



BREAKFAST

SEQUOIA BIG BREAKFAST **\$34⁵⁰**

Eggs your style, bacon, sausage, hash browns, sourdough focaccia, roast tomatoes, guacamole, baby spinach, garlic mushrooms, caramelised onion.

HASH EGGS BENE **\$25⁵⁰**

Two poached eggs, served on hash browns, with roast tomatoes, baby spinach, hollandaise sauce & your choice of:

- Bacon - Garlic Mushrooms - Salmon (+\$3)

DIRTY SANCHEZ **\$25⁵⁰**

Two poached eggs, served on two pieces of NOTW buttermilk fried chicken tenders, with bacon bits, fried shallots, chipotle aioli, guacamole & fresh salsa.

SCRAMBLED FRY UP **\$25⁵⁰**

Scrambled eggs with spicy chorizo, feta, mini hash browns, roasted tomato, roasted red pepper on sourdough focaccia with chilli oil.

SWEET WAFFLES **\$24⁵⁰**

Two waffles, caramelised banana, streaky bacon, maple syrup, whipped cream.

BREAKFAST POUTINE **\$25⁵⁰**

Tatertot mini hash browns topped with real cheese curds & rich brown gravy, bacon bits, poached eggs, hollandaise & spring onions.

BREAKFAST ADD-ONS

Eggs x 2	+\$5	Hash Brown x 1	+\$3
Guacamole	+\$5	Bacon Rashers x 2	+\$5
Jalapeños	+\$3	Sausages x 2	+\$7
Garlic Shrooms	+\$5	Chorizo	+\$5



THANKS FOR COMING TO VISIT US AT OUR NECK OF THE WOODS

Vegetarian Vegan Spicy Gluten-free

Our kitchen uses shared equipment, and while we strive to minimize cross-contamination, we cannot guarantee a completely gluten-free environment.

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LUNCH FOCACCIA SOURDOUGH SANDWICHES



ALL **\$23⁵⁰**

Would you like fries with that? **+\$6.50**

ROAST CHICKEN & AVO

Roast chicken, coleslaw, avocado, rocket, tomatoes, roast red pepper, cheddar, aioli, focaccia.

BBQ PULLED PORK

BBQ Pulled pork, aioli, coleslaw, focaccia.

CHIPOTLE BEEF BRISKET

Slow cooked brisket, roast red peppers, roast tomato, chipotle aioli, rocket, fried shallots, focaccia.

REUBEN

Corned silverside beef, sauerkraut, Swiss cheese, thousand Island dressing, pickles, focaccia.

ROAST VEGE

Eggplant pickle, rocket, tomatoes, roast red peppers, marinated artichoke, vegan pesto, focaccia.

Our focaccia sourdough is made locally in Tauriko by Pocket Bakery with the yeast of our first beer.

KIDS MENU

12 & UNDER ONLY



I DON'T KNOW

Mini cheeseburger & fries.

\$12⁵⁰

I DON'T CARE

Chicken nuggets & fries.

\$12⁵⁰

I'M NOT HUNGRY

Mac n cheese.

\$12⁵⁰

WHEN ARE WE LEAVING?

Cheese pizza

\$12⁵⁰

I'M BORED

Ice cream sundae with chocolate & caramel sauce

\$12⁵⁰

KIDS BREAKFAST

12 & UNDER ONLY



6-7-WHATEVER

Half eggs bene. One poached egg on hash brown, with bacon & hollandaise sauce.

\$14⁵⁰

CAN I HAVE YOUR PHONE?

Waffle, caramelised banana, streaky bacon, maple syrup, whipped cream.

\$12⁵⁰

MENU



Our menu is a melting pot of different cultures and styles from our culinary journey. But the constant ingredient is LOVE for good food & hospitality.

Jeffery MacLean - Head Chef

TO SHARE OR NOT TO SHARE?

(THAT IS THE QUESTION)

CHEESY GARLIC BREAD KNOTS \$15⁰⁰

Sourdough bread, confit garlic, feta whip & parsley.

CHICKEN NIBBLES \$23⁵⁰

Bowl of chicken nibbles with your choice of sauce:

- Mango jalapeño
- Korean BBQ
- Hot honey
- Honey soy

CAULIFLOWER BITES \$16⁵⁰

Fried cauliflower coated in NOTW house spices, served with a tzatziki dip.

CHICHARRÓNS \$12⁵⁰

Deep fried pork skin with rosemary salt.

JALAPEÑO POPPERS \$17⁵⁰

Jalapeños filled with feta whip, wrapped in streaky bacon.

BAKED CAMEMBERT \$25⁵⁰

Baked Camembert round with focaccia sourdough sticks, fig & pear relish, walnuts & hot honey drizzle.

TRUFFLE FRIES \$13⁵⁰

Large bowl of fries with parmesan & truffle oil. Aioli dip.

POUTINE - OG \$19⁵⁰

Fries topped with real cheese curds & rich brown gravy.

