup> FOR 4.....\$9<sup>00</sup>

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

milk alternative

Coconut \$1<sup>00</sup>  
Oat \$1<sup>00</sup>  
Almond \$1<sup>00</sup>  
Soy \$1<sup>00</sup>

flavour shot

Caramel \$1<sup>00</sup>  
Vanilla \$1<sup>00</sup>  
Hazelnut \$1<sup>00</sup>  
Extra shot \$1<sup>00</sup>  
Decaf \$1<sup>00</sup>



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.

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