

## **ALL DAY**

**Puhoi Valley Breakfast:** Free range Puriri Downs' eggs (poached, scrambled or fried) with streaky bacon, cheese kransky sausages, parmesan potato rosti, twice cooked tomatoes & mushrooms, served with grilled ciabatta. GF available **\$25.00** 

**Creamy Mushrooms:** Medley of garlic infused roasted mushrooms in a creamy Puhoi Valley mascarpone sauce & grilled ciabatta. GF available **\$16.00**, add Bacon: **\$20.00** 

**Belgian Waffles:** waffles (2) with maple syrup and our own homemade Puhoi Valley ice cream & berry compote. **\$14.00** 

Puhoi 10" Pizza: Wood fired pizza base with a trio of Cheese, prosciutto, olives, tomato and rocket. \$18.00

**Puhoi Brat:** Bratwurst Sausage in a fresh ciabatta roll with Puhoi Valley aged cheddar cheese caramelised onions, mustard and sauce with fries **\$18.00**.

Seasonal Pizza: A Wood fired Pizza with seasonal flavours. \$16.00

**Baked Camembert Parcel:** Puhoi Valley Camembert filled with Windfall Foods apricot & capsicum chutney, wrapped in filo pastry & oven baked. Served with crackers, roasted nuts & grapes. V, **\$19.00** 

**Soup of the Day:** Seasonal soup served with cheesy garlic bread. Please check the specials board beside the main counter for today's soup. GF available **\$15.00** 

### **CHILD FRIENDLY & SNACKS & SIDES**

Puhoi Kids three cheese and pesto pizza \$8.00 Rustic fries with aioli \$7.00 Grilled ciabatta \$5.00 Spiced wedges with aioli \$7.00 Cheesy garlic bread **\$6.00** Extra crackers **\$4.00** Extra bread basket **\$4.00** 

# **PLATTERS**

Ploughman's Platter (Medium serves 2 \$40.00, Large serves 3-4 \$50.00)

Puhoi Valley Brie, Puhoi Valley Aged Cheddar, Pakiri Blue, Kaipara Washed Rind served with cured meat & Spanish Salami, Kalamata olives, baby cucumbers, chutney & bread. GF available

#### Just the Blues Platter - \$40.00

Our three favourite Puhoi Valley blue cheeses served with grapes, chutney, apple & crackers. V. GF available

Puhoi Valley Vegetarian Platter (Medium serves 2 \$40.00, Large serves 3-4 \$50.00)

Te Muri Triple Cream Brie, Matakana Waxed Blue, Puhoi Valley Aged Cheddar & whipped Fiddlers Hill Goat Cheese served with fresh & marinated vegetables, cherry tomatoes, celery, artichoke, chutney & bread V. GF available

V = Vegetarian GF = Gluten Free DF = Dairy Free Vgn = Vegan

Food Allergy Notice: Food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, lupin, fish & shellfish. Please advise staff if you have any food allergies.



## **FROM OUR CABINET**

## Something Tasty

(all served with a small side salad)

Pumpkin, Spinach & 3 Cheese Lasagne featuring Ricotta, Cheddar & Feta.	\$13.50
Veggie Tart	\$9.50
Zucchini, Corn, Cheddar slice	\$10.50
Puhoi Salad: The Chef's selection.	\$10.50
Craincants Triple Croom Price and graphers or	¢10.00

Croissant: Triple Cream Brie and cranberry, or \$10.00

Cheddar & smoked ham.

Puhoi Bacon, Egg & Onion Pie \$10.50

Turkish Pide: Lemon & thyme chicken with Brie, \$13.50

Slaw & peach chutney, or

Bacon, Cheddar & tomato relish.

# Something Sweet

Salted Caramel Chocolate Brownie (GF) \$5.50

Carrot Cake with cream cheese orange icing \$6.00

Various other daily options available in the Cabinet as priced and also weekly specials.