

# EGGSENTRIC CAFE.

Please find a table and order at the counter. Don't forget your table name. You need it to order.

## *Rise and Shine. 9am-12pm*

### *Eggs Benny. \$22 \$24*

Two poached eggs, ciabatta toast hollandaise & your choice of bacon or fish

### *Corn Hotcakes. \$22*

House made corn hotcakes, hollandaise, bacon, fried egg and chilli jam

### *Eggys \$16 \$18*

Ciabatta toast two eggs with your choice of bacon or fish

### *Housemade Granola \$20*

Spiced berries, chia pud pud, milk & coconut yoghurt. (v.o)

### *Flatbread \$22*

Roti paratha, kasundi, coconut kumara, cherry tom, fried egg

### *French Toast \$22*

Egg dipped ciabatta, Millers espresso custard, spiced berries and milo crumb.

### *Full Monty \$25*

Ciabatta toast, eggys, bacon, chorizo, miso mushies, hashbrown & house made beans. (v.o)

### *For the Kids.*

Eggys	\$11
French toast	\$12
Chicken nuggets	\$12
Fish & Chips	\$14

*Bread is baked daily by Sam*

*Milk is organic*

*Eggs are free range*

*Bacon is free farmed*

*Everything else is sourced as local as possible or made in house*

*Coffee is Miller's Organic*

*Dietary requirement friendly :)*

## *Lunch. 11am-2.30pm*

### *Seafood Chowder. \$24*

Shazza's famous Seafood chowder with ciabatta toast

### *Scallops. \$25*

Macadamia crumb, pernod cream on a corn hotcake & Eggsentric salad.

### *Smoked Kahawai or Falafel Salad \$22*

House smoked kahawai, labneh, lemon mayo & dukkah on seasonal salad

### *Karaage Chicken Salad. \$22*

Double fried bird, wakame, edamame & kewpie, on seasonal salad

### *Lemon Cream Fish. \$24*

Fresh local fish, lemon cream, macadamia crumb, eggsentric salad & fries

### *Fish and Chips. \$18*

Crumbed local fish & chips with house made tartare

### *Man Bun. \$25*

Beef cheeks, brioche bun, old yella habanero mustard, swiss cheese, tomato, shreduce. Served with fries.

### *Crumbed Mussels \$22*

With preserved lemon aioli, sweet chilli & eggsentric salad.

### *Wedges.*

Sour cream & sweet chilli \$8

### *Chips.*

With tomato sauce \$6

# EGGSENTRIC DINNER MENU

DINNER FROM 6PM BOOKINGS ESSENTIAL  
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## Entree

**Kumara chips** Hand cut and served with chilli and aioli \$10

**Coromandel scallops** Macadamia crumb, corn hotcake and pernod cream sauce \$20

**Seafood tasting platter** Smoked mussels, prawns, oysters, house smoked kahawai, sashimi and crumbed mussels. Subject to change.  
entree \$24, main \$45

**Beetroot croquette** Red and crunchy, served with a blue cheese sauce \$16

**Lamb ribs** Braised in harissa sauce with tzatziki and a pinch of parsley \$20

**Coromandel mussels** Crumbed and fried with preserved lemon aioli and chilli \$16

## Main

**Seared kingfish steak** With house smoked labneh, preserved lemon cream and roasted fennel \$35

**Eggsentric duck** Marinated and smoked, served with parsnip puree, pear poached in mulled wine, candied orange and jus from the duck \$35

**Eye fillet** Onsen egg, horseradish cream, Sam's fry bread, watercress and oodles of jus \$35

**Wild venison** Coconut kumara, 5 spiced shard, boysenberry port sauce and toasted cocoa nibs \$35

**Fish of the day** Macadamia crumb with lemon cream sauce served with Eggsentric salad and fries \$30

**Crispy falafel** Served with tzatziki, fresh radish, candied walnuts and sweet sticky sauce \$30

**Sam's worked bloody hard this menu please do not try to change it...**

## Sweeties

**Sticky date** With butterscotch sauce served with a scoop of dave's creme brulee ice cream \$16

**Belgian chocolate terrine** With raglan coconut yoghurt, millers coffee anglaise and candied walnuts \$16

**Rhubarb cobbler** An old classic with lashings of runny cream and a scoop of homemade vanilla ice cream \$16

**Chocolate Baileys cheesecake** With berry coulis, whipped cream and an extra shot of Baileys \$16

**Halle berry sunday** A selection of daves handmade ice cream with berries & cream \$16