

## INU WERA

Tea	\$5.50
Coffee	\$7.00
+ add Decaf, extra shot, alternative milk, syrup or takeaway.	\$1.50

## INU WAIPERO

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

## INU

Juices	\$8.00
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## Bottled Water

Sparkling (750ml)	\$12.00
or Still	\$8.00
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 (420ml)	\$12.00
Bottled	\$10.00

## WINE

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

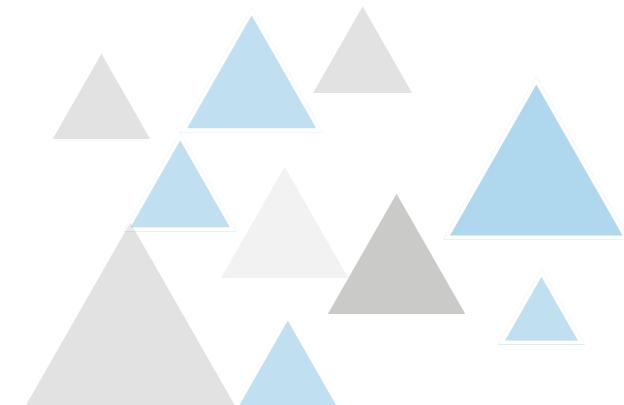
## SPIRITS

Single	\$12.00
Double	\$18.00
Mix	\$15 / \$20
Cocktail	\$20.00



# ALL-DAY MENU

  
REVIEW US



**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 ciabatta 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 and creme fraiche.

**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**

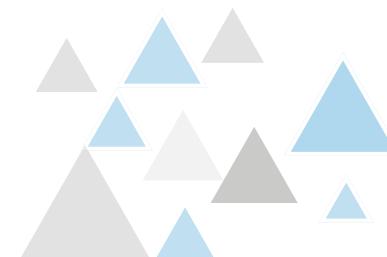
Lightly fried squid tossed with Szechuan pepper, served with a green salad and smooth balsamic aioli.

**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 Mata.....	\$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**