POUTINE - BRISKET \$29⁵⁰

Fries topped with real cheese curds & rich brown gravy loaded with slow cooked pulled beef brisket, roast red peppers, baby spinach & fried shallots.

POUTINE - PULLED PORK \$29⁵⁰

Fries topped with real cheese curds & rich brown gravy loaded with BBQ pulled pork, chicharróns, apple & jalapeño salsa.

Our cheese curds are made locally in Tauriko by Curds First, owned by a French Canadian couple.



BURGERS Gluten-free buns available +\$2

WAGYU SMASH CHEESEBURGER GRAVY DIP & FRIES \$27⁵⁰

Smashed beef wagyu patty, NOTW pickles, American cheese, caramelised onion, chipotle aioli, smoked house ketchup, on a brioche sourdough bun, served with gravy dip.

Make it a double burger +\$5.50

THE BEAST \$35⁵⁰ WAGYU SMASH BURGER & FRIES

Two smashed beef wagyu patties, American cheese, bacon, mesclun, tomato, guacamole, aioli, BBQ sauce, on a brioche sourdough bun.

PAPI-CHULO \$27⁵⁰ WAGYU SMASH BURGER & FRIES

Smashed beef wagyu patty, NOTW pickles, American cheese, adobo chipotle peppers, smoked house ketchup, sriracha coleslaw, fried shallots, on a brioche sourdough bun.

Make it a double burger +\$5.50

MAMA-CITA \$27⁵⁰ CHICKEN BURGER & FRIES

Buttermilk fried chicken tenders, mesclun, bacon, salsa, mango jalapeño sauce, chipotle aioli, on a brioche sourdough bun.

SEOULFUL \$24⁵⁰ VEGE BURGER & FRIES

Pumpkin & quinoa pattie, Korean BBQ sauce, Asian slaw, mesclun, chipotle aioli, brioche sourdough bun.

OTHER

STEAK & CHIPS \$38⁵⁰

200g Sliced bavette steak, cooked medium, red wine gravy, served with fries & salad.

Add prawns + \$6 Add mushrooms + \$5

PESTO CHICKEN PASTA \$25⁵⁰

Spaghetti, pesto, roast chicken, pancetta, mesclun.

PESTO ROAST VEGE PASTA \$25⁵⁰

Spaghetti, vegan pesto, roast pumpkin, roast red peppers, roast cherry tomatoes, mesclun.

THAI ME UP BEEF SALAD \$25⁵⁰

Asian coleslaw, coriander, mint, rocket, mesclun, crispy noodles, sesame seeds, red onion, fried shallots, sliced beef, with Thai dressing.

CHICKEN CAESAR SALAD \$25⁵⁰

Cos lettuce, garlic focaccia croutons, pancetta, roast chicken, house caesar dressing, parmesan, boiled egg.



PIZZAS

HAND STRETCHED SOURDOUGH - 12 INCH

SAUSAGE FEST \$27⁵⁰

Pepperoni, chorizo & sausage, tomato marinara.

TRUFF LOVE \$27⁵⁰

Truffled mushroom, prosciutto & rocket, feta whip.

THREE LITTLE PIGGIES \$27⁵⁰

Pulled pork, crackling, bacon bits, pickled onion, apple & jalapeño salsa, BBQ sauce.

ARTI CHICK \$27⁵⁰

Artichoke, roast chicken, pesto, tomato, rocket, tomato marinara.

PRAWN STAR \$29⁵⁰

Prawn, prosciutto, pesto, rocket, red onion, tomato marinara.

GARDEN PARTY \$27⁵⁰

Caramelised onion, roasted pumpkin, rocket, roasted peppers, balsamic glaze, feta whip.

Swap feta whip for tomato base for vegan option

STICKY SITUATION \$27⁵⁰

Pear & fig relish, blue cheese, walnuts, hot honey, rocket, feta whip.

Gluten-free bases available +\$2

DESSERTS

CRUMBLE \$16⁰⁰

Usually apple crumble, but can change with availability of seasonal fruit. Served with vanilla bean ice cream.

CHOCOLATE DELIGHT \$16⁰⁰

Chocolate torte, chocolate mousse, with pretzel, oreo & pistachio crumb. Gluten Free option available

AFFOGATO \$18⁰⁰

Espresso, vanilla ice cream, your choice of liqueur. Eg. Irish Cream, Choc Brownie Liqueur, Quick Brown Fox

DIGESTIFS WHISKY OTHER WHISKYS ALSO AVAILABLE

Balvenie 14yr Carribean Cask Whisky \$27

Dalmore 12yr Highlands Whisky \$26

Macallan 12yr Double Cask Speyside Whisky \$25

Isle of Jura Islands 12yr Whisky \$17

Waiheke 'The Sweetwater' NZ Whisky \$23

DIGESTIFS OTHER OTHER SPIRITS ALSO AVAILABLE

Taylors Tawny Port \$11 Taylors 10 Year Port \$15

Sake Zaku (60ml) \$16 Limoncello, Baileys etc \$12