

All day Breakfast menu

House-made toasted granola 15.5
W/ coconut yogurt and seasonal fruit
+plant-based milk -.80 (Ve)

Toast & preserves 11-

Poached eggs on ciabatta 16-
W/ house-made Za'atar and drizzled w/ local
extra virgin olive oil
Add FR bacon 6.5-

Creamy paprika mushrooms (Ve) 25-
Mushrooms cooked in coconut cream w/
seared halloumi, local Pinoli pinenuts on
ciabatta drizzled with Kanapu hemp oil

Smashed avo (Ve) 23-
W/ sauerkraut, crumbled
feta, house-made dukkha and drizzled
w/ Kanapu hemp oil. Served with toasted
ciabatta
Add Salmon 9-

Eggs benedict 25-

Eggs royale (Salmon) 26-

Eggs fungi 24-
(Served w/ house-made turmeric infused
hollandaise)

Super french toast (V) 24-
House-made infused blueberry toast w/ pure
organic maple syrup, caramalised banana,
topped with slithered almonds
Add FR bacon 6.5-

KIDS MENU

Olive's smashed avo on toast 13-

Poached egg on toast 11-

Herb's bacon butty 14-

French toast w/ berry compote 16-

Lunch menu from 11:30am

Marlborough mussel chowder 24-
Served with ciabatta

Mexican chilli beans (Ve, DF, GF) 19.5
W/ GF corn chips, avo, and coconut yogurt

Wellness bowl 25-
Selection of seasonal produce and pickles.
(vegan on request)
Add protein: Salmon 9-
Chicken 6-

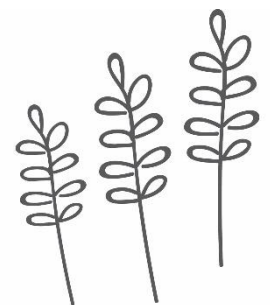
Pasta of the day 26-
Using seasonal, local ingredients
combined with fresh pasta
W/ a glass of wine 34-

ADD ALL DAY: (no meals can be made up from the All Day list)

+ FR bacon	6.5
+ Salmon	9-
+ FR poached egg	3-
+ GF seed bread (one slice)	2.5
+ Sauerkraut	6-
+ Avocado	6-
+ Creamy paprika mushrooms	7-
+ Tomato	4-
+ Halloumi	6-

(GF) gluten free (V) vegetarian (Ve) vegan (DF) dairy free

We use free-range bacon, eggs & chicken. Please note,
meals are prepared in a kitchen that handles gluten, egg,
meat, dairy & nuts. Let us know when ordering if you have
any allergies.



HERB + OLIVE

ESPRESSO

Black	4.5
White	5.5
Large	.50
Almond/soy/oat	.80
Chai latte	5.5
Dirty chai	7-
House-made turmeric latte	6-

TEA

Paris earl grey	5.5
English breakfast	
Green sencha	
Peppermint	
Kawakawa/ginger	

BY THE GLASS

Charlie's Orange Juice	5-
Soda & House-made Elderflower cordial w/ fresh mint (Seasonal availability)	7-

SMOOTHIES

11

Berry buster

Mixed berries, almond butter, dates, and almond milk

Green goddess

In-season greens, ginger, apple, and coconut water

Cacao superfoods

Organic cacao, almond butter, dates, and almond milk

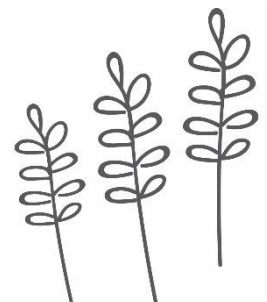
Add an Espresso shot \$4.50

Immunity booster

Orange juice, carrot, turmeric, and ginger

Add a Sauerkraut shot \$2

(rich in probiotics; it activates your digestion, and it generally keeps your belly at ease)



HERB + OLIVE