
NZ Coffee

\$5

Flat White / Cappuccino / Latte / Mocha /
Long Black / short black / Americano / Espresso /
Macchiato / Dutch Hot Chocolate

Make it special +\$10

Spice up your coffee with something a little stronger
add: Jameson / Frangelico / Cointreau

Add Flavours

\$1

Caramel / Vanilla / Original Chai / Spiced Chai /
White Chocolate

Smoothies

\$9

Peanut Butter and Oatmeal / Tropical / Green /
Berry / Beat and Blue

Master Milkshake

\$9

Cherry Vanilla / Chocky Fish / Double Choc /
Sour Lime / Toffie Pop / Strawberry Shortcake

Morning Cocktails

\$16

Bloody Mary / Martini / Classic Mimosa /
Paloma Mimosa / Bellini / Coffee Granita

Bubbles

Gls / Btl

Jacobs Creek Prosecco 13/59

Mumm Champagne 20/99

Juice

\$5

Apple / Orange / Canberry /
Pineapple / Ginger Beer

Fresh squeeze

\$10

Apple / Orange / Pineapple / Carrot /
Beetroot / Pear

Harney and sons Tea

\$5

English Breakfast / Earl Grey / Green & Coconut /
Citron Green / Peppermint / Chamomile

H₂O

\$12

Antipodes still / Antipodes sparkling

THE COMMONS

CAFE | BARS | RESTAURANT | EVENT CENTER

AN
UNCOMMON



CAFE

M E N U

09 390 4512

www.thecommons.co.nz

Venue Hire Available
functions@thecommons.co.nz



Breakfast

Eggs any style <i>(df on request)</i>	11
Free range eggs sourdough thyme butter <i>Scrambled +\$2 Gluten Free toast +\$1</i>	
Granola V	14.5
Blueberry yoghurt chia seasonal fruits hazelnut	
Porridge <i>(df vn option +\$1 soy or almond milk)</i>	14.5
Caramelized banana blueberry compote seasonal fruits coconut pistachio	
Eggs benedict gf v	16
Fried mash wilted spinach poached eggs house hollandaise <i>Add Bacon \$6 prosciutto \$6 smoked salmon \$6 mushrooms \$6 avocado \$5</i>	
Bashed avo v <i>(gf vn on request)</i>	20
Avocado and pea smash tomato medley basil feta sourdough dukkah poached eggs <i>Add on Bacon \$6 prosciutto \$6 smoked salmon \$6 mushrooms \$6</i>	
Creamy mushrooms <i>(v on request)</i>	21
Mixed mushrooms balsamic onions parmesan bacon basil garlic sourdough poached eggs	
French toast v <i>(gf on request)</i>	19
Brioche blueberry compote raspberry mascarpone candied walnuts chocolate soil seasonal fruits candy floss Canadian maple <i>Add bacon \$6</i>	
Omelette margherita v gf	19
Free range eggs tomato medley bocconcini basil tomato pesto	
The COMMON man <i>(gf on request)</i>	26
Avocado smash pork and fennel sausage slow roasted tomato sautéed kale fried mash mushrooms eggs any style sourdough	

gf gluten friendly **v** vegetarian
df dairy friendly **vn** vegan

Whilst every effort is made to accommodate allergens,
we can not guarantee a complete absence of allergens
in our food.

Lunch

Pork and beans df	22.5	
Free farmed pork belly house baked beans sourdough caramel onions poached eggs		
Pie, Mash and Liquor	19	
Pie of the day truffle mash parsley gravy		
Lamb kidney <i>(gf on request)</i>	19	
Mushroom free range bacon sourdough mustard jus		
Baked mushrooms v	21	
Roast vegetable stuffed mushrooms baby spinach garlic sourdough pecorino tomato pesto poached eggs mushroom jus		
Arancini salad v	23	
Mushroom and fennel arancini cos tomato olives bocconcini avocado lemon vinaigrette truffle aioli pecorino		
Chicken salad gf df	23	
Honey soy glazed chicken breast cos avocado tomato cucumber sprouts mandarin pumpkin seeds lemon and orange vinaigrette With garlic tiger prawns		26
Cheese burger	26	
Bacon pickles smoked cheddar mustard tomato jam brioche beer battered fries		
Fish n' chips	24	
Battered catch of the day mushy peas chunky tartare beer battered fries		
Market fish risotto	26	
Pan seared catch of the day mushroom parmesan kale crisps		

Sides

Free range bacon	6	Avocado	5
Pork and fennel sausage	6	Bashed avocado	6
Roast mushroom	6	House baked beans	6
Smoked Salmon	6	Beer battered fries	10
Roast tomato	4	Polenta chips	10
Prosciutto	6	Extra Eggs	4