



THE
LOST SPRING
WHITIANGA, NEW ZEALAND

WHAKAPAINGA
ENEI KAI
BLESS THIS FOOD





B R U N C H
M E N U

FRIDAY - SUNDAY 9:30AM-4PM





B R U N C H

CINNAMON FRENCH TOAST \$19.50

*Served with Bacon, Maple & Banana Butter and Blueberry
Compote*

HASH BROWNS (GF/V) \$19.50

*Served with Seasonal Greens and Eggs with a Truffle Oil
Drizzle*

EGGS BENEDICT \$21.50

Served with Bacon, Spinach and Hollandaise

EGGS FLORENTINE (V) \$21.50

Served with Seasonal Greens and Hollandaise

SMASHED AVOCADO (V) \$19.50

Served with Roast Tomatoes, Pesto and Toasted Seeds

SALT & PEPPER CALAMARI \$15.50

Served with Chilli & Herb Mayo

CRUMBED PRAWNS \$26

Served with Chilli & Herb Mayo

CRISPY FRIED CHICKEN NIBBLES \$24.50

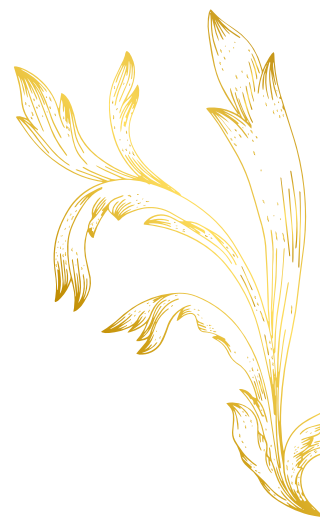
Served with Gochujang Sauce

FRESH COROMANDEL MUSSELS \$26.50

Served with Tomato Ragu and Ciabatta

ADD ONS

<i>Extra Egg \$3</i>	<i>Bacon (3) \$7</i>
<i>Tomato \$4</i>	<i>Mushroom \$5</i>
<i>Toast (2) \$4</i>	<i>G/F Bread (2) \$5</i>





TE IKA MATA (GF) \$23.50

Raw Fish, Lime, Coconut, Capsicum, Chilli, Red Onion and Coriander (Vegan Option with Mushroom)

BRUSCHETTA (V) \$15

*Tomato, Red Onion, Pesto and Whipped Feta
or Mushroom, Blue Cheese and Onion Jam*

SMOKED KAHAWAI CHOWDER \$19.50

Potato, Corn and Ciabatta

SMOKED CHICKEN & CHORIZO SALAD \$26.50

*Cherry Tomatoes, Cucumber, Red Onion, Vietnamese Dressing
and Toasted Seeds*

SANDWICHES

Served with Ciabatta and Fries

Choice of:

-Eye Fillet, Lettuce, Tomato, Blue Cheese and Onion Jam \$25.50

-Bacon, Lettuce, Tomato and Aioli \$25.50

-Romesco, Roast Vegetables, Lettuce and Tomato \$20

GRAZING PLATTER \$26

*A Selection of Ciabatta, Cheeses, Salami, Chorizo, Grapes,
Prawn Crackers, Antipasto, Hummus, and Basil Pesto
(GF/DF/V/VG Options Available)*

SIDES

Fries \$10


Polenta Fries \$10

Garlic Bread \$9

Garden Salad \$9

Extra Bread (2) \$4 or (4) \$8

Key: DF - Dairy Free, GF - Gluten Free, V - Vegetarian, VG - Vegan
Please inform staff of any allergies before ordering





D I N N E R
M E N U

FRIDAY - SUNDAY FROM 4PM





ENTREES

TE IKA MATA (GF) \$23.50

Raw Fish, Lime, Coconut, Capsicum, Chilli, Red Onion and Coriander (Vegan Option with Mushroom)

BRUSCHETTA (V) \$15

*Tomato, Red Onion, Pesto and Whipped Feta
or Mushroom, Blue Cheese and Onion Jam*

SMOKED KAHAWAI CHOWDER \$19.50

Potato, Corn and Ciabatta

SALT & PEPPER CALAMARI \$15.50

Served with Chilli & Herb Mayo

CRUMBED PRAWNS \$26

Served with Chilli & Herb Mayo

SPICY FRIED CHICKEN NIBBLES \$24.50

Served with Gochujang Sauce

FRESH COROMANDEL MUSSELS \$26.50

Served with Tomato Ragu and Ciabatta

GRAZING PLATTER \$26

*A Selection of Ciabatta, Cheeses, Salami, Chorizo, Grapes,
Prawn Crackers, Antipasto, Hummus, and Basil Pesto
(GF/DF/V/VG Options Available)*

