Brunch available till 3pm

Two free range eggs how you like them on Turkish, Peppermill white bread or Peppermill five seed 11

Belgian waffle w/ cinnamon sugar, raspberry coulis, chargrilled peach & vanilla whipped cream 17

Belgian waffle w/ strawberry compote & whittakers 72% dark Ghana mousse16

Belgian waffle w/ streaky bacon, banana & grade A Canadian maple syrup 18

Ye olde Porridge w/ blueberry compote, banana, runny honey and full cream milk 11.5

Ye olde Porridge w/ dark brown sugar and full cream milk 8.5

Peppermill full breakfast; streaky bacon, kransky sausage, portobello mushroom, slow roasted tomato, two free range poached eggs, agria thick cut chips & Peppermill toast 23

Peppermill vege breakfast; Sweet corn & herb waffle, halloumi, portobello mushrooms, smashed avocado, fresh tomato, two free range poached eggs & hollandaise 23

Eggs "Benedict"; two free range poached eggs on Turkish bread w/ hollandaise

ham off the bone 17

streaky bacon 18

creamed spinach 17

Peppermill smoked salmon 19.5

maple candied streaky bacon 19.5

Eggs "Peppermill"; rewana toast, twice cooked pork belly, two free range poached eggs, hollandaise 19 Creamy garlic mushrooms on Peppermill five seed 17

Peppermill smoked salmon omelette w/ chive and brie on Peppermill five seed 20

Extras as an addition to a meal from our all la carte offering;

extra hand cut chips 4 gf

Peppermill smoked salmon 6 gf

black pudding 4

hollandaise 3 gf

grade A maple syrup 3 gf

portobello mushrooms 4 gf

gluten free toast +2 gf

streaky bacon 5 gf creamed spinach 4 gf

Haloumi 4 gf kransky sausage 4

Maple candied streaky bacon 6 gf

PEPPERMILL

-C A F E A N D B A R-

Lunch available till 3pm

Soup of the day w/ toasted Peppermill bread & butter 12.5
Waitoa free range chicken liver pate w/ beetroot chutney & melba toasts 16
gf Prosciutto, red wine poached pear, rocket, toasted walnut & blue cheese salad 22
Smashed avocado, lemon zest, thyme, rocket & creamy feta on Peppermill five seed 17.5
add Peppermill smoked salmon + 6 or bacon + 4

Prawn linguine w/ garlic, parsley, chilli, parmesan & white wine cream sauce 22
Chicken schnitzel burger w/ coleslaw, caramelized onion & brie in a brioche bun & thick cut chips 23
Ploughman's lunch; ham off the bone, roast beef, aged cheddar, pickled onions, pickled gherkins,
fresh bread, Piccalilli 21

gf 150gms Angus minute steak w/ thick cut chips, rocket salad & tomato hollandaise 26 gf Beef burgundy w/ baby onions, button mushroom, streaky bacon, agria mash & gremolata 24



smashed avocado 5 gf

slow roasted tomato 4 gf

Snacks Starters & Sharing Available from 3pm Tues-Sat

Warmed marinated kalamata olives 6 gf

Peppermill garlic loaf 4

Antipasto w/ ham off the bone, pepperoni, chicken liver pate,
brie, feta, aged cheddar, blue cheese, pickled onion, gherkin,
olives, homemade bread & relish 31

Agria thick cut chips w/ tomato sauce & aioli 9.5 gf

Potato skins w/ cheddar, streaky bacon, sweet chilli jam & aioli 13 gf

Opening hours

Monday 7:30 till 4
Tuesday 7:30 all day till late
Wednesday 7:30 all day till late
Thursday 7:30 all day till late
Friday 7:30 all day till late
Saturday 9 all day till late
Sunday 9 till 4

Lighter Meals Available from 3pm Tues-Sat

Soup of the day w/ toasted Peppermill bread & butter 12

gf Prosciutto, red wine poached pear, rocket, toasted walnut & blue cheese salad 22

Prawn linguine w/ garlic, parsley, chilli, parmesan & white wine cream sauce 22

Chicken schnitzel burger w/ coleslaw, caramelized onion & brie in a brioche bun & thick cut chips 23

gf Beef burgundy w/ baby onions, button mushroom, streaky bacon, agria mash & gremolata 24

Entree Available from 5pm Tues-Sat

Waitoa free range chicken liver pate w beetroot chutney & melba toasts 16
Salt and pepper squid w/ wasabi mayonnaise & lime soy sauce 16
gf Tequila cured salmon w/ potato pancake, lemon chive crème fraiche & crispy capers 17
Prawn, pork, coriander & ginger dumplings w/ ginger & soy sauce 15
Honey & soy glazed pork belly Bao bun w/ Asian slaw 14

Dinner Available from 5pm Tues-Sat

Waitoa chicken breast wrapped in streaky bacon w/ pan fried potato gnocchi, truffle & mushroom sauce 34 250gms Angus sirloin w/ potato & kumara gratin, onion rings, jus, rocket & béarnaise 36 gf Pappardelle w/ smoked tomato sauce, baby vegetables & Persian feta 30 Lamb rack w/ Jerusalem artichokes, beets, cauliflower puree, Persian feta & peanut dukkah 37 gf Twice cooked pork belly w/ smoked kumara puree, apple & apricot mustard fruits & jus 35 gf King salmon w/ fondant potato, braised fennel & beurre blanc 38 gf

200gms Beef eye fillet w/ creamed agria, café de paris butter, garlic prawns & jus 42 gf

Sides

Potato & kumara gratin 6 gf
Roast Cauliflower & toasted almond 6 gf
Button Mushroom, Caramelised onion & balsamic 6 gf
Green leaf salad w/ balsamic & extra virgin olive oil 5 gf
6 gf

Smoked kumara puree 5 gf
Roast baby vege w/ café de paris butter 7 gf
Crumbed onion rings w/ mustard aioli 6
Creamed agria mash+

