brunch 8am-2pm

ARTISAN TOAST *(gfo)* 8
Two slices of artisan bread, toasted and served with your choice of Marmite, peanut butter or jam

MUNCHKIN SCRAMBLE *(gfo, vo)* 13.5
Creamy scrambled eggs with bacon and grilled house bread

EGGS YOUR WAY *(gfo, v)* 15.5
Your choice of poached, fried **or** scrambled eggs served on grilled house bread

EGGS BENNY Single / Double *(gfo, vo)* 18/28
Poached egg on a toasted English muffin with sautéed baby spinach, your choice of bacon **or** avocado, all finished with our house-made hollandaise sauce
Option: Smoked salmon +5

SMASHED AVO & FETA Single / Double *(gfo, v)* 16/27
Smashed avocado and creamy feta served on grilled house bread with a poached egg, dukkah and balsamic reduction

HOUSE MADE WAFFLES Kids / Regular *(vo)* 13.5/24
Golden house-made waffles served with grilled banana **or** bacon, seasonal fruit, yoghurt and maple syrup

THE FULL FIKĀ *(gfo)* 32
The breakfast that has it all. Bacon, sausage, eggs cooked your way, mushrooms, rosti, grilled house bread, house relish and our signature hollandaise sauce

SAUTÉED CREAMY MUSHROOMS *(gfo, v)* 24
Mushrooms sautéed in a rich, creamy sauce, served on grilled house bread with a poached egg

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) 19
Golden fried chicken tucked into soft steamed bao buns with crunchy Asian slaw and our house-fermented chilli glaze

CAESAR SALAD *(gfo/vo)* 19
Cos lettuce with crispy bacon, Parmesan, poached egg and toasted croutons, tossed through our creamy house-made Caesar dressing
Add: Char-grilled chicken **or** grilled halloumi +10

GREEK SALAD *(gfo, v)* 19
A vibrant mix of ripe tomatoes, cucumber, red onion, capsicum and Kalamata olives, topped with creamy feta, oregano and a zesty lemon-olive oil
Add: pan fried fresh fish fillet **or** calamari +10

BEER BATTERED MARKET FISH *(gfo)* 32
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

CHEESEBURGER *(gfo)* 28
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

GRILLED CHICKEN BURGER *(gfo)* 28
Served with bacon, Parmesan, cos lettuce, avocado, and house-made Caesar dressing. Served with shoestring fries, ketchup and aioli

pizzas & burgers 2pm+

12' base, made with Italian double zero flour, hand stretched, Italian mozzarella and san marzarno tomotoes

MARGHARITA PIZZA *(gfo, v)* 22
A classic, topped with fresh basil and a drizzle of extra virgin olive oil

MUSHROOM CHILLI HONEY PIZZA *(gfo, v)* 25
Fresh sliced button mushrooms, topped with fresh rocket and a drizzle of sweet chilli honey

PROSCIUTTO & ROCKET PIZZA *(gfo)* 26
Paper thin prosciutto, fresh rocket and grated parmesan, finished with extra virgin olive oil and a balsamic drizzle

CHICKEN AND CRANBERRY PIZZA *(gfo)* 26
Tender chicken, sweet cranberry jelly, finished with dried cranberries and melted creamy brie

FIKALOVERS PIZZA *(gfo)* 28
Slow braised beef cheek, salami, smoky chorizo and crispy bacon. Our spin on the meat lovers favourite

CHEESEBURGER *(gfo)* 28
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

GRILLED CHICKEN BURGER *(gfo)* 28
Served with bacon, Parmesan, cos lettuce, avocado, and house-made Caesar dressing. Served with shoestring fries, ketchup and aioli

SLOW BRAISED BEEF CHEEK BURGER *(gfo)* 28
Tender slow-braised beef cheek with crunchy slaw, melted cheese and a house made smoky BBQ sauce. Served with shoestring fries, ketchup and aioli

FIKA FISH BURGER *(gfo)* 28
Fresh market fish delivered from Gisborne, coated in our light, crispy beer batter and served with cos lettuce, tomato and house made tartare sauce. Served with shoestring fires, ketchup and aioli

ADD GLUTEN FREE Pizza base or burger bun +2

mini menu

Served with a kid size soft drink **or** juice, and a scoop of sorbet **or** gelato

MINI FISH & CHIPS fresh tarakihi goujons with shoestring fries 19
BOK BOK BOWL crispy fried chicken with shoestring fries 19
MINI BURGER house-made beef pattie with lettuce, cheese and fries 19
MINI PIZZA 6'inch focaccia pizza with Italian tomato sauce and mozzarella 19

