cafe Nectar

ALL DAY MENU

EGGS ON CIABATTA
Local free-range eggs your way – poached, scrambled or fried. Served on toasted ciabatta with our housemade relish. (DF)
$16 with bacon **$20**

BIG BREAKFAST
Local free-range eggs your way, Matakana butcher sausages, house-made baked beans, crispy bacon, sautéed mushrooms, grilled tomato and toasted ciabatta.
$30

STRAWBERRY CREAM OR AÇAÍ SMOOTHIE BOWL
Strawberry cream or açaí blended with banana and blueberries, topped with house-made granola, coconut and seasonal fresh fruit. (GF, DF, V)
$18

GLUTEN-FREE EGGS BENEDICT
Served on our house-made potato hash cake with wilted lemon spinach, poached free-range eggs and house-made dairy-free hollandaise. (GF, DF)

Sautéed Mushrooms	**$28**
Crispy Bacon	**$30**
Smoked Salmon	**$34**

CRISPY BUFFALO CHICKEN & POTATO WAFFLE
House-made gluten-free potato waffle topped with crispy buffalo chicken thighs, avocado, rocket, cherry tomatoes, pickled red onion, crispy bacon crumble and finished with a hot honey drizzle. (GF, DF)
$30

CRUMBED GOAT'S CHEESE FOCACCIA
House-made gluten-free focaccia topped with golden crumbed goat's cheese, beetroot and horseradish purée, rocket, toasted walnuts, crispy parsnip crisps and finished with a pomegranate glaze. Crumbed vegan feta option. (GF)
$29

VEGAN CORN FRITTERS
House-made gluten-free vegan corn fritters served with fresh greens, house salsa, vegan pesto & creamy vegan aioli. (GF, DF, V)
$26

CHICKEN & PRAWN PAD THAI
Thai-style rice noodles stir-fried with chicken, prawns, egg, carrots, bean sprouts, spring onion, coriander and roasted peanuts. Vegan option available. (GF, DF)
$29

SMOKED BRISKET FRY BREAD
House-made gluten-free fry bread filled with slow-smoked beef brisket, fresh cress and kawakawa chimichurri, served with crispy fries. (GF, DF)
Smoked Jack Fruit (V)
$28

HOT CHIPS
With house made vegan aioli and tomato sauce
(GF, V, EF) **$12**

LOADED FRIES
With bacon cheese and vegan aioli & tomato sauce
(GF, EF) **$16**

SIDES/EXTRAS
AVAILABLE WITH MAIN MEAL ONLY

GF Ciabatta toast	**$4.00**
Poached/fried local free range egg	**$3.50**
Scrambled eggs	**$7.00**
House made beans	**$5.00**
Grilled tomato	**$5.00**
Avocado	**$5.00**
2 rashers of Bacon	**$5.50**
Smoked salmon	**$7.00**
Matakana butcher Sausage	**$6.00**
Hollandaise	**$5.00**
Wilted spinach	**$5.00**
Sautéed mushrooms	**$6.00**
Vegan cheese	**$5.00**
GF&V housemade hashcake	**$8.00**

DF - DAIRY FREE EF - EGG FREE GF - GLUTIN FREE V - VEGAN

Most dishes are gluten-free, dairy free, egg free but if not can be substituted to be so. Eggs are all free range organic & local. All produce is organic where possible. Although our products are made with gluten-free dairy free egg free products there is still a possibility of cross contamination as these products are used on the same premises.

cafe Nectar

DRINKS MENU

HOT DRINKS

Espresso / short black	$4.50
Long black / Americano	$5.00
Flat white	$6.00
Latte	$6.00
Cappuccino	$6.00
Mocha	$6.50
Awachai specialty hot chocolate	$6.00
Fluffy	$3.00
Awachai specialty chai latte	$6.00
Home grown turmeric latte	$6.00
Matcha latte	$6.00
Turmeric latte	$6.00
Reishi latte	$7.00
Chaga latte	$7.00

