



## Breakfast.

<b>Precinct Granola</b> .....	17
<i>sweet smoked yoghurt &amp; pickled rhubarb {gf*, vg*, n}</i>	
gluten free .....	add 3
<b>Gingerbread Waffle</b> .....	21
<i>carrot &amp; maple ice-cream, chai syrup &amp; honeycomb {vg}</i>	
<b>Chocolate Hazelnut Panna Cotta</b> .....	20
<i>choc nut butter banana sushi, hazelnut crumble, strawberries &amp; torched marshmallows {gf, v, n}</i>	
<b>Breakfast Pasta</b> .....	21
<i>Sicilian style maccaruni, sautéed peas &amp; mint, pancetta, pecorino &amp; a poached egg</i>	
<b>Eggs on Toast</b> .....	13
<i>pair of eggs your way on house made bread; either rye, ciabatta or a bagel {gf*, df, v}</i>	
<b>Precinct Crumpets</b> .....	8.50
<i>served with jam &amp; treacle butter {v, df*, vg*}</i>	

## Lunch.

<b>Veggie Super Bowl</b> .....	21
<i>roasted Mediterranean pumpkin, broccolini, coconut brown rice, zucchini &amp; pea salad, toasted seeds &amp; green goddess dressing {vg, gf}</i>	
add halloumi, vegan pepperoni, chicken, tofu, steak .....	5
add hot smoked salmon .....	8.5
<b>Molten Monk Fish</b> .....	22
<i>prosciutto wrapped monk fish, tomato &amp; cucumber panzanella, salsa verde {df}</i>	
<b>Pomegranate Lamb Shoulder</b> .....	25
<i>spiced pumpkin purée, pickled guindilla chilli, crispy shallots &amp; Israeli couscous salad</i>	
<b>Dashi Glazed Pork Belly</b> .....	23
<i>wasabi mayonnaise, spring onion, pickled cucumber &amp; ginger {gf}</i>	
<b>Precinct Burger</b> .....	21
<i>crispy potato fried chicken, smoked cheese sauce, green chilli chutney, milk turmeric bun</i>	
add fries .....	3
<b>Corn &amp; Chilli Fritters</b> .....	15
<i>served with chilli jam {v}</i>	
add bacon .....	5
<b>Carrot &amp; Tofu Dumplings</b> .....	20
<i>mineral broth, chilli oil {vg}</i>	

OUR MENUS ARE DESIGNED USING LOCAL / FREE RANGE / SEASONAL PRODUCE, SUPPORTING SMALL SUSTAINABLE BUSINESSES

<b>Chilli Cheese Eggs</b> .....	21
<i>scrambled eggs, gochujang, baby spinach, black brioche bun, bacon crumb {gf*, v*}</i>	
<b>Precinct Bagel</b> .....	9.50
<i>freshly made bagel {vg, gf*} served with either:</i>	
marmite dip & whipped butter	
Bay Road peanut butter {vg, n}	
house made nutella {vg, n} .....	add 1
<b>Precinct Big Breakfast</b> .....	23
<i>portobello mushrooms, wilted spinach, roasted tomato, eggs your way, bacon slab, jalapeño sausage, ciabatta {v*, vg*, df*, gf*}</i>	
<b>Smoked Beef Cheek</b> .....	24
<i>our take on an eggs benedict: chipotle &amp; beer braised beef cheeks, roti canai, egg, chipotle hollandaise, chargrilled corn &amp; avocado salsa</i>	
<b>Breakfast Tasting Board</b> .....	24
<i>Precinct granola &amp; poached fruit, smashed avo on house seeded toast, fresh cold-pressed juice {gf*, vg*, v, df}</i>	
gluten free .....	add 3

