

# Food

@ PRECINCT FOOD

## Breakfast

<b>Spicy 'Nduja Scramble</b>	21
<i>scrambled egg, vine tomato, avocado, rocket oil, toasted sourdough {v*, gf*}</i>	
<b>Eggs Benedict</b>	24
<i>ginger beer ham hock, house crumpet, apple sauerkraut, citrus hollandaise, pork crackle, freeze dried vinegar {gf*}</i>	
<b>Beetroot Smash</b>	19
<i>avocado, seeded bread, lime pistachio crumb, goat cheese {v, vg*, gf*}</i>	
<b>Eggs on Toast</b>	13
<i>pair of eggs your way, fresh bread; either rye, ciabatta, or a bagel {gf*, df, v}</i>	
<b>Espresso Porridge</b>	19
<i>cold seeded oats, Fix &amp; Fogg nut butter, mascarpone, coffee syrup, honeycomb {vg*, v, n}</i>	
<b>Banana Date Loaf</b>	16
<i>Zany Zeus mascarpone, passion fruit curd, berries {v, gf*, n, nf*}</i>	
<b>Cauliflower Cheese French Toast</b>	23
<i>smoked scamorza, cauliflower purée, black truffle oil {v, gf*}</i>	



<b>Mushrooms</b>	24
<i>pan-fried seasonal gourmet mushrooms, pine nut buttermilk, porcini crumb, quinoa crisps, poached egg {gf, v, n}</i> <i>add rye bread +3</i>	
<b>F&amp;F Chocolate &amp; Almond</b>	14
<i>house bagel or crumpet served with Whittakers chocolate mixed with Fix &amp; Fogg almond spread, mascarpone, seasonal fruit {v, vg*}</i>	
<b>Cilbir Eggs</b>	20
<i>garlic whipped Zany Zeus yoghurt, aleppo chilli butter, toasted sourdough {v, gf*}</i>	
<b>Shakshouka</b>	23
<i>spicy sauce of tomatoes, Mediterranean dumplings, fresh bread {vg}</i>	
<b>Kūmara Croquettes</b>	24
<i>chorizo ragù, house pickles, zhug Zany Zeus labneh, poached egg, walnut panko crumb {gf*, n}</i>	
<b>Breakfast Board</b>	25
<i>granola, beetroot smash on seeded bread, poached egg, crispy halloumi, bacon, and a fresh cold-pressed juice {gf*, vg*, v*, df*, n}</i> <i>make gluten free +3</i>	

## Lunch

<b>Soup of the Day</b>	15
<i>served with toasted ciabatta - ask your server for today's flavour</i>	
<b>Potato &amp; Salmon Waffle</b>	25
<i>smoked salmon, buttermilk dressing, lemon, rocket oil</i>	
<b>Dolsot Bibimbap</b>	23
<i>sautéed vegetables, mushrooms, tofu crumble, brown rice, toasted sesame seeds, gochujang {vg, gf}</i> <i>add bulgogi beef +4, fried egg +3</i>	
<b>Precinct Burger</b>	23
<i>pot roasted brisket, bone marrow butter, pickled onions, peppered cheese, vegemite jus, radicchio, rocket salad, salsa roja</i> <i>add fries +3</i>	

## Small Bites & Sides

<b>Thin or Chunky Fries</b>	5 / 8
<i>your choice of tomato sauce, aioli or capsicum relish</i>	
<b>Cheesy Loaded Potato Skins</b>	14
<i>queso, bacon jam, spring onion {gf, v*}</i>	
<b>Toasted Cheese Scone</b>	6
<i>served with chilli jam</i> <i>add a pair of poached eggs +5</i>	
<b>Precinct Flatbreads</b>	12
<i>toasted or fresh - ask your server for today's flavours</i>	
<b>Fresh Daily Salads</b>	11 / 15
<i>ask your server for today's choices</i> <i>staff tip: add a protein to your salad from the list below</i>	

### Sides

<i>chilli jam / F &amp; F almond butter / hollandaise / zhug +3</i>	
<i>avocado / ciabatta / rye / bagel / wilted spinach +4</i>	
<i>eggs / bacon / slow roasted vine tomatoes / tofu +5</i>	
<i>ZZ grilled halloumi +6.5</i>	
<i>zatar lemon chicken / bulgogi steak +7</i>	
<i>smoked salmon +8.5</i>	

{v} vegetarian  
{vg} vegan  
{gf} gluten free  
{n} contains nuts  
{nf\*} nut free option available  
{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



We take pride in the preparing of our dishes to make sure everything is fresh and tasty. Please let your server know if you have time constraints and they will advise you on what we can offer to accommodate your time restrictions.

# Drink

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## Espresso

Black Coffee	4.5
White Coffee	5 / 5.5
<i>flat white, latte, cappuccino etc.</i>	
Mocha	5.5
Deconstructed Iced Coffee	
<i>americano</i>	4.5
<i>latte</i>	5.5
Soy, Almond, Oat or Coconut Milk	add 1
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	6
Turmeric Latte	6
Chai Latte	5
Hot Chocolate	5
Ocho 75% Deluxe Chocolate	6.5

## Cold Drinks

Blended Iced Coffee / Chocolate / Mocha	8
Precinct Soda	6.5
<i>spiced lemonade</i>	Housemade syrups served over sparkling water
<i>rhubarb &amp; strawberry</i>	
Phoenix Juices	5.5
Karma Sodas	6.5
Remedy Kombucha	6
Pete's Natural Flavoured Sparkling Waters	5.5
Cold-Pressed Juice	8.5
<i>please ask your server for today's flavour</i>	
Smoothies	10
<i>PB &amp; Jelly - Bay Road peanut butter, strawberries, raspberries, banana, almond milk {vg, gf}</i>	
<i>Tropical - mango, pineapple, passionfruit, banana, coconut yoghurt {gf, vg}</i>	
<i>Berry - berries, banana, honey, lemon, milk {vg*, gf}</i>	



## Beer

Emersons Pilsner 4.9%	9
Emersons Kaleidoscope Hazy Pale Ale 5.2%	9
Sawmill Homegrown Lager 4.0%	8
Garage Project Pernicious Weed Imperial Ale 8%	12
Precinct Seasonal Sour: Ask Server for Flavour	9
Garage Project Fugazi IPA 2.2%	7

## Cider

3 Boys Absolutely Smashing Cider 4.5%	11
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## Brunch Cocktails

Aperol Mimosa	10
<i>sparkling wine, aperol, orange juice</i>	
Hugo Spritz	12
<i>sparkling wine, elderflower liquor, citrus, mint</i>	

## Wine

	G	B
Precinct Selection Sauvignon Blanc	9	45
Precinct Selection Rose	9	45
Rapaura Reserve Chardonnay	9	45
The Lakes Pinot Gris	10	50
Carrick Von Tempsky Riesling Orange		58
Cinzano Prosecco DOC Spumante Dry	8	40
Precinct Selection Pinot Noir	11	55
Paritua Stone Paddock HB Syrah		38
Elephant Hill Le Phant Rouge		40

Our venue is available to hire for functions and events.

We also provide catering for all types of functions.

Contact us for more info.

125 Vogel Street / 03 479 0930

[www.precinctfood.nz](http://www.precinctfood.nz)

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

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