

# POWERHOUSE BRUNCH

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



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POWERHOUSE GRANOLA (DF OPTION) (VG OPTION)	17.50		
Our own crunchy granola, with yoghurt, milk of your choice, fresh seasonal fruit & LSA.			
POWERHOUSE SUPERBOWL (DF) (GF) (VG)	17.50		
A superfood smoothie of acai & blueberries with flaxseed & chia, almond milk & real maple, topped with nut & seed brittle, banana & other fresh fruit, & cacao.			
HIGHLAND FLING (DF OPTION) (VG OPTION)	18.50		
Rolled oats simmered in milk, served on rhubarb, topped with banana, cream, a wee lick o' Drambuie, & sugar, blow-torched to caramelised perfection.			
WARM LEMON & OATMEAL PANCAKE STACK	19.50		
Stacked with caramelised rhubarb, redcurrants, banana & lemon crème-fraiche.			
FRENCH TOAST CRUMPETS (DF OPTION) (GF OPTION)	19.50		
With Either: Berry compote, banana & vanilla bean syrup. Or: Grilled bacon & banana, with maple syrup.			
TOASTED WHOLEGRAIN (GF OPTION) (DF OPTION) (VG OPTION)	19.50		
With Either: Grilled bacon & poached or scrambled eggs. Or: Button mushrooms, tomato, wilted greens, avocado & hummus.			
EGGS BENEDICT (GF OPTION) (DF OPTION)	21.50		
Two poached eggs atop honey-cured bacon & grilled sourdough with hollandaise.			
EGGS MONTREAL (GF OPTION) (DF OPTION)	21.50		
Two poached eggs atop hot-smoked salmon & grilled sourdough with hollandaise.			
FLORENTINE GRILLED POTATO CAKE (GF) (V) (DF OPTION)	21.50		
Topped with fresh spinach, poached eggs, hollandaise & shaved parmesan.			
HIGH-COUNTRY BREAKFAST (DF) (GF OPTION)	22.50		
Scrambled eggs, grilled bacon & chorizo, with whipped potato cake & wholegrain toast.			
AVOCADO SMASH ON TOASTED WHOLEGRAIN (GF OPTION) (VG OPTION)	21.50		
With grilled haloumi cheese, toasted nuts & seeds, & salad greens.			
GRILLED KUMERA CORN CAKE (GF) (DF) (VG OPTION)			
Stacked with sautéed spinach, grilled tomato, relish & salad, & - With Either: Grilled bacon & avocado Or: Avocado & vegan mozzarella		22.50	
BREAKFAST BURRITOS (V OPTION) (DF OPTION) (VG OPTION)	21.50		
Powerhouse's chilli beans with corn, capsicum, tomato, zucchini & spring onion, in a grilled tortilla with sour cream, avocado, salad & roast capsicum sauce, & - With Either: Grilled chorizo. Or: Two poached eggs. Or: Mexican grilled tofu.			
SIDES Bacon/grilled chorizo/smoked salmon	6.50	2x eggs - any way	4.50
Mushroom/spinach/avocado/tomato/toast/whipped potato cake/haloumi			4.50

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(V) = VEGETARIAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGAN

# POWERHOUSE LUNCH



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

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SEAFOOD CHOWDER	18.50
Traditional creamy potage of fish & shellfish in a smooth seafood broth, with toasted garlic bread.	
GRILLED PORTOBELLO MUSHROOMS (VG) (GF)	21.50
On a water chestnut, shitake & cashew pattie, with creamy zucchini polenta, white miso, roast macadamia & ginger butter, & green salad	
UDON NOODLE BOWL WITH BOK CHOY DUMPLINGS (DF) (VG OPTION)	26.00
A clear dashi broth with noodles and bok choy dumplings, wilted greens, ginger, silken tofu, & shitake mushrooms.	
MOROCCAN-SPICED BEEF SALAD (GF) (VG OPTION)	28.00
Stir-fried beef with caramelised onion & raisin marmalade, fried almonds, pine nuts & spices, with a sundried tomato chutney, on green salad leaves.	
AKAROA SALMON FILLET (GF) (DF OPTION) (VG OPTION)	28.00
Grilled atop a crisp green salad with marinated grapes, caramelised gooseberries, honeyed plums, avocado & a mint cream cheese dressing.	
ASIAN INSPIRATION SALAD (GF) (VG)	28.00
A zingy crunchy salad of mango, papaya, cucumber & mung sprouts, tossed with salad leaves & grilled vegan 'chick'n, soy, coriander & mint vinaigrette, beside steamed rice & peanut sauce.	
GRILLED CHICKEN SUMMER SALAD (GF) (DF) (VG OPTION)	28.00
Chicken tossed with roast herbed potato & cherry tomato, green beans, salad Leaves, & finished with a fresh basil dressing.	

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POWERHOUSE is proud to use  
locally grown free-range eggs, organic greens & herbs, & free-range bacon.

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BRUNCH/LUNCH: From 7:30 a.m. – Daily

RESERVATIONS: Recommended - & appreciated.

EVENING: Exclusive candle-lit dining by prior arrangement - see website for menus.

CATERING: See website for options

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