

Brunch & Lunch Menu please order *at the counter:*

Creamy Mushrooms & Bacon *GFA, VA*

24.50

Thinly sliced mushrooms and spring onions in a cream sauce, served with bacon on wholegrain toast.

Eggs Benedict *GFA*

24.00

cold smoked salmon.
or bacon.

Meshino Breakfast *GFA, DFA*

27.00

Eggs, bacon, tomato, hash brown, mushrooms
And pork sausage, served with toast.

Hot Cakes

Either: Fresh fruit salad with natural or
23.00

Coconut yoghurt.

Or: Bacon, banana and maple syrup.

The European *GFA, DFA, VA*

23.50

Toasted ciabatta, with mushrooms, haloumi,
avocado mouse, poached eggs & dukkah.

-Add a side from \$6: bacon.

Smoked salmon.

Old English sausage.

Smoked Fish Potato Cakes *GF*

23.00

Served with spinach two poached eggs
and hollandaise.

Eggs on toast *GFA DFA*

14.50

With wholegrain toast, eggs cooked to your liking.

Posh Eggs *GFA DFA*

21.50

Smoked Salmon scrambled eggs with truffle oil and
chives. Over grain toast.

Paleo Granola *GF, DFA*

17.50

Homemade finished with prunes, chai seeds and
fresh fruit. With -your choice of either: Coconut or
natural yoghurt.

Livers and Bacon *GFA*

23.00

Pan-fried livers in a rich jus served on toast and
topped with streaky bacon.



Mince on Toast *GFA*

23.50

Savoury beef mince served on super grain toast
Topped with a poached egg and parmesan cheese.

Omelette: *GF DFA*

22.00

Choose one of the following:

- Ham, gruyere and chives.
- Spinach, mushroom thyme & cream cheese.

Add a side of toast for \$4.00

Seafood Chowder

24.50

Meshino's famous chowder full of seafood smoked
salmon in a rich and creamy velouté served with
toasted ciabatta.

Meshino Ceasar *GF*

24.50

Crispy Cos lettuce dressed with creamy bacon aioli
Whole meal croutons, shaved parmesan, Topped with
poached egg.

Either: Salmon

Or: Chicken

Vietnamese Chicken Salad *GF DF*

23.00

Shredded chicken with crunchy salad vegetables,
Toasted peanuts & crispy shallots, glass noodles
And a refreshing Vietnamese style dressing.

Risotto

KETO, GF

25.00

Creamy braised al dente Cauliflower rice. Finished
Either: Pea prawn and confit lemon.

Or: Button and field mushroom.

Both finished with Truffle dressed rocket and
parmesan salad.

*Any special allergy or dietary requirements please
inform the Cafe staff and we will endeavour to meet
your needs most of our meals can be substituted to
gluten free.*

All meals may contain and/or come into contact with various
allergens including nuts, seafood, gluten & dairy products.

Sides are available at an extra cost please ask a staff
member for pricing

GFA- gluten free available

DF- dairy free

DFA-dairy free availableVG- vegetarian

GF – gluten free

V A- Vegan available

Bagels

-Jam and cream cheese.

10.00

-Basil pesto and cream cheese.

11.50

-Smoked salmon and caper cream cheese.

17.50

**-Bacon, avocado mousse, tomato and
Cream cheese.**

18.50

Kids Menu

\$15.00



-Ham and cheese toasty with a hash brown.

-Baby bacon benedict.

-Jam, cream cheese bagel.

-Hot cakes with bacon and banana.

All kids' meals come with either:

- Kid's juice
- Kids hot chocolate
- Fluffy
- Kids Milkshake

**All savoury cabinet items are 16.50 with salad
or 11.00 without salad**

Meshino supports great New Zealand small and local business's. We
like to give special thanks to our great suppliers: Allpress coffee, T
leaf T, Ewings Eggs, Good Honest breads, South coast hydroponics,
Pegasus Bay family winery. to name a few.

Meshino Catering available.

