

brunch 8am-2pm

ARTISAN TOAST <i>(gfo)</i> Two slices of artisan bread, toasted and served with your choice of Marmite, peanut butter or jam	8
MUNCHKIN SCRAMBLE <i>(gfo, vo)</i> Creamy scrambled eggs with bacon and grilled house bread	12
EGGS YOUR WAY <i>(gfo, v)</i> Your choice of poached, fried <u>or</u> scrambled eggs served on grilled house bread	15.5
EGGS BENNY Single / Double <i>(gfo, vo)</i> Poached egg on a toasted English muffin with sautéed baby spinach, your choice of bacon <u>or</u> avocado, all finished with our house-made hollandaise sauce Option: Smoked salmon	18/28 +5
SMASHED AVO & FETA Single / Double <i>(gfo, v)</i> Smashed avocado and creamy feta served on grilled house bread with a poached egg, dukkah and balsamic reduction	16/27
HOUSE MADE WAFFLES Kids / Regular <i>(vo)</i> Golden house-made waffles served with fresh banana <u>or</u> bacon, seasonal fruit compote, yoghurt and maple syrup	12/24
THE FULL FIKÅ Regular / Double <i>(gfo)</i> The breakfast that has it all. Bacon, sausage, eggs cooked your way, mushrooms, rosti, grilled house bread, house relish and our signature hollandaise sauce	32/48
SAUTÉED CREAMY MUSHROOMS <i>(gfo, v)</i> Mushrooms sautéed in a rich, creamy sauce, served on grilled house bread with a poached egg	24
ADD ON OPTIONS Eggs (x2) Bacon Rosti Mushrooms Halloumi Avocado Salmon	+5
ADD GLUTEN FREE Bread or bun	+2
CRISPY FRIED CHICKEN BAO BUNS (x2) Golden fried chicken tucked into soft steamed bao buns with crunchy Asian slaw and our house-fermented chilli glaze	19
CHICKEN CAESAR SALAD <i>(gfo, vo)</i> Char-grilled chicken served atop cos lettuce with crispy bacon, Parmesan, poached egg and toasted croutons. Tossed through our creamy house-made Caesar dressing. <i>(vo = char-grilled halloumi)</i>	27
BEER BATTERED MARKET FISH <i>(gfo)</i> Fresh market fish delivered from Gisborne and coated in our light, crispy beer batter. Served with chunky fries, gourmet house slaw and our signature tartare sauce	32
CHEESEBURGER <i>(gfo)</i> House-made beef pattie served with bacon, caramelised onion, tomato, pickles, salad greens and house-made burger sauce. Served with shoestring fries, ketchup and aioli	28
GRILLED CHICKEN BURGER <i>(gfo)</i> Bacon, Parmesan, cos lettuce and house-made Caesar dressing. Served with shoestring fries, ketchup and aioli	28
MARKET FISH PUTTANESCA <i>(gfo)</i> Fresh pan-fried market fish delivered from Gisborne, served over toasted artisan bread with a rich tomato, olive and caper sauce. Finished with seasonal salad and fresh herbs	29

gf - gluten free / df - dairy free / v - vegetarian / o - option
We can not guarantee that our gluten free options are 100% gluten free

bar menu 2pm-5pm

Tuesday & Wednesday

GARLIC BREAD <i>(gfo, v)</i> Warm artisan focaccia toasted until golden, smothered with our house-made herb and garlic butter and finished with aged Parmesan	14
CALAMARI <i>(gf)</i> Tender calamari lightly seasoned with our signature salt and pepper spice, served with vibrant capsicum coulis, fresh Asian herbs and a hint of chilli	19
ARANCINI BALLS (x3) Golden, crispy risotto balls filled with a rich blend of three cheeses, served with slow-simmered house marinara, fresh basil and shaved Parmesan	19
BLOODY MARY PRAWN COCKTAIL <i>(gf)</i> Succulent prawns served with our house-made Marie Rose sauce, lifted with a Bloody Mary inspired twist	19
SLOW COOKED BEEF BRISKET CROQUETTES (x3) Tender beef brisket, slow-braised, crumbed and fried until golden. Served with smoky aioli and our house pickles	19
CRISPY FRIED CHICKEN BAO BUNS (x2) Golden fried chicken tucked into soft steamed bao buns with crunchy Asian slaw and our house-fermented chilli glaze	19
SEAFOOD CHOWDER A rich, creamy chowder brimming with fresh market fish, prawns and calamari, gently simmered with herbs and vegetables. Served with toasted artisan bread	19
CHICKEN CAESAR SALAD <i>(gfo, vo)</i> Char-grilled chicken served atop cos lettuce with crispy bacon, Parmesan, poached egg and toasted croutons. Tossed through our creamy house-made Caesar dressing. <i>(vo = char-grilled halloumi)</i>	27
CHEESEBURGER <i>(gfo)</i> House-made beef pattie served with bacon, caramelised onion, tomato, pickles, salad greens and house-made burger sauce. Served with shoestring fries, ketchup and aioli	28
GRILLED CHICKEN BURGER <i>(gfo)</i> Served with bacon, Parmesan, cos lettuce and house-made Caesar dressing and served with shoestring fries, ketchup and aioli	28
BEER BATTERED FRIES <i>(v)</i> Served with ketchup and aioli	12
SHOESTRING FRIES <i>(gf/v)</i> Served with ketchup and aioli	10
ADD GLUTEN FREE Bread or bun	+2



menu

Pronounced "fee-ka"

