

menu

BREAKFAST

Big Breakfast 29.50
Not so Big 23.50

Crispy Bacon, poached eggs, tomato, Portobello and sausages on ciabatta.

Not Quite Eggs Bene (gf) 20.50

Poached eggs, kumara rosti and baby spinach topped with our very own brown butter hollandaise.

Add Bacon \$6.00

Add Portobello \$6.00

Add Smoked Salmon \$7.00

Sugar and Spice French Toast 24.00

with vanilla mascarpone, brown sugar
Roasted summer fruits

Free-range Omelette (gf) 23.50

Choose 3 Fillings: Ham, cheese, tomato, feta, spinach, or mushroom.

Add side salad \$6.00

Add fries - \$6.00

Add Ciabatta -\$4.00

Eggs Your Way (gfa) 15.50

Two Free Range Eggs cooked how you like on toasted ciabatta.

Add Bacon \$6.00

Add Mushroom \$6.00

Add Haloumi \$6.00

Add Avocado \$4.00

Chili Cheese Scramble 22.50

spicy Eggs, creamy goats cheese, fresh spring onion and coriander in a toasted brioche bun.

FRIES

Straight Cut small 7.00

large 11.00

Curly Fries Small 8.00

large 12.00

LUNCH

Caesar Salad 24.50

Crispy prosciutto, crostini, parmesan, cos lettuce tossed through caesar dressing topped with a poached egg.

Halloumi Avocado Salad (gf) 24.50

with toasted almonds and salad greens tossed through a sumac citrus dressing.

Add Moroccan Chicken \$7.00

Loaded Hummus Platter 22.50

Hummus with feta, olives, fresh herbs and tomato. Served with warm pita.

Add lamb kofta \$8.00

Add falafles \$6.00

Southern Fried Chicken 22.50

Crispy chicken tenderloins marinated in buttermilk and served with spicy chipotle mayo.

Add fries \$7.00

Add garden salad \$7.00

Seafood Spaghetti 28.50

Today's choice of seafood with garlic, lemon, parsley and chilli.

Goats Cheese Beignets 24.50

Crispy battered Goats cheese with thyme honey caramel with an apple and walnut petite salad

BURGERS

Beef, bacon, BBQ 26.50

Chicken, cranberry, brie 26.50

Kumera, avocado, beetroot relish 24.50

Battered FOD, tartare sauce 26.50

All burgers served on house made

brioche with salad greens, aioli and fries

MUSSEL FRITTERS

with a tangy lemon mayonnaise and charred lemon (3) 18.00

(5) 26.50

All GF are Gluten free by ingredient. If you are CELIAC please let your server know.

drinks

HOT DRINKS

Coffee by Little Drum Roastery

Piccolo	Flatwhite
Macchiato	Cappuccino
Short Black	Latte
Long Black	Mocha
Americano	Dirty Chai

FROM
5.00

Hot Drinks

Hot Chocolate
Nutella Hot Chocolate
White Hot Chocolate
Chai Latte (sweet or spicy)
Turmeric Latte

FROM
5.00

Tea

English Breakfast, Earl Grey, Camomile

Fire n Ice - *Ginger, Manuka & Mint*
Ice Breaker - *Peppermint & Kawakawa*
Lady Gatsby - *Rose, Manuka & Cinnamon*
Sweet Amber - *Lemon & Ginger*
Green Heart - *Jasmine, Lemongrass & Kawakawa*

4.50

Syrups .50	Milk Options 1	Extras
<i>Caramel</i>	<i>Soy</i>	<i>Cream .50</i>
<i>Vanilla</i>	<i>Almond</i>	<i>Decaf .50</i>
<i>White choc</i>	<i>Coconut</i>	<i>Extra Shot 1.00</i>
<i>Hazelnut</i>	<i>Oat</i>	
<i>Butterscotch</i>		

COLD DRINKS

Fresh Squeezed Juice

10.50

Golden Princess- *carrot, orange, apple, pineapple*
Queen of Beets- *beetroot, apple, lemon & ginger*
Green Goddess- *spinach, apple, lemon & cucumber*

Smoothies

10.50

BERRY-berries, banana, yoghurt, honey
MANGO-mango, banana, Turmeric, coconut, honey
BANANA- banana, honey, yoghurt, cinnamon

Milkshake

7.50

Chocolate, strawberry, lime, caramel,
creaming soda, vanilla, banana

Frappe

10.50

Coffee, Mocha, Chocolate
Extra Espresso Shot .70

By The Glass

5.00

Orange, Apple, Pineapple, Feijoa, Cranberry,
Coke, Lemonade

ALCOHOL

White Wine

Stoneleigh Pinot Gris
Seifried Sauvignon Blanc
Church Road Chardonnay
Vicars Choice Light Sauvignon Blanc
HaHa Rose

10.00

Red Wine

12.00

Luna Pinot Noir
Church Road Merlot Cabernet Sauvignon
Church Road Syrah

Lindauer Bubbles 200mls

14.00

Brut, Fraise, sauvignon Blanc, Pinot Gris

Brown Brothers Prosecco 200mls

16.00

Beer

9.00

Mata Manuka Golden Ale
Macs Black Mac Porter
Corona
Heinekin
Heinekin 0%
Steinlager
Steinlager Pure LIGHT

Cider

9.50

Monteiths Crisp Apple
Mata Very Berry

RTD

12.00

Jack Daniels and Coke
Gordan's Gin and Tonic
Jim Beam and Coke
Coruba and Coke
Longwhite Apple and Pear

COCKTAILS

Berry Bellini

16.50

Berry liqueur, bubbles, and berries.

Aperol Spritz

Aperol, prosecco, soda

The Salty Dog

Gin, Fresh Grapefruit Juice, with a salty rim

Cafe Coco Whakatane
10 Richardson Street, Whakatane

 cafe coco

 cafe_coco_whakatane