75 Rutland Street, St. Albans, ChCh. Ph.: 3552449

Drinks List

**Freshly squeezed in our own ZUMEX
Orange Juice**

most Organic Juice

Apple & Feijoa
Apple & Guava
Apple & Peach
Sparkling Apple and Black current
Kombucha
Coke classic
Coke no sugar
Sprite Classic
Schweppes Lemon Lime & Bitter
Schweppes Old fashioned Lemonade
Schweppes Spiced Ginger Beer
Black berry and apple kids drink

Iced Drinks

Raspberry, Banana, Creaming soda, Spearmint
\$8.00

Or Chocolate

(Made with vanilla ice cream, milkshake syrup, milk)

Iced Chocolate, Iced Mocha, Iced Coffee
10.00

(all made with cream and ice cream)

Iced Americana, Iced Chai, Iced Latte 8.00

(OVER ICE, Dairy standard, dairy free options available
on request oat, almond, soy or coconut add \$1)

Allpress Coffee -

Please see coffee board for options

All coffees: small takeaway & tulip 5.
takeaway regular 5.40, Large & takeaway Large 5.80

All coffees are double shot and served Large
unless requested.

Puppuccino
3.00

We use King Chai Powder and Shott Syrups, vanilla,
caramel and hazelnut, Allpress De cafe
Alternative milks available Oat, Soy, Coconut and
almond all \$1.50 extra



T Leaf T - tea for one \$6

Tea for Two \$8

-Berrillous -Chamomile -Tokyo lime -Green tea
-Vanilla Green tea
-English breakfast -Peppermint -Sencha green tea
-Earl Grey -Lemon sorbet.

Smoothies

10.00

Our smoothies are made to order no syrups here!!

Freeze berry

Berries, apple juice, honey and natural yoghurt.

Classic Banana

Natural yoghurt milk and banana.

Tropicana Smoothie

Peach, mango, passion fruit, apple juice.

(All smoothies are gluten free and you can change the
milk to either, oat, almond, soy or coconut extra \$1.00 or
yoghurt to coconut yoghurt)

Wines

BTL \$42.00 GLS \$12.50

BUBBLES:

We like to vary our bubbles 750ml 32.00

Brut 200ml

14.50

Prosecco 200ml

14.50

Main Divide Pinot Noir:

Ripe, Sweet Plum notes with an edge of complexity
 On the nose the palate is rich and round supported
 By fine grain tannins.

Pegasus Bay Pinot Noir:

Delicious bright red berry and savoury aromas. Lovely soft
 palate of raspberry and redcurrant flavours with a hint of
 thyme.

Pegasus Bay Cabernet Franc:

The colour is deep carmine, its bouquet of bright red fruit,
 violet a whisp of morning dew. Soft inviting with plush
 tannins, while mouth filling and well weighted. This is a
 delicate yet intricate wine.

Main Divide Cabernet /Merlot:

Classic blend, the merlot gives sweet raspberry fruit
 flavours while the cabernet gives structure and
 strength with a wild blackcurrant character.

Main Divide ROSE:

This rose is free run juice from a unique assemblage
 of varieties chosen to complement one another to
 give a dry and fragrant and finely textured finish.

Main Divide Sauvignon Blanc:

Enjoy this elegant sauvignon for its vibrant
 aromatics, Fine balance and lingering finish.

Main Divide Chardonnay:

Pear, nougat and toasted hazelnut textured like a
 Fine edge of dusk, with vanilla, crisp crust and
 Gentle creaminess.

Main Divide Pinot Gris:

Aromas of pear and stone fruit with a hint of spice,
 Crafted in the Italian style.

Main Divide Riesling:

Lime sorbet and juicy green apples on this lifted and
 Appealing wine, together with flavours of dried
 apricots Spices and mango adding to its overall
 exotic nature.

BEERS:

From 10.00

Heineken

Heineken 0%

Heineken lite



Non-alcoholic beverage available and water at
all times