A Swedish word that roughly translates as 'take a moment' for a coffee & a bite to eat, 'enjoy & appreciate' the good things in life. But it also means much more than that! It's a moment to relax. To catch up with your family & to laugh with your friends. It's the time between meals & the place between destinations. Our kitchen is your kitchen so make yourself at home.

Reservations: Ph 07 570 3262 or E hello@fika.nz
1/47 Cherrywood Drive, Ōtūmoetai. www.fika.nz
WE DO EVENTS AND PRIVATE FUNCTIONS

small plates 2pm-close

GARLIC BREAD <i>(gfo, v)</i> Warm artisan focaccia toasted until golden, smothered with our house-made herb and garlic butter and finished with aged Parmesan	14
CALAMARI <i>(gf)</i> Tender calamari lightly seasoned with our signature salt and pepper spice, served with vibrant capsicum coulis, fresh Asian herbs and a hint of chilli	19
ARANCINI BALLS (x5) <i>(v)</i> Golden, crispy risotto balls filled with a rich blend of three cheeses, served with slow-simmered house marinara, fresh basil and shaved Parmesan	19
BLOODY MARY PRAWN COCKTAIL <i>(gf)</i> Succulent prawns served with our house-made Marie Rose sauce, lifted with a Bloody Mary inspired twist	19
SLOW COOKED BEEF BRISKET CROQUETTES (x3) Tender beef brisket, slow-braised, crumbed and fried until golden. Served with smoky aioli and our house pickles	19
CRISPY FRIED CHICKEN BAO BUNS (x2) Golden fried chicken tucked into soft steamed bao buns with crunchy Asian slaw and our house-fermented chilli glaze	19
SEAFOOD CHOWDER A rich, creamy chowder brimming with fresh market fish, prawns and calamari, gently simmered with herbs and vegetables. Served with toasted artisan bread	19
CHEESEBURGER House-made beef pattie served with bacon, caramelised onion, tomato, pickles, salad greens and house-made burger sauce. Served with shoestring fries, ketchup and aioli	28
GRILLED CHICKEN BURGER Served with bacon, Parmesan, cos lettuce and house-made Caesar dressing. Served with shoestring fries, ketchup and aioli	28
PUMPKIN AND QUINOA ‘BURGER’ <i>(gf/v)</i> A bunless burger with caramelised onion, tomato, pickles and salad greens. Served with shoestring fries, ketchup and aioli	28
BEER BATTERED FRIES <i>(v)</i> Served with ketchup and aioli	12
SHOESTRING FRIES <i>(gf/v)</i> Served with ketchup and aioli	10
GLUTEN FREE Bread or bun	+2
FISH FINGERS fresh tarakihi goujons with shoestring fries	17
EASY CHEESY mac and cheese with house-made béchamel	17
BOK BOK BOWL crispy fried chicken with shoestring fries	17
CHEESEBURGER house-made beef pattie with lettuce and fries	17
PORK SCHNITZEL with creamy mash and tomato sauce	17

