

THE ARCHIVE

MENU

champagne & bubbles	glass	bottle
beso de rechenna, cava brut nv, spain		54
mudbrick methode traditionnelle nv, marlborough	15	65
beaumont cuvee brut nv, champagne		101

cocktails

archive espresso martini	20
bloody fancy	20
virgin fancy	16

hot drinks

matcha latte	6
turmeric latte	6
coffee and hot chocolate <i>(full, soy, almond and coconut milk)</i>	5.5
loose leaf tea	5.5

smoothies

blueberry, banana, honey and almond	10
apple, banana, spinach, matcha syrup and almond	10

breakfast

macadamia and coconut granola (v)* <i>with yoghurt and seasonal fruit</i>	15
poached free range eggs with harissa (n, df)* <i>grilled focaccia, sunflower tahini, dukkah, wilted spinach and tomato</i>	22
the archive 'eggs benedict' * <i>choice of: house smoked salmon or thick cut bacon with sourdough toast, cider hollandaise and spinach</i>	24
'clevedon valley' marinated buffalo cheese (n, v)* <i>with fresh tomatoes, basil pine nut pesto and sourdough</i>	22
kumara rosti and house smoked kahawai <i>with poached eggs, horseradish cream, fennel, parsley and preserved lemon salad</i>	24
savoury mince * <i>braised beef, farmhouse cheddar, creme fraiche and chives add poached eggs (+ \$5)</i>	24
thick cut bacon and eggs * <i>with pork sausage, hash brown, roasted mushroom and vine tomato</i>	26

*gluten free, dairy free, vegetarian or vegan may be available on request
v vegetarian

'first we eat, then we do everything else'

mfk fisher

Head Chef Logan Coath

-We politely request one bill per table-