



PLEASE ORDER FROM THE COUNTER

Served from 7am - 2.30pm

### **Bircher Muesli**

Overnight soaked oats, puffed grains, coconut, almonds, seeds with coconut yoghurt, seasonal fruit (v)

14.5

### **French Toast**

Brioche, hokey pokey, dulce de leche, banana, cacao nibs, vanilla bean mascarpone, maple (gfo)

20.9

+ Bacon 5

### **Smashed Avocado**

Cherry tomatoes, basil, almond dukkah, whipped feta, roquette, ciabatta (gfo)

19.5

+ Bacon 5

+ Fried egg 2.5

### **Breakfast Stack**

Ciabatta, potato skins, baby spinach, fried egg, tomato, sriracha mayo, garlic almond crumb (gfo, df)

18.9

+ Bacon 5

+ House smoked salmon 6.5

+ Haloumi 5

### **Hazelnut butter and Jam**

On bagel with fresh banana, maple, seeds (gfo, df, v)

13.5

### **Bagels**

All 15.5

Gluten free bagels + 1.5

Bacon, fried egg, greens, house relish (df)

+ Haloumi 5

House smoked salmon, cream cheese, pickled red onion, greens

Hummus, whipped feta, sriracha, tomato, almond crumb, sprouts

+ Haloumi 5

+ Add bacon 5

Spiced kumara chickpea smash, hummus, vegan mayo, pickled red onion, greens (v)

+ Avocado smash 5

Poached chicken, herb mayo, roquette pesto, toasted almonds

### **Salad Bowl**

A mixture of our cabinet salads

12.9

### **Beef Hash**

Slow cooked beef, shredded potato, leek, carrot and cabbage, fried egg, smoky mayo, pickled red onion, ciabatta (gfo, df)

22.9

*(df) dairy free, (v) vegan, (gfo) gluten free option available, please ask when you order*

### **Nacho Bowl**

Spiced black eye beans, corn chips, truffle sour cream, cheese (gf)

18.5

Make it vegan: cashew sour cream, nacho cheese sauce + 3

+ Avocado smash 5

### **Soup**

Served with toasted ciabatta and herb butter (gfo)

13.9

### **Chicken Flatbread**

Hoisin chicken, slaw, pickled red onion, coriander, peanuts, shallots, sriracha mayo (df)

21.5

### **Potato Skins**

Hand cut agrias, shaved parmesan, pickled red onion, truffle sour cream

12.5

+ Bacon 5

+ Spiced beans 5

### **Sides**

Fried egg 2.5

Toasted ciabatta / GF bread 4

Grilled tomatoes / Fresh baby spinach 4

Bacon / Avocado smash / Haloumi 5

House smoked salmon 6.5

Hummus / Mayo / Pesto 2

WE ONLY USE FREE RANGE INGREDIENTS

[www.heritagecoffee.co.nz](http://www.heritagecoffee.co.nz)

a 15% surcharge applies on public holidays



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## DRINKS

### Smoothies 9.5

Berry, banana, orange juice  
+ Spirulina 1.5  
+ Vanilla plant-based protein 3

Banana, passionfruit, greens, lemon,  
coconut milk  
+ Spirulina 1.5  
+ Chia 1.5

Cacao, date, cashew, banana, almond milk  
+ Espresso 1  
+ Hazelnut butter 2

### Fresh Juices

Carrot, apple and ginger  
Apple, pineapple, mint and lemon  
9.5

### Milkshakes

Caramel & Banana  
Gingerbread  
Chocolate  
8.5

Homegrown Orange Juice 7

### Sodas

Citrus, cucumber and mint  
Brewed apple and elderflower  
Rhubarb, raspberry and rosehip  
7

### All Good Organics

Gingerella  
Karma Cola  
Sugar Free Karma Cola  
Lemmy Lemonade  
Orangeade  
Lemmy, Lime and Bitters  
6.5

CoAqua Coconut Water 6

### Daily Organics Kombucha 6

Original  
Seasonal

### Coffee over ice

Latte 5.5  
Americano 4.5  
+Vanilla / Caramel 1

## COFFEE AND TEA

Black -single origin 4

**Milk** – organic blend  
Regular 4.5 | Large 5

Hot Chocolate 5

House made Chai Latte 5.5

Lemon, Ginger & Honey 4.5

### Nutritional Lattes

Hakanoa Golden Turmeric Latte  
Matcha Latte  
Beetroot Latte  
5.5

Soy/ Almond/ Coconut/ Macadamia + 1

Vanilla/ Caramel + 1

### Hoity Toity Tea

For one 4.5 | For two 6.5  
English Breakfast  
Earl Grey  
Pure Peppermint  
Grandpa's Orchard  
Sencha Green



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