

ALL DAY MENU

Most of our meals can be made gluten free. Please ask your waiting staff

WINE & SUCH

SPECIALITY

Gosset Champagne Reserve NV , France (375ml)	\$75
Ate Sparkling Brut NV , South Australia	\$42
Veuve du Vernay Brut , France (200ml)	\$14

WHITE WINE



The Darling Pinot Noir Rose 2021/22, Marlborough	\$9	\$45
Your Other Left Sauvignon Blanc 2021/22, Waiheke Island	\$9	\$45
Windrush Organic Chardonnay 2020/21, Marlborough		\$62

RED WINE

Sierra Los Andes Malbec 2020, Argentina	\$8	\$38
Windrush Organic Pinot Noir 2020, Marlborough		\$68

BEERS

Heineken / Peroni / Speight's Old Dark/Apple Cider / Heineken Zero	All \$10.00
---	--------------------

Eggs Your Way

Free Range Eggs Any Style, 5 Grain Toast /Ciabatta /Sourdough & Butter
\$14.00

Add Bacon \$7.00

Harissa Eggs (v) (vg)

Haloumi, 2 Poached Eggs, Harissa Hollandaise, Broccoli, Chat Potato & Beetroot Hummus
\$24.00

Brioche French Toast

Brioche Toast, Middle Bacon, Fresh Seasonal Fruit, Honeycomb Butter, Maple Syrup & Berry Couli
\$26.50

Pork Belly Eggs Benedict

Pork Belly, Poached Eggs, Potato Rosti, Braised Red Cabbage, Chorizo Crumb & Siracha Hollandaise
\$26.00

Creamy Spanish Mushrooms

White Button Mushroom, Hash Potato, Chorizo, Parmesan & Ciabatta Toast
\$25.00

Beetroot Cured Salmon Eggs Benedict

House Beetroot Cured Salmon, Potato Rosti, 2 Poached Eggs Kale, Beetroot Humus, Dill Hollandaise & Smoked Labneh
\$27.00

Bacon Tomato Cheese Omelette

Middle Bacon, Diced Onion, Sliced Tomato, Parmesan Cheese, Ciabatta Toast & Green Salad
\$25.50

Midpoint Big Breakfast

Eggs Any Style, Middle Bacon, Roasted Tomato, Portebello Mushroom, Kransky Sausages, Potato Rosti & 5 Grain Toast
\$28.50

Midpoint Nourish Bowl (v) (vg)

Quinoa, Broccoli, Haloumi, Turmeric Cauliflower, Roast Kumara, Roast Pumpkin, 2 Poached Eggs & Beetroot Hummus
\$26.00

\$26.00

Chicken Avocado Salad

Free Range Chicken, Avocado, Curried Mango Dressing, House Dressing, Salad Mix, Slaw & Crispy Noodles
\$26.00

\$26.00

Fried Chicken & Waffles

Fried Chicken, Home Made Waffles, Guacamole & Maple Syrup, Siracha Mayo
\$26.00

\$26.00

Beer Battered Fish and Chips

Fish of the day, Green Salad, Skinny Fries & Home Made Tartare Sauce
\$26.00

\$26.00

Buttermilk Chicken Burger

Chicken Thigh, Bacon, Swiss Cheese, Brioche Bun, Skinny Fries & Coleslaw
\$27.00

\$27.00

Chilli Prawn Linguine

Prawn Cutlet, Garlic, Linguine, Red Chilli Red Onion, Capsicum & Italian Parsley
\$26.00

\$26.00

Open Steak Sandwich

160g Scotch Fillet, Brioche Toast, Bacon Jam, Sliced Tomato, Skinny Fries & Green Salad
\$29.50

\$29.50

Seafood Chowder

Fish, Smoked Fish, Prawns, Mussels & Toasted Ciabatta
\$22.00

\$22.00

BBQ Pork Ribs

Southern Bbq Pork Ribs, Skinny Fries & Green Salad
\$27.00

\$27.00

v= vegetarian vg= can be made vegan

COFFEE

Short Black/Americano/Piccolo	- 4.50
Long Black (Hot / Iced)	- \$4.50
Cappuccino	- \$5.00
Flat White	- \$5.00
Latte (Hot / Iced)	- \$5.60
Mocha	- \$5.80 Add Ice
Chai (Sweet / Spicy)	- \$5.60
Belgian Hot Chocolate	- \$5.60 Add Ice

TEA

All	\$5.00
English Breakfast tea	
Earl Grey tea	
Peppermint tea	
Green tea	
Berry tea	
Lemon & Ginger tea	

EXTRAS

All	\$0.80
Soy / Almond / Oat & Coconut Milk	
Extra Shot	
Vanilla, Caramel & Hazelnut Syrup	

SMOOTHIES / FRAPPES

All	\$10.00
Mango Passion Fruit	
Chocolate/Berry Smoothie/Green Smoothie	
Caramel/ Mango (Dairy Free)	
Extra Coffee Shot	\$0.80

COLD DRINKS

Kombucha	\$5.00
Juices (Apple, Orange, Pineapple)	\$5.00
Coke, Lemonade, Diet Coke	\$5.00
Lemon, Lime and Bitters, Ginger Beer	\$6.00
S. Pellegrino Sparkling Water (750ml)	\$8.00
Peach Iced Tea	\$4.50

SIDES

Change to Gluten Free Toast 1pc \$2.00 /Portebello Mushrooms \$7.00 / 2 Potato Rostis \$7.00/ Vine Tomatoes \$7.00/Kransky Sausages \$7.00 / Grilled Haloumi \$9.00/ Bacon \$7.00/Avocado 7.00/Fries 7.00

SAUCE \$2.50

Hollandaise, Home Made Aioli, Home Made Tomato Sauce