

earliest

Available 8am - 12pm

House Baked Fruit Bread, Butter, Seasonal Preserves (*gfo, vgo*) 8.0

Green Apple Organic Oats, Lime & Ginger Syrup, Candied Hazelnuts, Chia Seeds & Coconut Yoghurt (*vg*) 15.0

Smoothie Bowl, Seasonal Fruits, Toasted Nuts (*gf, vgo*) 15.0
Add Plant Based Protein Powder +3.0

early

Available 8am - 3pm

Benedict Eggs, Smoked Potato Gratin, Pickled Pork, Mint Hollandaise, Apple & Fennel Salsa (*gf, vo*) 21.0

House Baked English Bap, Fried Egg, Harrissa Aioli, Pancetta (*vo*) 15.0

Eggs on Toast, Poached, Fried or Scrambled (*gfo, df*) 12.0

Sriracha Chilli Scrambled Eggs, Parsley Parmesan, Crispy Shallots, Orange Chilli Oil, Lime Crème Fraîche (*gf, v, keto*) 17.0

Add House Toast +2.0

Panfried Portobello Mushrooms, Creamy Parmesan Polenta Cake, Grilled Haloumi, Green Vegetables, Salsa Verde (*vo, gf, vgo*) 19.0

Add Two Free Range Poached Eggs +5.0

early cont.

Available 8am - 3pm

Blueberry Dutch Hotcake, Vanilla Bean Marscarpone, Blueberry Leather, Ricotta Crumble (*v*) 19.0

Edamame Bean & Sweet Pea Smash, Peanut Dukhah, Herb Oil, Feta Crumble, House Baked Toast (*vgo, dfo, gfo, v*) 19.0

Sourdough Crumpets, Red Compote, Cinammon Toast Crunch, Liquid Cheesecake, Syrup (*v, vgo*) 19.0

Precinct Breakfast \ House Baked Toast, Eggs Any Style, Confit Thyme Mushrooms, Roasted Tomato, Spinach, Bacon, Calabresse Sausages (*vgo, gfo, df*) 22.0

Smoked Middle Eastern Oven Baked Beans (*vg, gfo*) 19.0

Add Chorizo +4.0

Add Free Range Poached Eggs +5.0

later

Available 11am - 3pm

Chermoula Lamb Rump, Lentil Tabbouleh, Baba Ganoush, Jus (*gf*) 27.0

Slow Cooked Tamarind and Orange Beef Short Ribs, Wood Fired Carrots, Miso, Pickled Daikon, Shiso (*gf*) 25.0

Beetroot Cured Salmon Gravlax, House Seeded Bread, Horseradish Cream, Dill 18.0

extras

Available All Day

Shoestring or Handcut Fries, bbq seasoning, Tomato sauce, Aioli, Relish 8.0

Loaded Fries, Handcut Fries, Queso, Spring Onion, Bacon (*vo*) 12.0
Add Bacon Jam +2.0

Daily House Salads

See Cabinet 8.0/12.0

+ Chicken +5.0

+ Salmon +7.5

+ Tofu +5.0

+ Steak +5.0

Daily Flat Breads

See Cabinet 9.0

sides

Bacon 5.0

Pair of Free Range Eggs 5.0

Calabresse Sausage 5.0

Blackened Salmon 7.5

Confit Thyme Mushrooms (*vgo*) 4.0

Roasted Tomatoes (*vgo*) 4.0

House Toast (*gfo*) 4.0

Half Size Fries 5.0

(v) Vegetarian (vg) Vegan

(gf) Gluten Free (df) Dairy Free

(o) Dietary Option Available

coffee

Black	3.9
.....
Milk	4.5
.....
Filter (Single Origin)	5.0
.....
Americano on Ice	3.9
Add Spiced Vanilla Syrup	+1.0
.....
Latte on Ice	4.5
Add Spiced Vanilla Syrup	+1.0
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tea

For One	4.0
.....
For Two	7.0
.....

Please ask one of our staff for a full tea menu.

hot drinks

Matcha Latte / Regular or Vanilla	5.5
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Turmeric Latte	5.5
.....
Spiced Chai Latte	5.5
.....
Hot Chocolate	4.5
.....
Ocho Deluxe Chocolate 75%	5.5
.....
Fluffy	1.5
.....
Kids Hot Chocolate	2.0
.....

cold drinks

Iced Coffee	
Iced Chocolate	
Iced Mocha	7.0
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House Soda	
- Spiced Lemonade	
- White Cola	
- Rhubarb + Strawberry	5.5
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Phoenix Juices	5.0
.....
Karma Soda	5.5
.....
Remedy Kombucha	5.6
.....
Orange Juice	4.5
.....
Smoothies	
Golden (vg, gf)	
<i>Peanut Butter, Dates, Banana, Soy Milk</i>	
Green (vg, gf)	
<i>Greens, Kiwi, Cucumber, Mango,</i>	
<i>Coconut Water</i>	
Red (gf)	
<i>Berries, Banana, Honey, Lemon, Milk</i>	8.0
.....

extras

Soy, Almond, Coconut Milk	+0.8
.....
Oat Milk	+0.8
.....
Vanilla or Caramel Syrup	+0.5
.....
Large	+0.5
.....
Extra Shot	+0.8
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menu



the precinct story

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.

125 Vogel Street / 03 479 0930

www.precinctfood.nz / food@precinctfood.nz