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mains 5pm-close

SOUP OF THE DAY Served with artisan toasted bread	15
SEAFOOD CHOWDER A rich, creamy chowder brimming with fresh market fish, prawns and calamari, gently simmered with herbs and vegetables. Served with toasted artisan bread	19
BEEF & ALE YORKIES Our take on a British classic. Slow-braised beef cheek served with house-made Yorkshire pudding, creamy Paris mash, seasonal vegetables and rich ale gravy	34
LAMB SHANK PIE Slow-cooked lamb shank wrapped beneath buttery golden pastry and served with creamy Paris mash, seasonal vegetables and rich red wine gravy	32
BEER BATTERED MARKET FISH <i>(gfo)</i> Fresh market fish delivered from Gisborne and coated in our light, crispy beer batter. Served with chunky fries, gourmet house slaw and our signature tartare sauce	32
PORK SCHNITZEL Golden crumbed pork schnitzel served with creamy Paris mash, seasonal vegetables <u>or</u> shoestring fries and slaw. Served with house-made stewed apple sauce	29
MARKET FISH PUTTANESCA <i>(gfo)</i> Fresh pan-fried market fish delivered from Gisborne, served over toasted artisan bread with a rich tomato, olive and caper sauce. Finished with seasonal salad and fresh herbs	29
MUSHROOM STROGANOFF <i>(v)</i> Field mushrooms sautéed with garlic, herbs and paprika in a creamy Stroganoff sauce, served over Paris mash with fresh seasonal vegetables	28
CHICKEN CAESAR SALAD <i>(gfo/vo)</i> Char-grilled chicken served atop cos lettuce with crispy bacon, Parmesan, poached egg and toasted croutons. Tossed through our creamy house-made Caesar dressing. <i>(vo = char-grilled halloumi)</i>	27
DEEP DISH APPLE PIE Warm deep-dish apple pie filled with slow-cooked cinnamon infused apples and baked beneath flaky golden pastry. Served with vanilla bean ice cream	15
BRANDY SNAP TACOS (x2) Delicate house-made brandy snap tacos filled with Baileys Chantilly cream topped with pistachio and freeze dried raspberries Add a shot of: Baileys	15 +8
STICKY DATE PUDDING House-made sticky date pudding is served warm with salted butterscotch sauce, vanilla bean ice cream and a sprinkle of cinnamon candied walnut crumb	15
CHOCOLATE BROWNIE <i>(gf)</i> House-made double chocolate brownie, served with vanilla bean ice cream and berry coulis	15
AFFOGATO A scoop of vanilla bean ice cream and a shot of rich ALLPRESS espresso Add a shot of: Baileys, Frangelico, Kahlúa, Glava <u>or</u> Drambuie	10 +8

bar drinks

White Wine Sauvignon Blanc HOUSE POUR Jules Taylor, Marlborough Pinot Gris HOUSE POUR Jules Taylor, Marlborough Chardonnay HOUSE POUR Matawhero, Gisborne	G 13 15	B 58 75	Tap Cocktails Espresso Martini Rosebud	15
Rosé Wine HOUSE POUR Jules Taylor, Marlborough	13 15	58 70	Cocktails Aperol Spritz <i>aperol / prosecco / soda</i> Margarita <i>tequila / triple sec / lemon juice / sugar syrup</i> Negroni <i>vermouth / campari / gin</i>	19
Red Wine Pinot Noir HOUSE POUR Rabbit Ranch, Central Otago Shiraz Thorn Clarke, Barossa Valley Merlot Tempus Two, Hunter Valley Syrah Te Mata Estate, Hawke’s Bay	15 17	65 79	Spirits HOUSE SPIRITS Gin Archie Rose, Australia Scapegrace Classic, New Zealand Little Biddy Pink Gin, New Zealand Add Fever Tree Tonic (Premium / Premium Light) Rum Sailors Jerry Spiced Rum, Caribbean Appletons, Jamaica Vodka Scapegrace, New Zealand Add Fever-Tree Tonic (Premium / Premium Light) Whiskey Monkey Shoulder (blended), Scotland Glenfiddich (12y), Scotland Bourbon Jack Daniels, Kentucky Ask about extended spirits selection	12 15 15 +3 15 15 15 15
Sparkling Wine Graham Norton Prosecco Henkell Trocken Dry Sec Piccolo (200ml) Henkell Trocken Rose Piccolo (200ml) Edenvale Cuvee Piccolo 0% (200ml)	13 16 16 16	55	RTD Kirin Hyoketsu RTD Lemon 6% Kirin Hyoketsu RTD Green Apple 6% Monteith’s Hazy Lemonade Monteith’s Ginger Beer Pals 0%	11
Tap Beer Heineken 350ml Heineken 500ml Tiger 350ml Tiger 500ml Tuatara Hazy Pale Ale 400ml Heineken Silver Low Carb 350ml Heineken Silver Low Carb 500ml DB Export Ultra Low Carb 400ml	11 14 11 14	11 14	Good Buzz Kombucha Ginger Beer Feijoa Boysenberry Apple Pineapple Mango	6.9
Tap Cider Monteith’s Crushed Apple Cider 400ml	11		Sparkling Perrier 330ml Water Fever-Tree Premium Indian Tonic Fever-Tree Premium Indian Light Tonic	6.5
Bottled Beer Monteith’s Golden Light 2.5% Corona Corona Cero Heineken 0.0% Michelob Ultra Low Carb	11		Juice Apple, cranberry, orange, pineapple, tomato, spiced tomato	7.5
Craft Beer Sawmill Bare Beer 0% Sawmill Nimble Pale Ale 2.5% Sawmill Pilsner 4-8% Sawmill IPA 5-8% Guinness (440ml can) 4.2% Monteith’s Black (bottle) 5.2%	11 11 12 12 15 11		Soft Drink Coke, Coke Zero, Lemonade, Lemonade Zero Lemon Lime & Bitters, Ginger Ale, Ginger Beer, Tonic, Soda Water	6.5
			Pete’s Natural Soft Drink Raspberry Cola Feijoa Lemonade Pink Lemonade Lemonade Cola Ginger Beer	6.9