

TE ĀKAU ROA Bar Snacks

Te Ākau Roa Bar Snack Combo (any 3).25.00

Prawn Twirls.....9

Salt n Pepper Squid.....9

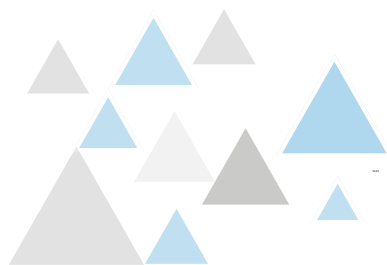
Fish Bites & Chips.....9

Seasoned Wedges with sour cream.....12

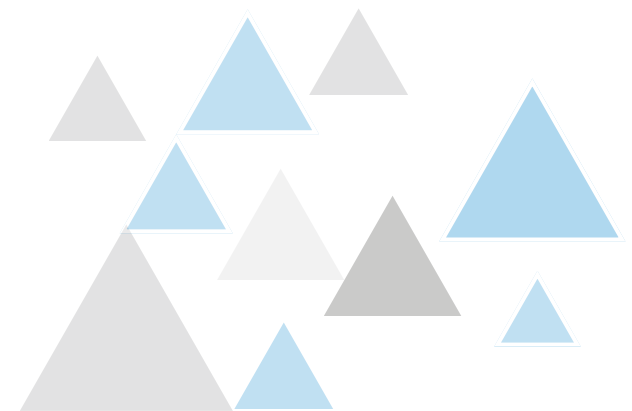
Chips with Garlic Aioli.....10



ALL DAY BRUNCH MENU




REVIEW US



Te Ākau Roa Big Breakfast | 29.50 **

A generous hearty plate featuring smoky crispy bacon, breakfast sausages, sautéed mushrooms, chargrilled tomato, golden hash browns, fresh spinach, and two perfectly poached eggs. Served with warm buttered toasted bread.

Eggs Any Way | 18 V **

Two eggs cooked exactly how you like them, served on crusty toasted ciabatta bread, with a kumara rosti and a side of sweet house-made tomato compote.

Eggs Benedict | 22 **

A local twist on the classic: soft poached eggs and buttery sautéed spinach, resting on slices of our soft house-baked kumara bread, all smothered in rich, silky hollandaise sauce.

Add crispy bacon +\$4 | Add smoked salmon +\$7

Granola, Yoghurt & Fruit | 19.50 | V GF

Crunchy house-toasted nut and seed granola served with thick creamy Greek yoghurt, bright seasonal fresh fruit, stewed fruit compote, and your choice of milk.

Baked Brioche French Toast | 22 V **

Light and fluffy baked brioche, golden and crisp-edged. Topped with tangy lemon curd, sweet berry stew, and a drizzle of in-house kawakawa syrup.

Huevos Rancheros | 24 | V DF

Crispy golden corn tortillas topped with runny fried eggs, slow-cooked savoury beans, and our flavourful house-made Salsa Hogao for a bright, satisfying kick.

Grilled Chicken & Avocado Toast | 26 **

Toasted ciabatta, topped with grilled chicken, crispy bacon, avocado mousse and served with beetroot relish and creme fraiche.

Fish and Chips | 28

Fresh local fish coated in a light crisp batter, served with golden chips and tartare sauce.

BLT Sandwich | 24 **

Layers of smoky bacon, ripe tomato, and crisp lettuce, sandwiched in our soft house-baked kumara bread. Served with a side of hot crispy fries.

Beef Mince on Toast | 26 **

Rich, savoury slow-cooked beef mince with subtle herbs and tomato, generously served over thick slice of toasted bread — a comforting Kiwi favourite.

ADD A SIDE *(with your meal)*

Free Range Eggs	4	GF
Hollandaise	4	GF
Spinach	3	GF
Grilled Tomato.....	3	GF
Bacon	4	GF
Smoked Salmon.....	7	GF
Hash Brown.....	3	
Mushrooms	5	GF
Extra Toast	3	
Gluten Free Bread	6	GF

**Gluten Free Bread available on request

Open Brisket Sandwich | 26 | DF **

Slow-cooked for 36 hours until meltingly tender, our brisket is served atop crusty toasted ciabatta bread, smothered in rich, peppery horopito gravy. Finished with fresh seasonal greens and golden, crispy fries.

Seafood Chowder | 22.5

A classic, velvety seafood chowder brimming with fresh fish, shellfish, and tender vegetables, gently seasoned. Served alongside thick, warm crusty bread perfect for dipping.

Prawn Caesar Salad | 24

Garlic-marinated prawns, Crisp cos lettuce, creamy tuna dressing, crispy capers, cheese croutons and soy-cured egg.

Hawaiian Huli Huli Chicken Salad | 25 (GF)

Tender chicken tossed in Huli Huli dressing with fresh pineapple, coconut shavings and crunchy summer salad.

Crispy Mushroom Arancini | 24 (V)

Golden risotto balls served on rocket, tomato and parmesan, finished with pesto oil and hogao sauce.

