

## NZ COFFEE 5

Flat White	Cappuccino
Latte	Mocha
Long black	Short black
Americano	Espresso
Dutch hot chocolate	Macchiato

## ADD FLAVOURS 1

Caramel	Vanilla
Original chai	Spiced chai
White chocolate	

## SMOOTHIES 10

Peanut Butter and Oatmeal	
Tropical	Berry
Avocado Pistachio	Bluberry Chia

## MASTER MILKSHAKE 9

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

## JUICES 5

Apple	Orange
Cranberry	Pineapple
Ginger Beer	

## FRESH SQUEEZE 10

Apple	Orange
Pineapple	Carrot
Beetroot	

## HARNEY AND SONS TEA 5

English Breakfast	Earl Grey
Green & Coconut	Citron Green
Peppermint	Chamomile



### I'M FEELING SPECIAL!

12pm to 6pm

7 days a week our specials give you an excuse to leave work early.

Gardens Larger Jug	20
Mumm Marlborough	50
Square Mile Sauvignon Blanc	5/25
Square Mile Pinot Noir	5/25



09 390 4512  
www.thecommons.co.nz

Venue Hire Available  
functions@thecommons.co.nz

**THE COMMONS**

CAFE | BARS | RESTAURANT | EVENT CENTER

## BREAKFAST

Eggs any style (df on request) Free range eggs   sourdough   thyme butter	9
Scrambled +\$2 Gluten Free toast +\$1	
Granola parfait v Blueberry yoghurt   chia   summer fruits   hazelnut   raspberry mascarpone	14.5
Porridge (df/vn option +\$1 soy or almond milk) Caramelized banana   blueberry compote   seasonal fruits   coconut   pistachio	14.5
Eggs benedict Potato and herb croquettes   wilted spinach   poached eggs   house hollandaise	22
with choices of Bacon   prosciutto   house smoked salmon   mushroom   avocado   pulled pork	
Bashed avo v (gf / df / vn on request) Avocado and pea smash   tomato medley   basil feta   sourdough   hazelnut dukkha   poached eggs	20
Add bacon +\$6   prosciutto +\$8   House smoked salmon +\$8   mushrooms +\$5   halloumi +\$6	
Creamy mushrooms (v on request) Mixed mushrooms   bacon   parmesan   basil   garlic sourdough   poached eggs	21
French toast (v / gf on request) Brioche   blueberry compote   raspberry mascarpone   candied walnuts   summer fruits   candy floss   Canadian maple	19
Add bacon +\$6	
Matcha pancakes v Summer fruits   chocolate mousse   berry coulis   candy floss   pistachio   canadian maple	19
Add bacon +\$6	
Spanish omelette v Free range eggs   chorizo   capsicum   red onion   potato   tomato medley   baby spinach   mozzarella   basil	19
Add toast +\$2	
The COMMON man Avocado smash   pork and apple sausage   bacon   slow roasted tomato   sautéed kale   potato croquette   mushrooms   eggs any style   sourdough	28

gf gluten friendly    v vegetarian  
df dairy friendly    vn vegan

## LUNCH

Bitterballen Pulled beef and bechamel croquettes   smoked beetroot puree   baby carrots   truffle mayo   turmeric cauliflower	24
Pork and beans df Free farmed pork belly   house baked beans   sourdough   caramel onions   poached eggs	22.5
Pulled pork quesadilla gf Guacamole   chipotle mayo   pebre	22.5
Mince (gf/ df on request) Potato and herb croquettes   wilted spinach   roast tomato   poached eggs	21
Arancini salad v Mushroom and fennel arancini   grilled halloumi   endive   heirloom tomato   olives   avocado   lemon vinaigrette   truffle aioli   pecorino	23
Chicken mango salad gf df Honey soy glazed chicken breast   endive   avocado   tomato   orange   almond   pumpkin seeds   lemon and orange vinaigrette	23
Add halloumi +\$6	
* with garlic prawns instead	28
Cheese burger 250gm prime mince   bacon   pickles   smoked cheddar   mustard   tomato jam   beer battered fries	26
Fish 'n Chips Boundary road beer batter   mushy peas   chunky tartare   beer fries	26
Market fish risotto Pan seared catch of the day   mushroom   parmesan   kale crisp	28

## SIDES

Free range bacon	6	Bashed avocado	6
Pork and apple sausage	6	House baked beans	6
Roast mushroom	6	Beer battered fries	10
House smoked salmon	6	Polenta chips	10
Roast tomato	4	Potato croquette	3
Avocado	4	Halloumi	6

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