



MENU

Winter 2020

Puhoi Valley Breakfast: Free range Puriri Downs eggs (poached, scrambled or fried) with streaky bacon, cheese kransky sausages, hash brown, twice cooked tomatoes & button mushrooms, served with grilled ciabatta. GF available **\$22.00**

Eggs on Toast: Free range Puriri Downs eggs (poached, scrambled or fried), served with grilled ciabatta. V, GF & DF available **\$12.50**, add bacon **\$16.50**

Soup of the Day: Seasonal soup served with cheesy garlic bread. GF available **\$15.00**

CHEESE PLEASE

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, **\$18.00**

Whipped Goat Cheese & Dips: Puhoi Fiddlers Hill Goat Cheese, basil pesto, olive oil, balsamic reduction & pickles served with sour dough bread. V **\$16.00**

Oven Baked Open Sandwiches with small mixed leaf salad:

Aged Cheddar, caramelised red onion with cracked black pepper **\$12.00**

Goats Cheese, roasted walnuts & local honey **\$12.00**

Pakiri Beach Blue Cheese & Bacon **\$12.00**

Macaroni & Cheese: A classic macaroni and cheese featuring a special blend of Puhoi Valley cheeses **\$14.50**

CHILD FRIENDLY

Pancakes, ice cream & maple syrup **\$10.00**

Mousetrap with three Puhoi cheeses & bacon on McKenzie Southern Grain bread **\$9.00**

Three cheese pizza **\$7.00**

SNACKS & SIDES

Rustic fries with aioli **\$7.00**

Cheesy garlic bread **\$4.00**

Spiced wedges with aioli **\$7.00**

Streaky bacon **\$4.00**

Grilled ciabatta **\$6.00**

Kransky sausages **\$2.00**

Hash brown **\$2.00**

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, fish & shellfish. Please advise staff if you have any food allergies



PLATTERS

Medium serves 2

Large serves 3-4

Ploughman's Platter

Puhoi Valley Brie, Puhoi Valley Gruyere, Pakiri Blue, Kaipara Washed Rind served with cured meat & Spanish Salami, Kalamata olives, sundried tomatoes, baby cucumbers, chutneys & sour dough bread. GF available

Medium \$40.00

Large \$50.00

Puhoi Valley Vegetarian Platter

Puhoi Valley Brie, Matakana Waxed Blue, Windy Peak Gouda & whipped Fiddlers Hill Goat Cheese served with fresh & marinated vegetables, cherry tomatoes, celery, artichoke, chutneys & sour dough bread V. GF available

Medium \$40.00

Large \$50.00

Extra crackers \$4.00

Extra Bread Basket \$4.00

AFTERS

Puhoi Valley Cheese Cake: Homemade with our Puhoi Products \$ 9.00

Puhoi Valley Salted Caramel Brownie: Homemade in our Puhoi Valley Café Kitchen \$ 9.00

Trio of Award winning Puhoi Valley Café Ice Cream: \$ 12.00

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