

POWERHOUSE BRUNCH



AVAILABLE DAILY: FROM 7:30AM - 2:00PM

POWERHOUSE GRANOLA (DF OPTION) (VG OPTION)	17.50
Our own crunchy granola, with yoghurt, milk of your choice, fresh fruit & LSA.	
POWERHOUSE SUPERBOWL (VG) (GF)	19.50
A superfood smoothie of blueberries, hemp protein, chia seed, dates & almond milk, with berries, banana, toasted seeds, hemp hearts & cacao.	
HIGHLAND FLING (VG OPTION)	19.50
Rolled oats simmered in dairy or coconut milk, served on caramelised rhubarb, topped with banana, a wee lick o' Drambuie, & sugar - blow-torched to perfection! Cream on the side.	
POWERHOUSE PANCAKES (VG) (GF)	20.50
Buckwheat, chia, flax seed & creamy coconut pancakes, with maple, banana, fresh fruit & hemp-heart, cashew, cacao butter ice-cream.	
FRENCH TOAST CRUMPETS (DF OPTION) (GF OPTION) (VG OPTION)	20.50
With Either: Berry & black cherry compote, banana & maple syrup. Or: Grilled honey-cured bacon, banana, & maple syrup.	
EGGS BENEDICT (GF) (VG OPTION)	22.00
Two poached free-range eggs atop honey-cured bacon on crispy grilled potato herb hashbrowns, with our own hollandaise.	
EGGS MONTREAL (GF)	22.00
Two poached free-range eggs atop cold-smoked Akaroa salmon on crispy grilled potato herb hashbrowns, with our own hollandaise.	
FLORENTINE GRILLED COLCANNON POTATO CAKE (GF) (V) (DF OPTION)	22.00
A grilled mashed potato, leek & kale cake, topped with two poached free-range eggs, fresh spinach, our own hollandaise, & shaved parmesan.	
BRUNCH BURRITOS (V OPTION) (DF OPTION) (VG OPTION)	22.50
Powerhouse's chilli beans with corn, cheese & capsicum, in a grilled tortilla wrap, served with avocado, roast capsicum, cumin & tomato sauce, & - With Either: Grilled chorizo. Or: Two poached free-range eggs. Or: Mexican spiced pan-fried tofu.	
GRILLED KUMERA CORN CAKE (GF) (DF) (VG OPTION)	22.50
Stacked with sautéed spinach, grilled tomato, relish & kumera chips, & - With Either: Honey-cured bacon & avocado. Or: Grilled vegan mozzarella & avocado.	
TOASTED WHOLEGRAIN (GF OPTION) (DF OPTION) (VG OPTION)	24.00
With Either: Honey-cured bacon, two free-range eggs (poached or fried or scrambled), grilled potato cake & chorizo. Or: Avocado, spinach, tomato, hummus, grilled haloumi & mushrooms. Or: Vegan bacon, scrambled tofu, grilled potato cake & vegan pattie.	
KEDGEREE (GF) (DF) (VG OPTION)	22.50
A risotto of basmati, spiced coconut cream sauce, with peas & spinach, & - With Either: Smoked fish, topped with a poached egg & smoked salmon. Or: Roast cashew nuts, topped with scrambled tofu	

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGAN

POWERHOUSE LUNCH



AVAILABLE DAILY: FROM 11:00AM - 2:00PM

SEAFOOD CHOWDER	21.50
Seasonal South Island fresh fish in a creamy wine & herb potage, topped with cold-smoked Akaroa salmon. Served with our own fresh bread, butter & hummus.	
SOUP OF THE DAY (GF OPTION) (VG OPTION)	18.50
The chefs get inspired to provide a fresh, unique creation. Served with our own fresh bread, butter and hummus.	
GRILLED PORTOBELLO MUSHROOMS (VG) (GF)	26.00
On a water chestnut, shitake mushroom & cashew pattie, with white miso, roast macadamia & ginger pâté, green salad & avocado.	
PATAGONIAN-STYLE STEAK SANDWICH (DF) (GF OPTION)	28.00
Grilled ribeye on toasted wholegrain bread, piled with grilled chorizo, fried egg, grilled tomato, salad & chimichurri salsa (flat leaf parsley, green olives, fresh oregano, diced shallot, red wine vinegar)	
COQ AU VIN (GF OPTION)	28.00
Pan-seared free-range chicken thigh marinated in wine & brandy, finished in a sauce of garlic, tomato, fresh herbs & button mushrooms, topped with crispy bacon, & served with rustic bread & a green salad.	
CREAMY LEEK & PEA RISOTTO (GF) (DF OPTION) (VG OPTION)	28.00
With shaved parmesan, & - With Either: Pan-fried free-range chicken thigh. Or: Button mushrooms, spinach & pesto. Or: Fresh Akaroa salmon fillet topped with smoked salmon.	
POWERHOUSE SALAD – ‘FLAVOURS OF THE HURUNUI’ (GF) (DF OPTION) (VG OPTION)	28.00
Green leaves topped with fresh seasonal salad morsels, tossed with warmed chestnuts, roasted grapes, & quince paste, & topped with toasted walnuts, a maple & mustard vinaigrette, & - With Either: Pan-fried free-range chicken thigh. Or: Fresh Akaroa salmon fillet. Or: Vegan ‘Chick’n’*. Or: Grilled haloumi cheese.	

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POWERHOUSE is proud to use

locally grown free-range eggs, organic greens & herbs, & free-range chicken.

We champion local, Hurunui & Canterbury produce wherever possible.

*Vegan ‘Chick’n’ & ‘Boar-free Bacon’ are made from premium yellow pea protein.

They look, taste & feel like animal meat, but are totally plant-based.

They are soy-free, gluten-free, preservative-free, GMO-free, palm oil free.

POWERHOUSE CAFÉ + RESTAURANT: Food by Mary Holloway.

BRUNCH/LUNCH: From 7:30 a.m. daily.

DINNER & CATERING: Exclusive candle-lit dinners & catering by arrangement.

RESERVATIONS: Recommended - & appreciated.

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