SIDES

Fries \$10

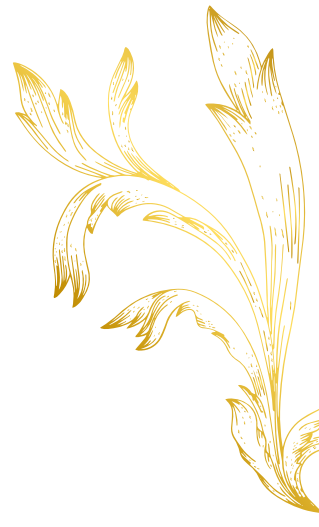
Polenta Fries \$10

Seasonal Vegetables \$9

Garlic Bread \$9

Garden Salad \$9

Extra Bread (2) \$4 or (4) \$8





M A I N S

SPICED ROASTED PUMPKIN (VG) \$29.50

Romesco Sauce, Seasonal Greens and Dukkah

SMOKED CHICKEN & CHORIZO SALAD \$26.50

Cherry Tomatoes, Cucumber, Red Onion, Vietnamese Dressing and Toasted Seeds

VENISON (GF) \$42.50

Slow Roasted Beetroot Puree, Smoked Bacon, Mushrooms and Spinach

EYE FILLET (GF) \$42.50

Thrice Cooked Potatoes, Portobello Mushrooms, Blue Cheese Cream, Caramelized Onions, Wilted Spinach and Red Wine Jus

PAN SEARED SALMON (GF) \$42.50

Beetroot Four Ways and Green Vegetables

CONFIT DUCK LEG (GF) \$42.50

Roasted Fennel, Orange Segments, Greens and Morello Cherry Jus


LAMB RAGU PAPPARDELLE \$29

Slow Cooked Lamb Ragù, Pangrattato and Parmesan Cheese

FUNGHI RISOTTO \$29

A Combination Of Wild Mushrooms, Crispy Shallots and Parmesan Cheese

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D E S S E R T
M E N U





D E S S E R T

RHUBARB MOUSSE \$18.50

*Crème Anglaise, Vanilla Crumb, Sour Rhubarb and
Almond Britte*

STRAWBERRY BREAD & BUTTER PUDDING \$18.50

Strawberry Gel, Butterscotch Sauce and Vanilla Bean Ice Cream

DARK CHOCOLATE GANACHE \$18.50

Bitter Orange Puree, Chocolate Soil and Mango Sorbet

BAKED NEW YORK CHEESECAKE \$18.50

Blueberry Compote

AFFOGATO \$16.50

*Espresso, Liqueur, Whipped Cream and Vanilla Ice Cream
(Choice of: Baileys | Frangelico | Kahlua | Cointreau | Whiskey |
Amaretto)*

VANILLA ICE CREAM SUNDAE \$16.50

Chocolate and Seasonal Fruit





D R I N K S
M E N U





HOT BEVERAGES

COFFEE LALA	Regular	Large
Espresso	\$5.50	
Long Black	\$5.50	
Americano	\$5.50	
Flat White	\$6.00	\$6.50
Latte	\$6.00	\$6.50
Chai Latte		\$6.70
Cappuccino	\$6.00	\$6.50
Mochaccino	\$6.00	\$6.50
Hot Chocolate	\$6.00	\$6.50
Fluffy	\$4.50	\$5.00
Iced Coffee		\$8.70
Iced Mocha		\$8.70
Iced Chocolate		\$8.70


Extras ADD 70c

Coconut, Soy, Oat & Almond Milk

Caramel, Hazelnut, Vanilla, Sweet Chai, Spiced Chai Flavoured Syrup Shot

HARNEY & SONS TEA \$5.70

Earl Grey	Peaches & Ginger
English Breakfast	Peppermint Herbal
Black Currant	Pomegranate Oolong
Blueberry Green	Pumpkin Spice
Chocolate Mint	Vanilla Comoro
Hot Cinnamon Sunset	Valentine's Chocolate
Japanese Sencha	





NON - A L C O H O L I C

MOCKTAILS \$16

Virgin Strawberry Daiquiri (Strawberries, Lime Juice and Cranberry Juice)

Virgin Pina-Colada (Pineapple Juice, Coconut Cream and Crushed Pineapple)

SMOOTHIE OF THE WEEK \$13 (DF)

Please ask your server

JUICES \$6.50

Apple, Orange, Cranberry, Pineapple, Tomato (Spiced or Unspiced)

Immunity (Raw Fruit & Vegetable with Turmeric & Ginger)

