

# Brunch Cocktails \$16 (see full list on back)

## Bloody Mary

42 Below vodka, tomato juice, kaitaia sauce

## Espresso Martini

42 Below vodka, kahlua, atomic coffee

## Aperol Spritz

Aperol, bubbles, soda, orange bitters



# Brunch everyday from 8am-2.30pm

## Granola \$22 (vg, gf) (contains nuts)

house made granola, coconut yoghurt, goji chia berry jam, lemon coconut, cashew butter

## Waffles \$27 (v)

sugar spiced waffles, berry compote, vanilla anglaise, fresh berries, mascarpone cream

## Avo Toast \$27.5 (vg)

seeded bread, avocado, marinated heirloom tomatos, broccolini, fig syrup

## Green Bowl \$28.5 (v)

broccolini, quinoa, seasonal greens & herbs, pickled cabbage, za'atar avocado, maple buckwheat, roasted pepitas, poached egg, crispy halloumi

## Eggs Benedict \$28.5

two poached free range eggs, hollandaise, crispy potato rosti, garden spinach on thick cut toast w your choice of bacon, ham or mushroom

## Eastwood Big Brekkie \$30

free range eggs your way, streaky bacon, bratwurst, wood roasted mushrooms, tomato, crispy potato rosti, thick cut toast w housemade tomato jam

## Turkish Eggs \$28.50

garlic herb labneh, two poached eggs, aleppo pepper oil, cucumber ribbons, fresh mint & fennel w your choice of halloumi or kransky

## Fritters \$28.5 (v, gf)

green pea & feta fritters, tomato sugo, pickled purple cabbage, avocado, lemon sour cream

## Brekkie Pizza \$27.5

baked free range eggs, shaved ham, tomato pizza sauce, mozzarella, chilli salt

## Feeling hungry? Add on extras:

potato rosti \$5 | crispy bacon \$5 | field mushrooms \$5 | kransky \$5  
— GF bread available on request, no charge

# Wood-fired Pizza everyday from 10am

GF base & vegan cheese available on request

## Woodfired Flatbread (df,v,vg) \$21

housemade hummus, roasted chickpeas, smoked pepitas, smoked paprika & chilli oil w fresh herbs

## Caprese (v) \$28

pizza sauce buffalo mozzarella, wood roasted tomato, fresh basil

## Chooked \$32

smokey chicken, prosciutto, avocado, cheese blend, basil mayo

## Porky-Pine \$29.5

smoked ham, caramelised pineapple, pickled onion, mozzarella

## Notorious P.I.G 2.0 \$32

spicy salami, chorizo, pancetta, house pizza sauce, mozzarella cheese blend, fresh herbs

## Mario (v) \$29.5

confit italian tomato, toasted eggplant, buffalo mozzarella, parmesan, basil, mint salsa

## Zucco \$28.5

cheesy bechamel, lemon charred zucchini, pancetta, shaved parmesan, lemon oil and mint

## Funghi (v) \$28.5

pizza sauce, mozzarella, roasted mushrooms, caramelised onion, blue cheese

# Kitchen everyday from 10am

## Chicken Salad \$31 (contains nuts)

Harissa marinated chicken, tomato cucumber bulghur wheat salad, fresh herbs, lemon yoghurt, dukkah, pomegranate

## Steak Sando \$32

flat iron steak swiss cheese, mushroom sauce, onion jam, greens, pickles on garlic bread served w fries

## The Herbivore Burger \$32 (vg)

spiced cauliflower patty, fresh slaw, caramelised onion, vegan kimchi mayo, all on a beetroot chia seed bun served w fries

## E.W.D. Fried Chicken \$23 (gf)

w lemon sour cream

## Chunky Fries \$14 (v, gf)

w aioli & ketchup

## Side Salad \$12 (v)

green leaves, parmesan w lemon olive oil

# Kids! 12 years & under

everyday from 8am - 2:30pm

## Brunch \$14

### Mini Waffles (v)

chocolate ganache, seasonal fruit

### Mini Bacon & Eggs

bacon, 'dippy' poached egg  
+ toast soldiers

everyday from 10am

## Kitchen \$14

### Cheeky Cheese Pizza (v)

tomato pizza sauce + cheese

### Biggie Smalls Pizza

tomato pizza sauce + ham + cheese

### Chicken Little (gf)

fried chicken + fries

Food is all made with love right here. And just like true love, it can't be hurried. Relax, chat, enjoy the day!

Surcharge of 15% applies on public holidays

All items are available for takeaway  
Vegetarian (v) Gluten Free (gf) Dairy Free (df) vegan (vg)

Please note menu items are made fresh to order and will arrive separately from cabinet items



plenty group

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