INU WERA

Tea \$5.50
Coffee \$7.00
+ add Decaf, extra shot, alternative milk, syrup or

takeaway.

INU WAIPERO

Iced Coffee
Iced Mochaccino
Iced Chocolate
Iced Coffee (milk) \$8.00

INU

Juices \$8.00

Voyager

Water Sparkling or Still

Soda Water \$8.00 Soft Drinks \$8.00

FRUIT SMOOTHIES

Berry - Mixed berries, banana

& coconut

Tropical - Mango, passionfruit,

banana & coconut \$12.00

PIA / BEER

Tap **\$12.00**Bottled **\$10.00**

WINE

House white \$12 / \$50 House red \$14 / \$55

SPIRITS

 Single
 \$12.00

 Double
 \$18.00

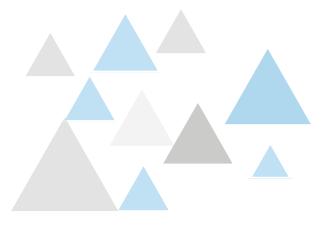
Mix \$15 / \$20 Cocktail \$20.00











Te Ākau Roa Breakfast \$30.00

Crispy bacon, sausages, sautéed mushrooms, grilled tomato, golden hash browns and eggs cooked to your liking. Served with toasted bread.

Eggs Benedict \$24.00 Bacon \$26.00 Cured Salmon \$28.00

Toasted ciabatta topped with sautéed spinach, crispy bacon or cured salmon, poached eggs, and finished with a rich hollandaise sauce.

Eggs Any Way \$22.00

Toasted ciabatta, eggs cooked to your liking and served with a kumara rosti and tomato relish.

Beef Mince on Toast \$26.00

Classic tasty beef mince on ciabata toast and served with a poached egg.

Te Ākau Roa Waffles \$25.00

Waffles with crispy bacon strips, a drizzling of caramel and chocolate sauces and served with whipped cream and a berry gel.

Granola, Yoghurt, & Fruit \$19.00

Toasted granola, greek yoghurt, seasonal fruit, both fresh and stewed served with your choice of milk.

Grilled Chicken & Avocado Toast \$26.00

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

Salmon and Avocado \$28.00

Toasted ciabatta spread with a caraway mascarpone, avocado mousse and served with in-house cured salmon and fired capers.

Fried Tofu & Wild Rocket Salad \$24.00

Fried tofu cubes with our own seasoning served atop a bed of wild rocket and mixed salad. Tossed with a zesty and toasted cumin seed dressing. A light and refreshing vegan option.

Fish & Chips with Salad \$28.00

Tempura battered fish with chips, creamy tartare sauce and served with our dressed house salad.

Crispy Szechuan Pepper Squid with Balsamic Aioli \$24.00

Lightly fried squid tossed with Szechuan pepper, served with a smooth balsamic aioli.

Smoked Mussel & Citrus Salad \$26.00

In-house smoked mussels served with a crisp salad tangle and finished with a vibrant citrus dressing.

ADD A SIDE (with your meal)

Free Range Eggs	\$4.00
Hollandaise	\$4.00
Avocado	\$5.00
Spinach	\$3.00
Grilled Tomato	\$3.00
Bacon	\$4.00
Cured Salmon	\$7.00
Hash Brown	\$3.00
Mushrooms	\$5.00
Extra Toast	3.00
Gluten Free Bread	\$6.00



TE ĀKAU ROA Bar Snacks

Te Ākau Roa Bar Snack Combo (any	3).\$25.00
Kutai - Mussels (Smoked)	\$9.00
Ika Matā	\$8.00
Paraoa of the day	\$3.00
Cured Salmon	\$12.00
Prawn Twirls	\$9.00
Salt n Pepper Squid	\$9.00
Fish Bites & Chips	\$9.00
Seasoned Wedges with sour cream	\$12.00
Chips with Garlic Aioli	\$10.00
Tio - Oysters	\$4.00ea

PAPA MANAAKI MO NGĀ TAMĀRIKI MOKOPUNA - KIDS MENU

Golden Snackers \$15.00

Juicy beef mince, gooey cheese, and tiny pickle pieces with a dash of mustard, packed inside a crunchy, golden crumb coating.

Crunchy Beef Nacho Bowl \$15.00

A pile of crunchy corn chips covered in seasoned beef mince and gooey cheese, with smooth sour cream on top.

Kids Bowl of Fries. \$5.00

