

DuoDine

BRUNCH

11.30AM - 2.30PM SAT + SUN

MAY BE ADAPTED

GF GLUTEN FREE

D DAIRY FREE

V VEGAN

ORGANIC EGGS ANYWAY - two eggs poached, scrambled or fried, slow roasted tomatoes *w* toasted organic sourdough > \$14
PORTOBELLO MUSHROOMS - poached eggs, mascarpone whipped agria, wilted rocket, roasted capsicum > \$17.5 [GF]
SEMOLINA FLAT BREAD - rosemary and garlic *w* dips of liptauer, pesto, hummus & warm olives > \$18 [D l v]
HUEVOS RANCHEROS - tortilla, red kidney beans, jalapeno, swiss cheese, rocket, scrambled eggs, salsa, avocado \$18
SOUP OF THE DAY - *w* fresh Vics organic ciabatta > \$13 [GF l D l v]
PEA + HALLOUMI FRITTERS - gazpacho sauce, creme fraiche *w* baby minted potatoes + rocket > \$28 [GF]
SPANAKOPITA - filo pastry, spinach, feta & ricotta *w* tzatziki + greek salad > \$28
HOT SMOKED AKAROA SALMON - toasted organic sourdough, poached eggs, wilted spinach, hollandaise > \$19 [GF]
MAINLAND CRAB - agria rosti, rocket, poached eggs, foaming herb butter, slow roasted tomatoes > \$19 [GF]
FRIED CALAMARI - marinated in lime & lemongrass *w* chilli & ginger jam > \$16 [GF]
SEAFOOD CHOWDER - creamy roux *w* fresh smoked fish, clams, mussels & calamari *w* garlic ciabatta > \$16
FISH DAILY - your choice of: > baked lime & coriander crusted fish
> pan fried garlic, lemon & herbs
served *w* polenta fries, fresh salad, aioli > \$31 [GF l D]
PAPPARDELLE PASTA - Nelson clams, prawns, fresh fish, baby spinach, chilli, lemon,
parmesan > \$27.5 [D]
HALLOUMI SALAD - quinoa, eggplant, and tomato *w* basil & dill vinaigrette > \$17 [GF]
CAESAR SALAD - cos lettuce tossed *w* smoked salmon, garlic croutons, soft poached egg, shredded parmesan,
creamy caesar dressing > \$17 [GF]

SWEETS AVAILABLE
PLEASE ASK YOUR
WAIT PERSON

SIDES

AIOLI > \$2
GARLIC BREAD > \$8
BERNAISE FOAM > \$2.5
SHOESTRING FRIES > \$8
FLAT BREAD > \$9
VEGETABLE MEDLEY > \$7
POLENTA FRIES > \$10
GREEN SALAD > \$5
OLIVES > \$7

(ALL OF OUR FISH IS SOURCED DAILY TO BRING YOU THE FRESHEST QUALITY AND VARIETY *from the South Pacific*)

PIZZA

MARGHERITA - tomatoes, sweet basil, buffalo mozzarella > \$17
FUNGHI - roasted mushrooms, blue cheese, onion confit, mozzarella > \$17
CARAMELISED BEETROOT - feta, rocket, pinenuts, mozzarella > \$17
AKAROA SMOKED SALMON - capers, red onion, cream cheese, mozzarella > \$19
HALLOUMI - smoked tomatoes, peppers, mozzarella > \$18
PRAWN - baby spinach, roast capsicum, chilli, feta, mozzarella > \$19

(GLUTEN FREE AND/OR DAIRY FREE AVAILABLE ON REQUEST)

> 15% SURCHARGE APPLIES TO FOOD ONLY ON PUBLIC HOLIDAYS
> ADD \$1 EXTRA FOR GLUTEN FREE BREAD