

Pacific Tavern

FIRE | LAND | SEA

BREAKFAST

Available until 12pm

Coconut porridge, seasonal berries 8
Pancakes, vanilla cream, seasonal berries 10

Bacon and egg pie 7
Scrambled eggs on toast 8.5
Avocado, Pacific salsa, poached eggs, flatbread 12
Chorizo, sweet corn esquites, citrus, fried eggs, toast 12
Pacific breakfast with sausage, beans, plantain, eggs, toast 11

+

Bacon | Salmon | Chorizo jam | Avocado 3.5
Feta | Tomato | Toast 3

COFFEE & TEA

Espresso 2.9
Macchiato 3.1
Piccolo 3.1
Long black 3.2
Flat white 3.2
Cappuccino 3.2
Latte 3.2
+ Iced options available

Earl grey | English breakfast | Green Tea | Lemon & ginger 3.2

Alternative milk (oat, almond, coconut) +0.5

DAILY PASTRIES

Croissant 2.5
Pain au chocolate 3
Lemon drizzle 4
Banana bread 4

FRESH JUICE

Cucumber, spinach, apple 6
Orange, carrot, ginger 6
Morning shot 3.5
Orange | Apple | Grapefruit 3.5

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SNACKS

Olives 4
Mixed nuts 4
Padron peppers, sea salt 7
Rēwena bread, marmite butter 4.5
Tavern pickle, cobble lane charcuterie 18
Fries 5

SMALL

Burrata, beetroot, hazelnut 11
Seabream crudo, coconut, corn, lime 13
Grilled prawns, chilli sauce 9.5
Squid, ponzu sauce 9
Chorizo sausages, provencal sauce 12
Lamb sausage, yogurt, tomato herbs 12
Kiwi pie of the day, tomato relish, fries 13

FIRE

Grilled sweet potato, chilli beans, coconut & coriander 16
Whole BBQ Seabream, Pac Tav butter 26
Grilled chicken, miso, mole rojo 16
Pork cutlet, house sauce 18
Pacific beef bavette, cooking juices 19
Dry aged rare breed, Sirloin on bone, chimichurri. 42
(400g. Timberden Farm, Kent)

SIDES

Kimchi slaw 5
Baby potatoes, huancaína sauce 6
Grilled sweet potato, sracha mayo 5
Side salad, vinaigrette 4.5
Corn cob, lime 7
Tender stem 5

FOR AFTER

Grilled banana cake, vanilla ice cream, caramel 8
Baked cheesecake, seasonal berries 7
Ice cream / Sorbet 6

TEMPT ME

PT Espresso Martini 12
Caravan coffee