HERB + OLIVE

Food menu

ALL DAY

Breakfast

Organic granola 15.5
Greek yogurt and compote
+ Coconut yogurt 1 · + Plant-based milk 1

Toast & preserves 12
Choose 2 of the 3: house-made chia jam, peanut butter and Manuka honey

Smashed avo 24
House-made sauerkraut and house-made dukkah

Poached eggs on ciabatta 16
With house-made za'atar and a drizzle of local Two Short Dog extra virgin olive oil
Add FR bacon 7.5

Creamy mushrooms on ciabatta VE 25
Mushrooms roasted in smoked paprika, cooked in coconut cream with seared halloumi and local olive oil

Turkish eggs 22
Two poached eggs on garlic-infused Greek yogurt, finished with chilli oil and fresh herbs. Served with toasted ciabatta

Californian breakfast burrito 24
Chorizo, egg, cheese, taters, avo and pico de gallo with local Boom black garlic chilli ketchup + sour cream on the side

Eggs benedict bacon 26
Eggs royale Aoraki salmon 27
Eggs fungi 26
All served with house-made turmeric-infused hollandaise

Blueberry French toast V 24
House-made blueberry muffin with pure organic maple syrup, caramelised banana, berry compote + slivered almonds
Add FR bacon 7.5

FROM 11:30AM

Lunch

Marlborough mussel chowder 25
Served with ciabatta

Mexican chilli beans VE · DF · GF 19.5
With GF corn chips, avo and coconut yogurt

Wellness bowl 25
Selection of seasonal produce and pickles. Vegan on request
Add salmon 9 · chicken 6

ADD ALL DAY

No meals can be made up from the All Day list

FR bacon	7.5
Aoraki salmon	9
FR poached egg	3.5
GF seed bread	3.5
Sauerkraut	6
Avocado	6
Creamy mushrooms	7
Tomato	4
Halloumi	6

KIDS MENU

Olive's smashed avo on toast	13
Poached egg on toast	11
Herb's bacon butty	14
French toast with berry compote	16

GF gluten free · V vegetarian · VE vegan · DF dairy free

We use free-range local bacon, eggs & chicken. 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

Drinks menu

COFFEE

Espresso

Long black	5.5
Americano	5.5
Flat white	6
Latte	6.5
Chai latte	6.5
Dirty chai	7.5
House-made turmeric latte	7.5
Mocha	7
Matcha	7.5

Large +.50 · Almond, soy, oat or coconut milk +1

LOOSE LEAF

Tea — 5.5

Paris earl grey
English breakfast
Green sencha
Peppermint
Kawakawa & ginger

SOLANA RITUALS

Sparkling tonics — 8.5

Fresa
Strawberry, basil & peppercorn with sparkling water

Valencia
Orange, cardamom & thyme with sparkling water

Paloma
Grapefruit, lime & chilli with sparkling water

BLENDED TO ORDER

Smoothies — 11

Banana Rama
Banana smoothie with almond milk, dates, vanilla and almond butter
Add an espresso shot 4

Berry buster
Mixed berries, almond butter, dates, banana and almond milk

Cacao superfoods
Organic cacao, almond butter, dates, banana and almond milk
Add an espresso shot 4

PRESSED TO ORDER

Fresh juices — 11

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

Immunity booster
Orange juice, carrot, turmeric and ginger
Add a sauerkraut shot 2

Sauerkraut is rich in probiotics: it activates your digestion and keeps your belly at ease

COLD FOAM

Salted vanilla cold foam matcha — 10

Strawberry matcha
Vanilla matcha
Pure matcha

Add salted vanilla cold foam +2

On an iced Americano, iced chai latte, iced latte or iced chocolate