

# 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.)

## *Full Monty \$25*

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

## *For the Kids.*

Eggys	\$11
Waffles	\$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*

## *Scallops. \$28*

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. \$20*

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

OPEN FROM 6PM

### Entree

**Duck pate** burnt orange jelly & Sam's sourdough \$16

**Miso maple Baby carrots** mung beans, labneh \$16

**Portobello mushroom** risotto, blue cheese, honey & walnut \$16

**Coromandel scallops** Macadamia, corn hotcake & pernod cream \$22

**Lamb ribs** harissa, parsnip puree & a pinch of parsley \$20

**Coromandel mussels** Crumbed, preserved lemon aioli & chilli \$16

**Seafood tasting platter** Smoked mussels, prawns, oysters, house smoked kahawai, sashimi and crumbed mussels.

Subject to change - Entree \$24, Main \$45

### Main

**Seared kingfish steak** lemon risotto, roasted fennel puree & crispy croutons \$35

**Eggsentric duck** Marinated & smoked, parsnip puree, pear poached, mulled wine, candied orange and jus \$35

**Beef Ribeye** broccoli & kale, yorkshire pudding & oodles of jus \$35

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

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

**Housemade Spaghetti** roasted red sauce, cherry tomato, pine nut, spicy basil \$30

### SIDES

- Hand cut Kumara \$10

- Eggsentric Salad \$8.50

- Garlic broccoli, beetroot, dukkah \$8.50

Sam's worked bloody hard on this menu please don't try to change it...

## Sweeties

**Rhubarb Cobbler** An old classic with lashings of runny cream,  
scoop vanilla gelato \$16

**Chocolate Baileys Cheesecake** berry coulis, whipped cream &  
Baileys \$16

**Brandy Snap** sweet mascarpone & lemon sorbet \$16

**Affogato** gelato & espresso \$12  
Add frangelico \$16