ORGANIC JUICES \$6.50

Apple

Guava, Lime & Apple

SOFT DRINKS \$6.50

Coke, Coke No Sugar, Sprite, Ginger Ale, Ginger Beer

Tonic Water, Soda Water

Lemon Lime & Bitters, Rose Lemonade

OTAKIRI MINERAL WATER

Sparkling or Still 500ml \$5.50 750ml \$8

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W I N E S

W H I T E

	GLASS	BOTTLE
<i>TW Estate Chardonnay, Gisborne, NZ</i>	\$11.00	\$46
<i>Mahi Chardonnay, Marlborough, NZ</i>	\$12.00	\$48
<i>Spy Valley Pinot Gris, Marlborough, NZ</i>	\$12.00	\$48
<i>Peregrine Pinot Gris, Central Otago, NZ</i>	\$13.00	\$50
<i>Man O' War Exiled Pinot Gris, Waiheke Island, NZ</i>		\$50
<i>Mahi Sauvignon Blanc, Marlborough, NZ</i>	\$11.00	\$46
<i>Spy Valley Sauvignon Blanc, Marlborough, NZ</i>	\$12.00	\$48
<i>Dog Point Sauvignon Blanc, Marlborough, NZ</i>	\$13.50	\$50
<i>Amisfield Lowburn Terrace Riesling, Central Otago, NZ</i>	\$13.00	\$50

R O S E

	GLASS	BOTTLE
<i>Mahi Rose, Marlborough, NZ</i>	\$12.00	\$48
<i>Peregrine Rose Pinot Noir, Central Otago, NZ</i>	\$13.00	\$50
<i>Man O' War Rose, Waiheke Island, NZ</i>		\$50

R E D

	GLASS	BOTTLE
<i>Saddle Back Pinot Noir, Central Otago, NZ</i>	\$13.00	\$50
<i>Nanny Goat Pinot Noir, Central Otago, NZ</i>		\$58
<i>Villa Maria Organic Pinot Noir, Marlborough, NZ</i>	\$12.50	\$50
<i>Redmetal Merlot Cabernet Franc, Hawkes Bay, NZ</i>	\$12.50	\$50
<i>Mojo Shiraz, Barossa Valley, AU</i>	\$11.00	\$46
<i>Mojo Cabernet Sauvignon, McLaren Vale, AU</i>	\$11.00	\$46
<i>Mercury Bay Estate Syrah, Coromandel, NZ</i>	\$13.00	\$50





BUBBLES

<i>Lindauer Fraise, Lindauer Brut, NZ</i>	\$13 (200ml)
<i>Bandini Prosecco, NV, Italy</i>	\$47 Bottle
<i>Veuve Du Vernay Brut, France</i>	\$48 Bottle
<i>Mercury Bay Estate Lola, Coromandel, NZ</i>	\$49 Bottle
<i>Champagne Laurent Perrier, France</i>	\$125 Bottle

BEERS

<i>Waikato, Lion Red</i>	\$8.50
<i>Heineken 0%, Steinlager Light</i>	\$9.50
<i>Steinlager Pure, Corona</i>	\$11.00
<i>Heineken, Monteith's Black</i>	\$11.00

LOCAL CRAFT BEERS (KUAOTUNU)

<i>Riwakasaurus Rex (Pale Ale)</i>	\$12.00
<i>Salty Sea Dog (White IPA)</i>	\$12.00
<i>Sticky Palms (Pale Ale) 440ML</i>	\$14.00

MONTEITH'S APPLE CIDER	\$10.50
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SPIRITS & LIQUEURS

	SINGLE	DOUBLE
<i>HOUSE</i>		
<i>Gin, Vodka, Bacardi, Jim Beam, Coruba</i>	\$7.00	\$11.50
<i>LIQUEUR</i>		
<i>Malibu, Cointreau, Baileys, Frangelico, Kahlua, Amaretto, Midori, Limoncello</i>	\$7.50	\$12.00
<i>PREMIUM</i>		
<i>Canadian Club, Tequila, Chivas Regal, Appleton's, Jack Daniels, Brandy, Jameson's, Pimms</i>	\$8.50	\$12.50





C O C K T A I L S

COCKTAIL OF THE WEEK \$ 2 1

Ask a staff member

B L O O D Y M A R Y \$ 1 9

Spicy Tomato Juice, Vodka, Cracked Pepper and Celery

M I M O S A \$ 1 9

Sparkling Brut and Orange Juice

S T R A W B E R R Y D A I Q U I R I \$ 2 1

Strawberries, Bacardi, Lime Juice and Cranberry Juice

P I N A - C O L A D A \$ 2 1

Pineapple Juice, Coconut Cream and Bacardi

M A N G O M A R G A R I T A \$ 2 1

Mango, Tequila, Cointreau and Lime Juice

T R O P I C A L S N O W \$ 2 1

Pina-Colada and Mango Margarita

M I A M I V I C E \$ 2 1

Pina-Colada and Strawberry Daiquiri

F R U I T B U R S T \$ 2 1

Mango Margarita and Strawberry Daiquiri