EXTRAS

Decaf	$1.00
Extra coffee shot	$1.00
Milk alternatives: oat, almond, soy, coconut	$1.00
Honey satchel	$1.00
Shot of caramel, vanilla, hazelnut	$1.00
Pot of cream, milk, whipped cream	$2.00

POT OF TEA $4.50

PUKKA

- English breakfast
- Earl grey
- Three mint
- Ginger lemon & manuka honey

TI ORA

- Green tea lemongrass & kawakawa

LOOSE TEA

- Chamomile
- Lemon balm
- Kawakawa
- Rose buds
- Red clover
- Dandelion root

COLD DRINKS

Selection of Petes natural drinks	$5.50
Selection of Karma drinks	$6.50
Keri Keri orange juice glass	$5.00

FRAPPE'S $8.50

Iced coffee frappe
Iced chocolate frappe
Iced mocha frappe
Iced chai frappe
Iced matcha frappe

Coffee over ice with water or milk $6.00

FRESHLY SQUEEZED JUICES $12.00

Choose a mixture (subject to availability)
Apple, beetroot, carrot, orange, ginger, carrot, celery, turmeric, lemon

HEALTHY SUPERFOOD SMOOTHIES $12.00

All smoothies are free from dairy & can substitute to be dairy if needed. Made from real fruit and only goodness.

- Açai smoothie - açai, blueberries, banana, coconut milk
- Green glow - banana, spinach, coconut water, dates
- Pina colada - pineapple, coconut cream
- Mango monkey - mango, banana, coconut milk
- Strawberry cream - frozen strawberries, coconut cream

Sweetened with a little sugar syrup but can substitute for refined sugar free, please let staff know.

EXTRA BOOST ADAPTOGENS $1.00

Spiralina, macca, reishi, chaga, matcha, cacao hemp powder, honey

cafe Nectar

ALCOHOLIC BEVERAGES

COCKTAILS

Vodka Rosebud (FLING) **$16.00**
Passionfruit, cranberry, vanilla & rose.

Margarita (FLING) **$16.00**
Tequila, fresh lime & orange.

Coconut Margarita (FLING) **$16.00**
A vibrant margarita with a sun-soaked coconut twist.

Espresso Martini **$20.00**
Local organic espresso, vodka & Kahlúa.

Passionfruit Martini (FLING) **$16.00**
Passionfruit, lime & vanilla.

BEER

Corona **$9.00**
Smooth, refreshing & well-rounded.

Leigh Sawmill Pilsner (LOCAL) **$10.00**
Clean, crisp & hoppy.

Goat Island Brewery XPA Pale Ale (LOCAL) **$12.00**
Light & fruity XPA, 4.5% — locally brewed.

Leigh Sawmill Nimble Pale Ale (LOCAL) **$9.00**
2.5% — lively, balanced & generously hopped.

NON-ALCOHOLIC

Leigh Sawmill Bare Beer (LOCAL) **$9.00**
Alcohol-free pale ale with tropical hops & crisp malt.
Up to 0.5% ABV.

Sodas & Juices
Enjoy a selection of Pete's Natural juices, Karma drinks & Keri Keri orange juice available at the counter.

For smoothies, freshly squeezed juices & frappe's see our other Drinks menu for full descriptions.

WINE

WHITES

October 30 Chardonnay (LOCAL) **$11.00 / $40.00**
Full-bodied, creamy & rich with stone fruit and subtle French oak.

OBV Sauvignon Blanc (LOCAL) **$10.00 / $41.00**
Fresh, full-bodied & herbaceous with gooseberry, passionfruit & tropical flavours.

REDS

OBV Cabernet Franc / Malbec / Petit Verdot (LOCAL)
Plum, cherry & dark berry flavours with spice & a long finish. **$11.00 / $48.00**

October 30 Syrah (LOCAL) **$12.00 / $55.00**
Blackcurrant, blueberry & dark plum with fine acidity & smooth warmth.

October 30 Syrah Rosé (LOCAL) **$10.00 / $40.00**
Dry, bright & beautifully balanced with plum, cherry & subtle spice.

TRANSPORT

Matacabs	0800 522 743
Mai Ride	021 624 707
Warkworth Taxi	09 425 0000