

Brunch & Lunch Menu please order
at the counter:

Creamy Mushrooms & Bacon *GFA, VA* 25.00
Thinly sliced mushrooms and spring onions in a
cream sauce, served with bacon on wholegrain toast.

Eggs Benedict *GFA* 24.50
cold smoked salmon.
or bacon.

Meshino Breakfast *GFA, DFA* 28.00
Eggs, bacon, tomato, hash brown, mushrooms
And pork sausage, served with toast.

Hot Cakes
Either: Fresh fruit salad with natural or 24.00
Coconut yoghurt.
Or: Bacon, banana and maple syrup.

The European *GFA, DFA, VA* 23.50
Toasted ciabatta, with mushrooms, haloumi,
avocado mousse, poached eggs & dukkah.
-Add a side see menu priced below.

Smoked Fish Potato Cakes *GF* 25.50
Served with spinach two poached eggs
and hollandaise.

Eggs on toast *GFA DFA* 15.50
With wholegrain toast, eggs cooked to your liking.

Paleo Granola *GF, DFA* 18.00
Homemade finished with prunes, chai seeds and
fresh fruit. With -your choice of either: Coconut or
natural yoghurt.

Livers and Bacon *GFA* 25.50
Pan-fried livers in a rich jus served on toast and
topped with streaky bacon.

Corn Beef Hash *GF* 25.50
Served with spinach poached egg and hollandaise.

Mince on Toast *GFA* 25.50
Savoury beef mince served on super grain toast
Topped with a poached egg and parmesan cheese,
drizzled with truffle oil.



Omelette: *GF DFA* 23.00

Choose one of the following:

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

Add a side of toast for \$4.00

Seafood Chowder 25.50

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

Soup of the day 17.50

Daily seasonal soup served with toasted cianatta.

Vietnamese Chicken Salad *GF DF* 24.00

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

Claridge's Chicken pie 27.00

Bacon chicken mushroom and baby onions in a
creamy tarragon sauce on mash with a pastry lid.

Sides:

Bacon, Smoked Salmon, Sausages, 2x eggs \$8,
Avocado, Spinach, Tomato, Haloumi, Hollandaise,
the list is endless from. \$6.

*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 available VG- 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

\$16.00



-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

POA

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 Or Chocolate 7.50
(Made with vanilla ice cream, milkshake syrup, milk)
- Iced Chocolate, Iced Mocha, Iced Coffee 10.00
(allmade 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: regular 5.60, Large 5.90, Xtra Large
takeaway only 7.50

All coffees are double shot and served Large
unless requested.

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



- Berrilious -Chamomile -Tokyo lime 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 DFA

Berries, apple juice, honey and natural yoghurt.

Classic Banana DFA

Natural yoghurt milk and banana.

Tropicana Smoothie DFA

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 11.00

- Heineken
- Heineken 0%
- Heineken lite



Non-alcoholic beverage available and water at
all times