Choose from: Margharita, Fikalove, Chicken & Cranberry, Mushroom Chilli Honey or Prosciutto & Rocket

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

shared plates 2pm+

GARLIC BREAD *(gfo, v)* 14
Four slices of toasted artisan sourdough, smothered with our house-made herb and garlic butter and finished with aged Parmesan

CALAMARI *(gf)* 19
Tender calamari lightly seasoned with our signature salt and pepper spice, served with vibrant capsicum coulis, fresh mesclun mix greens & a hint of chilli

ARANCINI BALLS (x5) *(v)* 19
Golden, crispy risotto balls filled with a rich blend of three cheeses, served with slow-simmered house marinara, fresh basil and shaved Parmesan

CITRUS CEVICHE *(gf)* 19
Fresh market fish delivered from Gisborne, cured in lemon juice with tomato, cucumber, red onion, coriander, piled onto a crispy corn tostada

CRISPY FRIED CHICKEN BAO BUNS (x2) 19
Golden fried chicken tucked into soft steamed bao buns with crunchy Asian slaw and our house-fermented chilli glaze

SMOKED KAHAWAI PATE *(gfo)* 19
House-made smoked kahawai pâté with lemon and fresh herbs, served with toasted sourdough and tangy pickles

WHIPPED FETA & FLATBREAD *(gfo)* 19
Creamy whipped feta topped with fresh cherry tomatoes, fresh basil and a drizzle of house-made hot honey & balsamic, served with warm toasted flatbreads

FIKA PLATTER (serves 4 people) 69
Salami, chorizo, whipped feta, olives, kahawai pate, pickles, house-made chutney, breads, arancini balls, calamari & a green salad

LOADED FRIES 16
Beer battered fries loaded with melted cheese and crispy bacon, finished with a drizzle of creamy aioli
Add: Braised beef cheek +8

BEER BATTERED FRIES *(v)* 12
Served with ketchup and aioli

SHOESTRING FRIES *(gf/v)* 10
Served with ketchup and aioli

GREEN SALAD *(gf/v)* 12
Served with zesty lemon-olive oil dressing

ADD GLUTEN FREE Pizza base or burger bun +2

mains 2pm+

GREEK SALAD *(gf/v)* 19
A vibrant mix of ripe tomatoes, cucumber, pickled red onion, capsicum and Kalamata olives, topped with creamy feta, oregano and a zesty lemon-olive oil house-made dressing
Add: pan fried fresh fish fillet **or** calamari +10

MUSHROOM TAGLIATELLE *(v)* 26
Silky tagliatelle pasta tossed with sautéed mushrooms, garlic, white wine and a creamy parmesan sauce, finished with fresh herbs

BEEF CHEEK TACOS (x3) 32
Slow-braised beef cheek served with warm soft tortillas, crunchy pickled slaw, avocado and jalapeno sour cream. Build them just the way you like!

STICKY PORK RIBS *(gf)* 32
Tender, 12 hour, slow-cooked pork ribs smothered in a rich, sticky BBQ glaze, served with our house-made slaw and shoestring fries

CAESAR SALAD *(gfo/vo)* 19
Cos lettuce with crispy bacon, Parmesan, poached egg and toasted croutons, tossed through our creamy house-made Caesar dressing
Add: Char-grilled chicken **or** grilled halloumi +10

BEER BATTERED MARKET FISH *(gfo)* 32
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
(gfo = pan fried fresh fish)

FIKA PLATTER (serves 4 people) 69
Salami, chorizo, whipped feta, olives, kahawai pate, pickles, house-made chutney, breads, arancini balls, calamari & a green salad

desserts

SUMMER MERINGUE STACK *(gf)* 15
Layers of crisp, fluffy meringue, whipped cream and fresh seasonal summer fruit, drizzled with passionfruit syrup

BRANDY SNAP TACOS (x2) 15
Delicate house-made brandy snap tacos filled with Baileys Chantilly cream topped with pistachio and freeze dried raspberries
Add a shot of: Baileys +8

GELATO OF THE DAY 15
Three scoops from our range of our locally made gelato

SORBET OF THE DAY *(df, gf, v)* 15
Three scoops from our range of our locally made sorbet

AFFOGATO 10
A scoop of gelato and a shot of rich ALLPRESS espresso
Add a shot of: Baileys, Frangelico, Kahlúa, Glava **or** Drambuie +8

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