## Small Bites & Sides.

<b>Thin or Thick Fries</b> .....	5 / 8
<i>tossed with BBQ seasoning</i>	
<b>Cheesy Loaded Potato Skins</b> .....	14
<i>queso, bacon jam, spring onion {gf, v*}</i>	
<b>Toasty Cheese Scone</b> .....	6
<i>served with chilli jam</i>	
add a pair of poached eggs .....	5
<b>Precinct Flatbreads</b> .....	10
<i>toasted or fresh - ask your server for today's flavours</i>	
<b>Fresh Daily Salads</b> .....	8 / 12
<i>ask your server for today's choices</i>	
add chicken, tofu, steak, halloumi .....	5
add hot smoked salmon .....	8.5

### Add to any meal or create your own dish:

bacon .....	5	portobello mushrooms {vg*} ..	4
pair of eggs .....	5	roasted tomatoes {vg*} .....	4
avocado .....	4	kūmara hash {vg, n, gf} .....	5
halloumi .....	5	hot smoked salmon .....	8.5
toasted bagel {vg} ..	5	jalapeño sausage {df} .....	5



(v) - vegetarian  
(vg) - vegan  
(gf) - gluten free  
(n) - contains nuts  
(df) - dairy free  
(\* ) - dietary option available

Please talk to your server for any other dietary requirements and we will do our best to make it work

# Drink

@ PRECINCT FOOD

## Espresso.

Black Coffee .....	3.9
White Coffee .....	4.5 / 5
<i>flat white, latte, cappuccino, mocha etc.</i>	
Filter - Single Origin Bean .....	5
Deconstructed Iced Coffee	
<i>americano</i> .....	3.9
<i>latte</i> .....	4.5
Soy, Almond, Oat or Coconut Milk .....	add .8
Spiced Vanilla Syrup .....	add 1

## Hot Drinks.

Hot Tea - Tea Total .....	for one 4
<i>please ask your server for a full tea menu</i>	for two 7
Matcha Latte .....	5.5
Turmeric Latte .....	5.5
Chai Latte .....	5.5
Hot Chocolate .....	4.5
Ocho 75% Deluxe Chocolate .....	5.5

## Cold Drinks.

Blended Iced Coffee/Choc/Mocha .....	7
Precinct Soda .....	5.5
<i>spiced lemonade</i>	Housemade syrups served over sparkling water
<i>white cola</i>	
<i>rhubarb &amp; strawberry</i>	
Phoenix Juices .....	5
Karma Sodas .....	5.5
Remedy Kombucha .....	5.6
Cold-Pressed Juice .....	7.5
<i>please ask your server for today's flavour</i>	
Smoothies .....	8
<i>golden</i> - Bay Road peanut butter, banana, dates, <i>Otis</i> oat milk {vg, gf}	
<i>add espresso shot</i> .....	1.5
<i>red</i> - mixed berries, banana, honey, milk, yoghurt, <i>lemon</i> {gf, vg*}	
<i>green</i> - greens, kiwi, cucumber, mango, coconut <i>water</i> {gf, vg}	



## Beer.

Emersons Pilsner 4.9% .....	9
Emersons Orange Roughy 4.2% .....	9
Three Boys American Pale Ale 6.0% .....	9
Heineken 5% .....	8
Heineken Light 2.5% .....	7

## Cider.

Rochdale Classic Apple 4.5% .....	8
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## Wine.

G | B

Precinct Sauvignon Blanc Selection .....	10   45
Eradus Pinot Gris .....	11   50
True and Daring Riesling .....	40
Durvillea by Astrolabe Rose .....	10   45
Coopers Creek Chardonnay .....	11   50
Canti Prosecco .....	13
Precinct Pinot Noir Selection .....	13.5   55
Elephant Hill Le Phant Merlot Malbec .....	55
The Caravan Petite Sirah .....	50

### Our culinary goal.

Welcome to our kitchen, café and concept space. The Precinct Food experience is about great taste, freshness, sustainability, and creativity in food design. That's why almost everything you eat here is handmade in our commercial kitchen.

It's why we are constantly changing things up, and it's why we'll sometimes invite you to try something new. Food can be about more than nourishing our bodies. It's also about sharing and belonging. It's about time, place, context and memory. That's why food can be an experience.

Our venue is available to hire for functions and events. We also provide catering for all types of functions. Contact us for more info.

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