

BRUNCH

Available on Weekends & PH from 10am – 4pm



LIGHT

 Crunchy Granola	8
Fresh yoghurt, milk, dried fruits, nuts	
 Chia Seed Porridge	10
Chia seed, strawberry, mango & mixed berries	
Fruit Salad	9
Seasonal fruits and berries	
Smoked Salmon	28
Scrambled egg, trout roe, brioche	
 Smoked Salmon	26
Whipped ricotta, beetroot, vegetable chips, pickled ginger powder	
 Kaya Toast	16
Brioche, 5 seeds, nuts, wild flower honey ginger, espelette pepper	
 Mushroom Toast	22
Toast, truffle cream cheese, fried egg	
 Smashed Avocado Toast	23
Grilled focaccia, vine ripened tomato, marinated cheese curd, herbs	
 Wagyu Beef Rendang Quesadilla	26
Fried egg, baby spinach, fries	
 Pan Roasted Foie Gras	28
Scrambled egg, toasted brioche, pickled raisins, ginger & apple gastrique	
 Eggs Benedict	24
Toasted muffin, turkey ham, garlic sauteed spinach, poached egg, hollandaise, pickled ginger powder	
 Fried Chicken Wings (6 pcs)	18
BBQ & ginger flower hot sauce, peanut, sesame	
 Freshly Shucked Irish Oyster	17 (3 pcs) 32 (6 pcs)
Ginger flower sambal, pickled ginger mignonette, lemon	

MAIN

Hearty Breakfast	27
Toast, buttery scrambled egg, chicken sausage, turkey bacon, roasted mushrooms, lightly roasted tomato, salad leaves, hash brown	
Grilled Beef Burger	22
Lettuce, tomato, burger sauce, fries	
Grilled Chicken Salad	30
Romaine lettuce, croutons, turkey bacon, parmesan, sun dried tomato, black garlic mayo	
 Grilled Akaroa Salmon Fillet	36
Gado-gado salad, ginger flower & peanut sauce	
 Chilli Crab Beans on Toast	32
Poached egg, baby spinach, parmesan, Halia's signature sauce	
 Baked French Camembert (240g)	38
Fresh honeycomb, chilli, truffle oil, crostini & cracker, tomato relish	
Turkey Schnitzel	32
Fried egg, mustard cream sauce, lemon, fries	
Slow Cooked Lamb Rack (250g NZ)	46
Mash potato, charred greens, fermented tofu & chilli sauce	
Angus Ribeye (300g)	60
Grain fed, AUS Garlic sauteed spinach, fries, bearnaise sauce	
 48hr BBQ Glazed Beef Back Ribs (approx 1kg)	68
Grain fed AUS Fries, romaine salad, ginger flower hot sauce	
Steak Of The Day	Mkt price
Garlic sauteed spinach, fries, bearnaise sauce	

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SIDES

 Pan Roasted Mixed Mushroom	9
Baby spinach, garlic butter	
Truffle Fries	18
Parmesan, herbs & truffle oil	
 Chilli & Seaweed Fries	13
Parmesan, herbs, pickled ginger powder	
Sweet Potato Fries	15
Parmesan, wasabi mayo, herbs	
Turkey Bacon (2 pcs)	7
Chicken sausage	7
Croissant	3
Toasted Brioche	2.5
Toasted Sourdough	2.5
Eggs Any Style	
Buttery scrambled	3
Onsen style poached	2.5
Sunny side up fried eggs	4
3 eggs omelette	5

SWEET

 Grilled Pancake Stack (4 pcs)	16
Fresh honeycomb, strawberry & cardamon compote, ice cream	
 Affogato	12
Vanilla ice cream, espresso shot, chocolate truffle	
Peanut Butter & Jelly	11
Banana cake, peanut butter cream, raspberry jelly	
 Chocolate	12
Ginger flower mousse, calamansi curd, raspberry, popping candy, ganache	
 Cheese Board	36
French camembert, Roquefort blue, smoked cheddar, crackers, dried fruits, ginger flower sambal, chutney, quince paste	

