

BRIGITTES

MERIVALE

HASH BROWNS FOR THE TABLE

parmesan, truffle oil, chives 12.0

EGGS ANY WAY 15.0

sourdough / multigrain *dfa gfa*

BREAKFAST MUFFIN 20.0

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

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 *df gfa*
▫ smoked salmon, capers, crème fraiche, beetroot *dfa gfa*

OMELETTES 26.0

▫ salmon, avocado, crème fraiche, chilli, capers
▫ sweetcorn, red pepper, jalapeno, coriander
▫ ham, cheese, tomato, basil pesto

EGGS BENEDICT 26.0

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

MUESLI 20.0

berries, coconut yoghurt, honey *df gf*

FRENCH TOAST 22.0

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

MINCE ON TOAST 25.0

beef bolognese, poached egg, chive sour cream,
pickled chilli, parmesan, sourdough *dfa gfa*

CRAB & CHILLI SCRAMBLE 28.0

sourdough, pickled fennel, chives, pickled chilli *gfa*

AVOCADO ON SOURDOUGH 24.0

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

POTATO & SALMON 25.0

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

BURRITO 24.0

bacon, scrambled eggs, hash brown, avocado,
halloumi, tomato, tortilla, burrito 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*

SCOTCH EGG 15.0

boiled egg, sausage meat, apple, mustard, pickle
salad

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

LINGUINE 24.0

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

CAESAR SALAD 26.0

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

VEGETARIAN SALAD 26.0

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

LAMB SALAD 32.0

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

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

BRIGITTES

MERIVALE

FRESH JUICES 10

GOLDEN - carrot, orange, turmeric, ginger
 GREEN - celery, apple, cucumber, pear, lime
 YELLOW- apple, orange, pineapple, lemon
 PINK - grapefruit, strawberry, mint, 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
 strawberries & cream 5.5

EXTRAS

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

OTHER

raspberry & lemonade probiotic kombucha 7
 lemon & ginger probiotic kombucha 7
 wild berry probiotic kombucha 7
 simply squeezed juices 6

COCKTAILS

Build your own Mimosas 85
 Bottle of Pelorus & Jug of Orange Juice
 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
 Emersons Pilsner 12
 Cassels Milk Stout 12
 Moa Cider 10

WINE

Cloudy Bay Pelorus 15/85
 Moet & Chandon 200ml 30
 Veuve Clicquot 145
 Taittinger Cuvee Prestige 170
 Jules Taylor Sauvignon Blanc, Marlborough 13/65
 Boneline Sauvignon Blanc, Waipara 15/74
 Pegasus Bay Riesling, Waipara 15/74
 Dr. Loosen Red Slate Dry Rieling, 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
 Akarua Pinot Rouge, Central Otago 12/58
 Te Hau Reserve Pinot Noir, Waipara 16/78
 Prosper Maufoux Bourgogne Pinot Noir, FR 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

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