

## ALL DAY MENU

We support local free range Royalburn Station eggs & free farmed bacon.

Please inform your waitstaff of any allergies.

• 15% surcharge on NZ public holidays.

### Toasted Provisions Muesli \$16

Seasonal fruits, puffed quinoa, Greek yoghurt, freeze dried raspberries, chilled milk, Otago honey Add: Raglan coconut yoghurt \$2

### Free Range Eggs Your Way \$13

Choice of housebaked pumpkin sourdough, ciabatta, wholegrain, linseed bagel. Note: Gluten free bread \$2

Treat yourself, Add ons:

Streaky Bacon \$7	Zany Zeus Halloumi \$6
Stewart Island Cold Smoked Salmon \$8	Avocado \$5
Wilted Spinach \$5	Hollandaise \$3
Thyme Roasted Mushrooms \$5	Maple Glazed Ham \$7

### Housebaked Linseed Bagel \$9

Served with your choice of butter/cream cheese and preserves/marmite/peanut butter/nutella

### Baked Brioche French Toast \$22

Orange creme patissiere, roasted rhubarb & plum, honeycomb, Canadian maple syrup Add: Streaky Bacon \$7

### Provisions Benedict

Housebaked pumpkin sourdough, potato rosti, poached eggs, green herb dressing, hollandaise with your choice of:

Streaky Bacon \$23
Stewart Island Cold Smoked Salmon \$25
Maple Glazed Ham \$23
Thyme Roasted Mushrooms & Scorched Tomatoes \$22

### Bacon & Egg Roll \$16

Crisp streaky bacon, baby spinach, fried egg, swiss cheese, aioli, jalapeno chutney on a warmed focaccia roll

### Avocado Toast (Vegan) \$22

Toasted wholegrain bread, whipped vegan labneh, smashed avocado, hazelnut romesco, mixed leaves, seeded cracker, agave nectar

Add: Poached Egg (each) \$3      Streaky Bacon \$7

### Rainbow Salad (Vegan, Gluten Friendly) \$20

Charred broccoli, quinoa, kale, chioggia, roasted pumpkin, edamame, spiced peanut sauce, glazed beetroot, red cabbage, housemade kimchi, ginger galangal dressing

Add: Crispy Tofu \$5      Smoked Chicken \$6      Zany Zeus Halloumi \$6

### Bombay Bowl (Vegan) \$21

Turmeric dahl, red cabbage, blackened cauliflower, toasted almonds, chilli oil, puffed roti, coconut mint yoghurt, pineapple salsa

### Duck Fried Rice (Gluten Friendly, Dairy Free) \$25

Confit duck, capsicum, mung beans, spring onion, edamame, housemade kimchi, fried egg, black sesame seeds, kewpie mayonnaise, duck cracking

### Turmeric Battered Blue Cod (Gluten Friendly, Dairy Free) \$27

Roasted kumara and purple carrot, spiced lentils, soy tahini dressing, watercress

### Black Garlic Soba Noodle Soup (Vegan) \$20

Mushrooms, crisp tofu, spring onions, bok choy, nori, sesame

Add: Glazed pork belly \$7      Fried Egg (each) \$3

### Truffle Curly Fries \$12

Freshly grated pecorino, aioli

### Cheese Rolls \$4.50 each

## KIDS

Ham & cheese toastie \$12

Mini banana pancakes & Canadian maple syrup \$10

## HOT DRINKS

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

# BEVERAGES

## COLD DRINKS

<b>Allpress cold shot</b>	\$5
Over ice or with milk Or with soda	\$6
<b>Iced Coffee/ Mocha/ Chocolate</b>	\$9
<b>Assorted Benjer Juices</b>	\$6
Orange/ Apple/ Apple & Boysenberry/ Apricot	
<b>Pete's Lemonade</b>	\$6.5
<b>Aroha Sparkling</b>	\$6.5
Rhubarb/ Elderflower	
<b>Good Buzz Kombucha</b>	\$5.5
<b>Phoenix</b>	\$5.5
Ginger Beer/Lemon Lime Soda/Cola	
<b>Antipodes Sparking Water (500ml)</b>	\$7
<b>This Is Not Plastic Still Water (300ml)</b>	\$4.5
<b>Green Smoothie</b>	\$9
Spinach, pineapple, coconut milk, apple & ginger	
<b>Immunity booster</b>	\$9
Blueberry, Beetroot, banana, oat milk & dates (vegan)	
<b>Morning glory</b>	\$9
Strawberry, mango, yoghurt, honey	
<b>COCKTAILS</b>	
<b>Jalapeno Bloody Mary</b>	\$15
42 Below Vodka, jalapeno, lemon, Worcestershire sauce, cucumber, olive	
<b>Mimosa</b>	\$15
Prosecco, Cointreau, OJ	
<b>Baileys Hot Chocolate</b>	\$12.50

## WINES

<b>White</b>	
Mt Edward 2019 Chardonnay	\$13/\$55
<i>Subtle flavour, nuts, vanilla</i>	
<b>Wet Jacket Pinot Gris</b>	\$12/\$50
<i>Baked apple, pear, lemon, silky &amp; full bodied</i>	
<b>Rose</b>	
Terra Sancta Rose	\$12/\$50
<i>Sweetness, bright red fruit, mineral &amp; distinctive spice</i>	
<b>Pinot Noir</b>	
Peregrine Saddleback Pinot Noir	\$13/\$55
<i>Raspberry, redcurrant, thyme, great flavour &amp; soft tannin</i>	
<b>Bubbles</b>	
Quartz Reef Bubbles	\$60
<i>Cool creamy acidity, flirtacious &amp; moreish</i>	
<b>Prosecco</b>	\$9/\$40
<b>BEERS &amp; CIDER</b>	
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

Monday - Sunday 8am to 4pm • Licensed from 9am  
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