

BRIGITTES

MERIVALE

HASH BROWNS FOR THE TABLE

parmesan, truffle oil, chives 12.0

EGGS ANY WAY 15.0

sourdough / multigrain

BREAKFAST MUFFIN 20.0

english muffin, fried egg, bacon, tomato relish,
beef pattie, swiss cheese

CROISSANTS 18.0

▫ ham, tomato, cheddar, wholegrain mustard
▫ basil pesto, caramelised onion, halloumi
▫ scrambled eggs, cheese, cherry tomato, avocado

BAGELS 20.0

▫ bacon, lettuce, tomato, aioli, dijon mustard
▫ smoked salmon, capers, crème fraiche, beetroot

OMELETTES 26.0

▫ salmon, avocado, crème fraiche, chilli, capers
▫ asparagus, caramelised onion, tomato, feta
▫ ham, cheese, tomato, basil pesto

EGGS BENEDICT 26.0

bacon *or* smoked salmon *or* mushroom,
poached eggs, potato stack, spinach, seeds,
hollandaise

MUESLI 20.0

poached pear, coconut yoghurt, honey *df*

FRENCH TOAST 22.0

caramelised banana, pistachios, coconut yoghurt,
bacon, maple syrup

MINCE ON TOAST 25.0

beef bolognaise, poached egg, chive sour cream,
pickled chilli, parmesan, sourdough

CRAB & CHILLI SCRAMBLE 28.0

sourdough, pickled fennel, chives, pickled chilli

AVOCADO ON SOURDOUGH 24.0

copa ham, poached egg, tomato salsa & relish,
salsa verde
add halloumi +6.5

POTATO & SALMON 25.0

crispy gourmet potatoes, cold smoked salmon,
salsa verde, poached egg, spinach

BURRITO 24.0

bacon, scrambled eggs, hash brown, avocado,
halloumi, tomato, tortilla, hot sauce

CLASSIC BREAKFAST 28.0

poached eggs, chorizo sausage, mushrooms,
bacon, potato stack, smokey beans, sourdough
*- vegetarian option, swap bacon and chorizo for
halloumi and avocado*

CHEESE MELTS 19.0

▫ spinach, mushroom, caramelised onion, mustard
▫ chicken, avocado, bacon, parmesan, aioli
▫ ham, tomato, relish, pickles

COURGETTE & CORN FRITTERS 25.0

avocado, tomato, paprika, chilli sambal *df*
add bacon + 6.5

FISH CAKE 24.0

herb mayonnaise, fennel, apple and parsley salad

FILO TART 26.0

smoked chicken, beetroot, leek, feta, tomato
relish, mesclun

BURRATA 26.0

tomato, olive powder, basil, balsamic, sourdough

LINGUINE 24.0

cherry tomato, spinach, mozzarella, garlic,
parmesan, basil

CEASAR SALAD 26.0

cos, bacon, croutons, crumbed egg, parmesan
anchovy dressing
add chicken + 6

VEGETARIAN SALAD 26.0

green beans, asparagus, broccolini, courgette,
lemon, halloumi, cos, basil, vinaigrette *gf*
add chicken + 6

LAMB SALAD 32.0

asparagus, halloumi, pine nuts, orange,
pomegranate, feta, pickled red onion, mesclun
citrus dressing *gf*

SALT & PEPPER SQUID 26.0

cos, carrot, bok choy, pickled chilli, mung beans,
coriander, crispy shallots, peanuts, ponzu sweet
chilli *df*

FRIES 13.0

aioli, tomato ketchup *df*

BREAKFAST EXTRAS

mushrooms 5
potato stack 5
bacon 6.5
chorizo sausage 5.5
smoked salmon 8.0
hollandaise 3.5
grilled halloumi 6.5
avocado 5.5
smokey baked beans 5
chilli sambal 3.5

free range produce: eggs from Forage Farm Banks Peninsula, chicken from Bostock's Hawkes Bay, bacon from Butterfly & Scotch Redcliffs
breads from Grizzly bakery Sydenham

df=dairy free, *gf*=gluten free / some dishes available *df*, *gf* and vegan by request

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MERIVALE

FRESH JUICES 10

GOLDEN - carrot, orange, turmeric, ginger
GREEN - celery, apple, cucumber, pear, lime
YELLOW- apple, orange, pineapple, lemon
RED - beetroot, orange, ginger, lemon

SMOOTHIES 12

▫ avocado, spinach, banana, honey, apple & pineapple juice
▫ banana, peanut butter, raspberry, almond milk
▫ chocolate, banana, maple syrup, milk
▫ acai, mixed berry, oat milk

HOT DRINKS

ozone coffees unique brigittes roast, a blend of beans from brazil, colombia, ethiopia, guatemala & indonesia

el yalcon decaf blend from huila,colombia

americano 5
espresso (short or long) 5
flat white 5.5
latte 5.5
cappuccino 5.8
chai latte 6
mocha 6
hot chocolate 5.8
iced latte 5.5
tumeric latte 6

T2 TEAS

english breakfast tea 5.5
early grey 5.5
peppermint 5.5
green 5.5
lemongrass & ginger 5.5
strawberrys & cream 5.5

EXTRAS

takeaway (size dependent) 0.5
almond milk 1
oat milk 1
coconut milk 1
caramel 1

OTHER

cherry & berry probiotic kombucha 6
lemon & ginger probiotic kombucha 6
simply squeezed juices 6

COCKTAILS

Mimosa 15
Pickled Bloody Mary 18
Aperol Spritz 15
Flat White Espresso Martini 20

BEER

Heineken on tap 350ml 11

Corona 9.5
Heineken Zero 9
Cassels Nectar IPA 12
Tuatara Pilsner 11
Cassels Milk Stout 12

Moa Cider 10

WINE

Cloudy Bay Pelorus 15/85
Moet & Chandon 200ml 30
Taittinger Cuvee Prestige 170

Omih Road Sauvignon Blanc, Waipara 12/58
Boneline Sauvignon Blanc, Waipara 15/74
Pegasus Bay Riesling, Waipara 15/74
Dr. Loosen Red Slate Dry Riesling, Germany 90
Deliverance Chardonnay, Waipara 14/68
William Fevre Petit Chablis, France 20/99
Omih Road Pinot Gris, Waipara 12/58
LaVis Pinot Grigio, Italy 74
Alba Martin Albarino, Spain 84
Mirval Studio Rose, Provence France 16/76
Pyramid Valley Rose, North Canterbury 17/84

Umani Podere Montepulciano, Italy 12/58
Te Hau Reserve Pinot Noir, Waipara 16/78
Prosper Maufoux Bourgogne Pinot Noir, FR 19/95
Kaesler Stonehorse Shiraz, Barossa Aus 16/78
Maison Les Alexandrins Syrah, France 77
Pegasus Bay Merlot Cabernet, Waipara 17/82
Casarena Reservado Malbec, Argentina 92
Mont Rubi Black Grenacha, Spain 16/79
Nicosia Nero d'Avola, Sicily 65
Villa Antinori IGT Toscana, Tuscany 110

CELLARED WINES

Amisfield Pinot Noir 2014 Central Otago 165
Dog Point Chardonnay 2012 Marlborough 150
Virtuoso Chardonnay 2013 Waipara 170

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