

provisions

o f a r r o w t o w n

Sticky Black Rice Ginger Porridge (VE) \$16
Coconut yoghurt, crystallized ginger, poached rhubarb

Toasted Provisions Muesli (V) \$16
Fresh fruit, greek yoghurt, honey, milk
Add: Coconut yoghurt \$2

Toast or Bagel \$8.5 **Eggs on Toast \$13**
Choice of housemade pumpkin sourdough, ciabatta, wholegrain, gluten free or linseed bagel, served with butter or cream cheese & preserves/peanut butter/ marmite

Add: Egg (each)	\$3	Halloumi	\$5
Bacon or Smoked Salmon	\$7	Rosti	\$4.5
Spinach	\$5	Avocado	\$5
Hollandaise	\$3	Tofu	\$5

French Toast (V) \$22
Miso caramel, Brulee banana, strawberry, chocolate mascarpone, hazelnut crumb
Add: Bacon \$7

Smokey Beans (VE) \$22
House made baked beans, harissa scrambled tofu, pickled cucumber, herbs, lemon, with charred tortilla

Provisions Benedict \$25
Potato rosti, your choice of either maple glazed ham off the bone or smoked salmon, poached eggs, asparagus, hollandaise, ciabatta

Bacon & Egg Butty \$14
Crisp free farm bacon, fried egg, swiss cheese, herb aioli, chutney, foccacia bun

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ALL DAY MENU

Please check for daily lunch specials • Kitchen closes at 3pm

Turmeric Battered Blue Cod Bites \$26
Quinoa tabbouleh, lemon yoghurt, pomegranate molasses

Duck Fried Rice \$24
Confit duck, egg, carrot, bean sprouts, hoisin, spring onion

Spring salad (VE, Gluten Friendly, DF) \$20
Grilled broccoli, radish, kale, glazed beets, roast carrot, quinoa, edamame beans, house kimchi, red cabbage, peanut sauce, ginger galangal dressing
Add: Tofu/Chicken/Avocado/Halloumi \$5

Bombay Bowl (VE, Gluten Friendly, DF) \$21
Turmeric dahl, kale, blackened cauliflower, toasted almond, chilli oil, puffed roti, coconut mint yoghurt, pineapple salsa

Soup of the Day \$15
Toasted house bread

Korean Pork Belly Burger \$24
Gochujang aioli, house kimchi, red cabbage and apple slaw, fried egg, lettuce, curly fries

Avocado & Asparagus Bruschetta \$23
Crushed avocado, beetroot hummus, grilled asparagus, whipped feta, chilli oil, dressed salad leaves, toasted sourdough
Add: Poached Egg (each) \$3 Bacon \$7

SIDE & SNACKS

Fries / Onion Rings \$10

Kimchi bravas \$14
Roast gourmet potatoes, kimchi, kewpie mayo, roasted peanuts, prawn crackers, sesame seeds, spring onions

KIDS

Ham & cheese toastie \$12
3 cheese rolls / Kids pancakes \$10

We use Terra Sancta organic free range eggs & free farmed bacon • No modifications or substitutions on meals, we appreciate your understanding

We can not guarantee gluten free items will not have traces present. • Please inform your waitstaff of any allergies. • 15% surcharge on NZ public holiday • 2% charge on credit cards

BEVERAGES

HOT DRINKS

Flat White	\$4.5
Cappuccino	\$4.5
Espresso	\$4
Long Black / Americano	\$4
Latte	\$5
Turmeric Coconut Latte	\$6
Moccachino	\$5
Chai Latte - Spiced	\$5
Hot Chocolate	\$5
Kids Hot Chocolate	\$3.5
Kids Fluffy	\$2
Takeaway	\$0.5
Decaf/Soy/Extra Shot/ Large / Cream	\$0.5
Vanilla/ Caramel/ Hazelnut Syrups	
Oat Milk/ Coconut Milk	\$1
Stir Tea Pot	\$5
English Breakfast/ Earl Grey/ Green Tea/ Crimson Berry/ Peppy Mint/ Blood Orange/ Chamomile Flower/ Heavenly Lemon	
Hot Lemon, Ginger, Honey	\$5

COLD DRINKS

Iced Coffee/ Mocha/ Chocolate	\$9
Assorted Benjer Juices	\$6
Orange/ Apple/ Apple & Raspberry/ Apple & Boysenberry/ Apricot	
Pete's Lemonade	\$6.5
Aroha Sparkling	\$6.5
Rhubarb/ Elderflower	
Good Buzz Kombucha	\$5.5
Phoenix	\$5.5
Ginger Beer/Lemon Lime Soda/Cola	
Antipodes Sparking Water (500ml)	\$7
This Is Not Plastic Still Water (300ml)	\$4.5
Green Smoothie	\$9
Spinach, pineapple, cucumber, mint, coconut water	
Berry Smoothie	\$9
Mixed berries, banana, yoghurt, honey	

COCKTAILS

Jalepeno Bloody Mary	\$15
42 Below Vodka, jalepeno, lemon, Worcestershire sauce, cucumber, olive	
Mimosa	\$15
OJ, sparkling wine, Cointreau	
Baileys Hot Chocolate	\$12.50

WINES

White	
Mt Edward 2019 Chardonnay	\$12/\$66
<i>Subtle flavour, nuts, vanilla</i>	
Wet Jacket Pinot Gris	\$12/\$66
<i>Baked apple, pear, lemon, silky & full bodied</i>	
Rose	
Terra Sancta Rose	\$12/\$55
<i>Sweetness, bright red fruit, mineral & distinctive spice</i>	
Pinot Noir	
Peregrine Saddleback Pinot Noir	\$13/\$55
<i>Raspberry, redcurrant, thyme, great flavour & soft tannin</i>	
Bubbles	
Quartz Reef Bubbles	\$60
<i>Cool creamy acidity, flirtacious & moreish</i>	

BEERS & CIDER

Killarabbit IPA	\$13
Emersons Pilsner	\$10
Cargo Lager	\$9
Amstel Light	\$9
Arrowtown Brewing Co. IPA	\$9
Hawkes Bay Paynters Cider	\$9

provisions
of arrowtown

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Monday - Friday from 7.30am • Weekends from 8am • Licensed from 9am