

BITES

Served daily from 3:00pm

- Mixed Olives & Feta** house-marinated olives & feta w toasted sourdough ... \$8.5
- Garlic Bread** sourdough w house-made garlic butter \$8
- Green-lipped Mussels** steamed in white wine finished w garlic butter & served with bread..... for 6 \$8
for 12 \$14
- Tempura Prawns** w soy, lime & ginger dipping sauce..... \$11
- Calamari** salt & pepper calamari w wasabi mayo \$13
- Fries** chunky or shoestring served w tomato sauce & aioli..... \$7
- Ploughman's Platter** a selection of meats, cheeses, pickles & bread.... \$19
- Bread & Dips** a selection of lightly warmed breads w dips \$12.5

free range – fair trade – good food

T – 384 8881
E – info@plumcafe.co.nz
W – www.plumcafe.co.nz

HAVE YOUR FUNCTION AT PLUM



BRUNCH STYLE

Served daily till 3:00pm

Your choice of toast : 5 Grain, Sourdough or Gluten-Free
Free-range eggs your way : Poached, Fried or Scrambled

Toast w butter & your choice of two preserves

Vegemite, peanut butter, raspberry jam, honey or marmalade..... \$6.50

House-made toasted muesli w stewed fruit & honeyed yoghurt..... \$10.50

Eggs on toast..... \$8.50

Eggs Florentine poached eggs, spinach, hollandaise & English muffins..... \$13..50

Eggs Benedict poached eggs, ham, hollandaise & English muffins..... \$14.00

Eggs Montreal poached eggs, house-smoked salmon, hollandaise & English muffins..... \$15.50

Plumster Eggs, Kranskys, Bacon, Slow Roasted Tomato, Hash Browns, Grilled Mushrooms, Toast, Hollandaise & Plum Relish..... \$19.50

also available in half portion mini..... \$13.50

Veggie Plumster Eggs, Grilled Mushrooms, Slow Roasted Tomato, Hash Browns, Avocado, Wilted Spinach, Toast, Hollandaise & Plum Relish..... \$19.50

also available in half portion mini..... \$13.50

Cinnamon French Toast served w Pomegranate Syrup, Wairarapa Manuka Honeyed Yoghurt..... \$16.50

Buttermilk Pancakes served w Berry Compote, Fresh Whipped Cream & Canadian Maple Syrup..... \$16.50

Savory Crêpe filled w House Smoked Salmon, Spinach, Crème Fraîche & topped w Fresh Tomato Salsa..... \$18.50

Portobello Mushrooms sw Garlic, Herbs, Spinach & Red Peppers served on toasted 5 Grain..... \$17.50

Sides

Hollandaise, Toast, Egg \$2.50

Eggs, Avocado, Spinach, Mushrooms, House-Made Hash Brown \$3.50

House Smoked Salmon, Free-Range Bacon, Chorizo, Kransky \$4.50

(Please advise of any dietary requirements when ordering)

LUNCH STYLE

Available 11.00am till 4.00pm

Mixed Olives & Feta House-Marinated Olives & Feta w Toasted Turkish Bread \$8.50

Soup of the day served w Toasted Sourdough or 5 Grain Brea..... **Cup** \$6.50
Bowl \$10

Chicken Salad poached Free Range Chicken Breast w Watercress,
Roasted Red Capsicum, Artichokes, Hazelnuts & Sauterne Vinaigrette \$16.50

Calamari Salad Pan-Seared Calamari w Fresh Rocket, Feta, Salted
Capers, Chilli & Lemon Vinaigrette \$15.50

Pork Belly served w Walnut & Potato Puree & House Made
Apple Chutney \$16.50

Potato Gnocchi w Roasted Pumpkin, Chorizo, Red Capsicum,
Feta & Toasted Pine Nuts (Vegetarian option available) \$16

Pan Fried Salmon on Gourmet Potatoes w Spinach, Anchovies &
finished w a Lemon & Caper Butter \$19.50

Sirloin Steak Sandwich w Caramelised Onion, Beetroot Relish & Blue
Cheese served w Chunky or Shoestring Fries & Side Salad \$18.50

Bees Knees Bacon Sandwich w Caramelised Onion, Tomato, Cheddar,
Rocket & Hickory Bbq Sauce served w Chunky or Shoestring Fries &
Side Salad \$16.50

Sides

Chunky or shoestring fries w aioli & tomato sauce \$7
Tomato, feta & red onion \$6.50
Rocket & Parmesan salad \$6.50

(Please advise of any dietary requirements when ordering)

DINNER

Served from 5:30 pm to 10:30 pm

Tuesday - Saturday

Entrees

Soup of the Day	\$10.50
Chermoula Crusted Tiger Prawns on Sautéed Red Onion, Fennel & Capsicum <u>w</u> Smoked Paprika Oil	\$14
Calamari Salad <u>w</u> Fresh Rocket, Feta, Lemon Zest, Chilli, Salted Capers & Lemon Vinaigrette	\$12.50
Sticky Pork Belly on Green Apple Puree <u>w</u> Mushroom & Mustard Jus	\$15.50
Potato & Goats Cheese Dumplings <u>w</u> Smoked Baby Leeks, Roasted Baby Beets & Hazelnut Lemon Vinaigrette	\$13.50
Duck Liver Pate <u>w</u> Port Gel, Caperberries & Toasted Sourdough	\$16.50

Mains

Grass Fed Beef Fillet <u>w</u> Potato Gratin, Watercress, Caramelized Onions & Pinot Jus	180g	\$29.00
	250g	\$33.00
Herb Crusted Lamb Loin on Ratatouille <u>w</u> Spinach & Sage Jus		\$28.00
Free Range Corn Fed Chicken Breast Stuffed <u>w</u> Herbed Cream Cheese On Sautéed Mushroom, Cabbage & Bacon Lardons		\$25.00
Catch of the day Market Fresh Fish <u>w</u> Seasonal Accompaniments...		\$POA
Potato Gnocchi <u>w</u> Spiced Tomato Sauce, Swiss Brown Mushrooms, Chorizo & Fresh Basil (Vegetarian Option Available)		\$19.50
Seared Aoraki Salmon on Olive Crushed Potatoes <u>w</u> Caper Lemon Butter		\$26.00

Sides

Rocket & Parmesan Salad	\$8.00
Greens Beans w Garlic Butter	\$6.50
Gourmet Potatoes Tossed In Salsa Verde	\$6.50
Feta, Tomato, Red Onion & Mesclun Salad w Sauterne Vinaigrette. .	\$8.00