

POWERHOUSE BRUNCH



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

POWERHOUSE GRANOLA (DF OPTION) (VG OPTION) Our own crunchy granola, with yoghurt, milk of your choice, fresh fruit & LSA.	17.50
POWERHOUSE SUPERBOWL (VG) (GF) A superfood smoothie of blueberries, acai, chia seed & almond milk, with berries, banana, toasted seeds & cacao.	18.50
HIGHLAND FLING (DF OPTION) (VG OPTION) Rolled oats simmered in milk, served on caramelised rhubarb, topped with banana, cream, a wee lick o' Drambuie, & sugar, blow-torched to perfection.	18.50
WARM LEMON & OATMEAL PANCAKE STACK Stacked with caramelised rhubarb, black cherry & berry compote, banana & lemon crème-fraiche.	19.50
FRENCH TOAST CRUMPETS (DF OPTION) (GF OPTION) With Either: Berry compote, banana & maple syrup. Or: Grilled bacon & banana, with maple syrup.	19.50
EGGS BENEDICT (GF) (DF OPTION) (VG OPTION) Two poached eggs atop honey-cured bacon & hashbrown, with hollandaise.	21.50
EGGS MONTREAL (GF) (DF OPTION) Two poached eggs atop smoked salmon & hashbrown, with hollandaise.	21.50
FLORENTINE GRILLED COLCANNON POTATO CAKE (GF) (V) (DF OPTION) A grilled mashed potato, leek & kale cake, with fresh spinach, poached eggs, hollandaise & shaved parmesan.	21.50
BRUNCH BURRITOS (V OPTION) (DF OPTION) (VG OPTION) Powerhouse's chilli beans with corn, cheese & capsicum, in a grilled tortilla wrap, served with sour cream, avocado, & roast capsicum sauce, & - With Either: Grilled chorizo. Or: Two poached eggs. Or: Mexican grilled tofu.	21.50
GRILLED KUMERA CORN CAKE (GF) (DF) (VG OPTION) Stacked with sautéed spinach, grilled tomato, relish & kumera chips, & - With Either: Bacon & avocado. Or: Avocado & vegan mozzarella.	22.50
KEDGEREE (GF) (DF) (VG OPTION) A prawn & smoked hoki risotto with basmati, peas, spinach & poached egg.	22.50
HIGH-COUNTRY BREAKFAST (DF) (GF OPTION) Scrambled eggs, grilled bacon & chorizo, with whipped potato cake & wholegrain toast.	24.00
AVOCADO SMASH (GF OPTION) (VG OPTION) Toasted wholegrain, with avocado smash, mushrooms, roast tomato, spinach, hummus, grilled haloumi cheese & toasted seeds.	24.00
SCRAMBLED TOFU ON COLCANNON POTATO CAKES (VG) (GF OPTION) With grilled tomato, spinach, vegan bacon, & toast.	24.00

(V) = VEGETARIAN

(GF) = GLUTEN FREE

(DF) = DAIRY FREE

(VG) = VEGAN

POWERHOUSE LUNCH



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

SEAFOOD CHOWDER	18.50
Traditional creamy potage of fish & shellfish in a smooth seafood broth, topped with smoked salmon & served with toasted garlic bread.	
GRILLED PORTOBELLO MUSHROOMS (VG) (GF)	23.50
On a water chestnut, shitake & cashew pattie, with white miso, roast macadamia & ginger pâté, & green salad.	
PATAGONIAN-STYLE STEAK SANDWICH	26.00
Grilled ribeye on toasted rye, piled with grilled rustic salami, fried egg, tomato, avocado, salad & a chimichurri salsa	
COQ AU VIN (GF OPTION)	28.00
Pan-fried chicken in a rich wine, bacon, tomato, herb & button mushroom sauce, served in a pan with toasted garlic bread	
CREAMY LEEK & PEA RISOTTO	28.00
With shaved parmesan, & - With Either: Chicken. Or: Seafood topped with salmon fillet. Or: Button mushrooms, spinach & pesto.	
SUMMER SALAD (GF) (VG OPTION) (DF OPTION)	28.00
Fresh local organic greens & herbs, seasonal vegetables & fruits, with a real maple mustard vinaigrette & quince walnut conserve on the side, & - With Either: Pan-fried chicken. Or: Akaroa salmon fillet. Or: 'Sunfed'* vegan chicken Or: Creamy goat cheese & toasted poppyseed cheeseballs.	
POWERHOUSE PLATTER (GF) (VG OPTION) (DF OPTION)	29.00
A trio of fresh seasonal vegetable pâtés, with dips featuring nuts, seeds, cheeses & flavoured oils, & our own 8-seed crackers, fresh fruits & vegetables to dip, & - With Either: Smoked salmon. Or: Glazed ham-off-the-bone. Or: Grilled venison salami Or: Grilled haloumi Or: Grilled 'Sunfed'* vegan chicken	

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

*'SUNFED' meats are made from premium yellow pea protein.
They look, feel & taste just like animal meat, but are healthier, both for you and the planet.
Soy free, gluten free, preservative free, GMO free, palm oil free.

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

RESERVATIONS: Recommended - & appreciated.

P: +64 3 315-5252 E: connect@powerhousecafe.co.nz W: powerhousecafe.co.nz