

HOUSE GRANOLA

passionfruit yoghurt + chia seed coconut pudding
+ manuka honey + seasonal fruit (v) (n)

/15

(coconut yoghurt available on request \$2)

WAFFLES

salted caramel + hokey pokey + banana + whipped cream
+ fresh fruit (v)

/19

EGGS YOUR WAY

sourdough toast (v)

/13

MUSHROOMS ON TOAST

herbed ricotta + caramelised onion + green salad
+ sourdough (v)

/ 19

(add poached eggs \$5)

KIMCHI PANCAKE

avocado salad + fried egg + spiced mayo (v)

/ 21

(add szechuan pork belly \$8)

EGGS BENEDICT -V OPTION AVAILABLE-

szechuan pork belly + poached eggs + coriander
+ hollandaise + sourdough

/ 23

THE PANTRY BREAKFAST

fried eggs + bacon + lamb sausage + baked beans
+ roasted tomato + mushrooms + sourdough toast

/ 24

SIDES

GREEN SALAD (V) (VF)

with olive oil and vinegar dressing

/ 5

TOAST AND PRESERVES

sourdough, multi-grain wholemeal,
bagel

/ 7

FREE RANGE BACON

/ 8

HASHBROWN

/ 6

MUSHROOMS (V)

/ 5

FRIES (V) (VF)

with onion dip

/ 9

(v) Vegetarian

(vf) Vegan friendly

(n) Contains nuts

All dishes may contain traces of gluten, nuts
& dairy.

Please inform our team of any special
dietary requirements.

THE

“ONE CANNOT
THINK WELL,
LOVE WELL,
SLEEP WELL,
IF ONE HAS NOT
DINED WELL.”

Virginia Woolf

ROASTED BUTTERNUT SALAD

beetroot hummus + lentils + herb fennel salad
+ almonds (vf)

/ 18

BEEF NOODLE SOUP

braised beef + bok choy + scallions + coriander
+ condiments (df) (n)

/ 24

KARAAGE FRIED CHICKEN DONBURI

rice + fried shallots + pickled veggies + miso mayo

/ 21

THE PANTRY BURGER -V OPTION AVAILABLE-

grass fed beef + cheddar cheese + grilled onion
+ tomato chutney mayo + fried egg + fries

/ 21

SPICY SALMON POKÉ BOWL -V & VF OPTIONS AVAILABLE-

rice + edamame + house pickles + wakame + sriracha mayo

/ 23

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

THE PANTRY

EIGHTHIRTY COFFEE

black	/ 4.5
white	/ 5
batch brew <i>-changes weekly-</i>	/ 4.5
mocha	/ 5.5
iced americano	/ 5
iced latte	/ 6
soy milk / coconut / oat milk	/ 0.5
organic hot chocolate	/ 5.5
hakanoa chai latte	/ 5.5
ginger lemon manuka honey	/ 5

WEBSTER'S ORGANIC TEA / 5

english breakfast, earl grey, chai, kawakawa, lime ginger, sencha, peppermint, turmeric, berry, blood orange

the pantry iced tea / 7

sencha + feijoa + lime + mint

COLD DRINKS

bottled soda	/ 5
karma cola	
sugar free karma cola	
lemonade	
summer orangeade	
hakanoa ginger beer	/ 5
classic dry	
lime + chilli	
mama's kombucha	/ 7.5
warrior -lemongrass, ginger, thyme, turmeric-	
love -lavender, hibiscus, rosehip, vanilla-	
antipodes water (500ml)	/ 6
sparkling / still	

JUICE

homegrown cold pressed	/ 5
orange, apple, pineapple, cranberry, tomato	

SMOOTHIES / 11

berry
banana + apple juice + chia + honey
+ yoghurt + oat milk

mango
coconut milk + banana + honey + yoghurt

WINE

glass / bottle

sparkling

akarua brut nv	/ 75
akarua rosé brut nv	/ 80
billecart-salmon brut reserve nv	/ 150
ca'di rajo prosecco	13 / 55

white

kumeu river chardonnay	14 / 58
carrick sauvignon blanc	13 / 55

rosé

elephant hill tempranillo rosé	15 / 60
--------------------------------	---------

red

rongopoi pinot noir	13 / 55
te mata syrah	15 / 65

BURGER + BEER

enjoy the pantry burger +
a 360ml glass of draft beer
/25

DRAFT BEER ON TAP

360ml / 530ml

ask for our selection of beer on tap 10 / 14

BEER

330ml

peroni nastro 5.1% btl	/9
asahi 5.2% bt	/9
garage project 'fugazi' ale 2.2% can	/9
hallertau granny smith apple cider 5.1% btl	/12

SPIRITS

/10

scapegrace vodka
thomson victor gin
plantation 3* white rum

plantation original dark rum
thomson two tone whiskey
woodford reserve bourbon
el jimador blanco tequila

COCKTAILS

/15

aperol spritz
the pantry bloody mary