



Served Mon - Fri 8.00am – 2.30pm
Sat/Sun 8.30am – 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
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

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

Bagels

All 15.5
Gluten free bagels + 1.5

Bacon, fried egg, greens, tomato, 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, crispy shallots, ciabatta (gfo, df)
22.9

Nacho Bowl

Spiced black eye beans, corn chips, truffle sour cream, cheese (gf)
18.5
Make it vegan: Hummus, vegan mayo, pickled red onion
+ Avocado smash 5

Soup

Served with toasted ciabatta and 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

15% surcharge applies on public holidays



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DRINKS

Smoothies 9.5

Berry, banana, orange juice
+ Spirulina 1.5

Banana, passionfruit, honey, mango, milk
+ Spirulina 1.5
+ Chia 1.5

Cacao, date, cashew, banana, almond milk
+ Espresso 1
+ Hazelnut butter 2
+ Vanilla plant-based protein 3

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 5.3
Americano 4.3
+Vanilla / Caramel 1



COFFEE AND TEA

Black -single origin 4.3

Milk - organic blend
Regular 4.8 | Large 5.3

Hot Chocolate 5.3

+ Whitakers milk sante bar 2

House made Chai Latte 5.8

Fresh Lemon, Ginger & Honey 4.8

Nutritional Lattes

Hakanoa Golden Turmeric Latte
Matcha Latte
Beetroot Latte
5.8

Oat / Soy/ Almond/ Coconut/
Macadamia + 1

Vanilla/ Caramel + 1

Hoity Toity Tea

For one 4.8 | For two 6.5
English Breakfast
Earl Grey
Pure Peppermint
Grandpa's Orchard
Sencha Green

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