

# ORIGINE®

8am - 3pm

EXPRESS LUNCH \$49<sup>PP</sup>

MONDAY - FRIDAY • 12 - 3 PM

THREE COURSE MENU

## DAY DRINKS

<b>MATCHA</b> hot or cold	8
<b>BLUEBERRY MATCHA</b>	9
<b>ESPRESSO TONIC</b> add Campari *9	7
<b>BLACK</b>	5
<b>WHITE</b> oat or soy milk *1 / decaf *0.5	7
<b>TEAS</b> english breakfast, earl grey, sencha green tea, chamomile, ginger lemon, peppermint	6
<b>MCCOY JUICES</b> orange / apple / pineapple / cranberry / tomato	6
<b>HOMEGROWN VITAL GREEN JUICE</b> spinach, cucumber, celery, broccoli, ginger, kiwifruitw	8
<b>HOMEGROWN RAW ENERGY JUICE</b> beetroot, carrot, lemon	8
<b>ORANGINA</b>	8.5
<b>GINGER BEER</b>	6
<b>COKE / COKE NO SUGAR</b>	6
<b>LEMONADE, GINGER ALE</b>	6

## COCKTAILS

<b>R&amp;R SPRITZ</b> rosa vermouth, rhubarb umeshu, rosé wine, orange, lemon, grapefruit	19
<b>MIMOSA</b> orange juice, sparkling wine	16
<b>PEAR BELLINI</b> pear pureé, sparkling wine	18
<b>BLOODY MARY</b> vodka, tomato juice, worcestershire, tabasco, black pepper	22

WIFI PASSWORD:

auckland

## BREKKIE

### CROISSANT

honey butter • 9<sup>ea</sup>

### BRIOCHE BACON BUTTY

bacon, watercress, apple & date brown sauce • 23  
add fried egg 4

### TURKISH EGGS

Jerusalem artichokes, smoked yoghurt, chili • 24  
add bacon 7 / salmon 9 / avo 5

### EGGS FLORENTINE

truffle hollandaise & sautéed spinach • 26  
add salmon 9 / truffle 10 <sup>per/g</sup>

### CRAB CRUMPET

tarragon remoulade, lemon & tabasco • 31  
add bacon 7 / salmon 9 / avo 5

### SIDE OF SAUSAGES

4 pieces • 14

### NAUGHTY CROISSANT

brioche ice cream, white chocolate chantily,  
crispy almonds, banana rum caramel • 15  
serves 1 - 2

## SNACKS

### OYSTERS

blackberry & basil mignonette black pepper • 8.5<sup>ea</sup>

### DUCK LIVER PARFAIT

smoked manuka honey, hazelnut, sorrel • 11<sup>ea</sup>

### LAMB & CHEESE PIE

puff pastry, Mahoe farm mature gouda • 12<sup>ea</sup>

## STARTERS

### BLUEFIN TUNA

avocado, perilla leaf, yuzu • 30

### CAMEMBERT

brûléed Lindis Pass camembert with manuka honey &  
thyme, warm fruit bread • 30

### FRENCH ONION SOUP

slow-cooked oxtail toastie, gratinated Comté • 28

### RISOTTO

autumn vegetables, peas, melon mascarpone, mint, mush-  
rooms, Mahoe mature gouda • 30 / 40

## MAIN

### FISH

wood-fired poisson, oyster mushrooms,  
sauce grenobloise, green-lipped mussels • 49

### BOURGUIGNON

potato purée, homemade mustard, red wine jus,  
buttered leeks • 45

### WAGYU BAVETTE 180G

parsnip & potato gratin, caramelised onion,  
bone marrow butter, lion's mane mushroom • 51

### LAMB SHOULDER

Lumina lamb, Ahi garden carrots, puffed grains • 42

### SIDE OF FRIES / GRILLED GREENS

14

## WINE BY THE GLASS

### SPARKLING

NV Gosset 'Grande Réserve', Aÿ, Champagne	29
NV Monmousseau 'Sans Sulfités', Loire Valley	20

### WHITE

2024 Sauvignon Blanc, Auntsfield, Marlborough	16
2023 Pinot Gris, Te Kano 'Life', North Otago	18
2023 Chardonnay, Smith & Sheth CRU Heretaunga, Hawke's Bay	20
2023 Chardonnay, Chablis Denis Race, Burgundy	22
2023 Muscadet, Château Ragotière, Loire Valley	19
2023 Chenin Blanc, Vouvray Bernard Fouquet 'Silex', Loire Valley	22

### ROSÉ

2023 IGP Méditerranée Triennes, Provence	17
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### RED

2023 Gamay, Beaujolais-Village Burgaud, Beaujolais	17
2023 Pinot Noir, Val Lamartinien, Burgundy	20
2020 Pinot Noir, Margrain 'River's Edge', Martinborough	20
2018 Merlot/Cab Franc St-Émilion G.Cru Peymouton, Bordeaux	29
2021 Malbec/Syrah, Passage Rock 'Sisters', Waiheke Island	20
2022 Grenache/Syrah, CdR Alary 'La Gerbaude', Rhône Valley	19

## DESSERT

### SOUFFLÉ

passionfruit, coconut & lime sorbet • 22

### CHOCOLATE MOUSSE

served tableside • 20