Brunch & Lunch Menu please order b at the counter:

Creamy Mushrooms & Bacon GFA, VA 25.50
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: Berry Compote with natural or
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* 26.50 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 26.50 Savoury beef mince served on super grain toast Topped with a poached egg and parmesan cheese, drizzled with truffle oil.



Omelette: GF DFA

Choose one of the following:

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

Add a side of toast for \$4.00

Seafood Chowder

26.50

23.00

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 ciabatta.

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.

Todays: FISH GF, DFA 27.50

Todays fish pan fried served over a medley of saffron dressed roasted roots topped with basil pesto.

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

Kíds 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 garden salad and meshino relish.

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, 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 POA 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 7.50
Or Chocolate

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

Iced Chocolate, Iced Mocha, Iced Coffee (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: regular 5.80, Large 6.00, 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 DF4

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
Mimosa (baby bubbles & fresh orange juice	20.00

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.

CIDER: 10.00

BEERS: From 11.00

Corona

Heineken 0%

Shandy (sprite and Corona) 15.00

Non-alcoholic beverage available and water at all times