

lunch at milk & honey

head chef hayden esau

12pm - 2.30pm

drinks and sweets all day

please inform staff of any allergies

LUNCH

seasonal house made soup 15

panfried fish, chargrilled courgette, red quinoa, apple macadamia salad 24

crispy master stock braised lamb, cos lettuce, sweet black vinegar, chilli, pickled cucumber, mint, peanuts 22

shawarma marinated free range chicken thigh, potato & mint salad, soy almonds, tea soaked raisins 21

chef's noodle bowl 24

slow cooked korean spiced pork, salted coconut & pandan sauce, red cabbage & apple slaw, coriander, peanuts 24

green wheat salad – smoked green wheat, avocado, cucumber, tofu & herb dressing 18

smoked salmon kedgeree, spiced rice, kasundi, coriander, fried egg 18.5
add another egg +2.5

wakanui blue sirloin steak, cassava fries, thai pickled papaya & coconut salad, tamarind chilli caramel 26

SIDES

fries, garlic aioli 6

fries of the asian persuasion 9

green salad 6

daily bread & dip 8 *add an extra dip +2*

SOMETHING SMALL TO FINISH

biscotti & a glass of local sticky 15

dark chocolate sea salt fudge & a shot of patron XO café 'incendio' 11

dessert menu available

house baked sweet treats at the counter

you know you want some sugar

WINE BY THE GLASS

squawking magpie hawke's bay 'pink' rosé 12.6

cordoniu 'cuveé barcelona 1872' cava 10.5

georgetown central otago pinot noir rosé 10

man o' war waiheke island sauvignon blanc 9.5

foxes island marlborough sauvignon blanc 9.1

clearview te awanga gewürztraminer 9.1

craggy range martinborough riesling 12.2

haha hawke's bay pinot gris 8

amisfield central otago pinot gris 11.8

petane station hawke's bay viognier 11.5

cypress hawke's bay chardonnay 10

seresin marlborough chardonnay 10.4

hopesgrove hawke's bay chardonnay 11.5

wooling tree 'beetlejuice' central otago pinot noir 11.5

richmond plains nelson pinot noir 10.7

bilancia hawke's bay syrah 12.2

elephant hill hawkes bay merlot malbec 13.2

telmo rodriguez rioja (*bold spanish blend*) 10

dirtoir hawke's bay cabernet 11.6

BEER & CIDER

local tap beer (ask about our current offerings)

sawmill pilsner 9

boonies pilsner 8.5

hallertau 2 'statesman' pale ale 9.2

sunshine brewery 'Tom Thumb' Session IPA 8

brothers beer IPA 10.5

croucher 'lowrider' indian pale ale 2.5% 7.5

moa apple cider 8

three wise birds 'summer fling' cider 12

TEETOTAL

six barrel soda – rotating flavours 4.8

hopt salted lychee / pear & basil / watermelon 4.5

first press grape juice merlot OR gewürztraminer 6
enjoy straight or on ice with soda

all good sparkling blackcurrant / white grapefruit / blood orange 4.5

aroaha sparkling rhubarb / feijoa 5

these drinks are just a small selection of lunchtime favourites
see the beverage list for our full selection
