



Dinner
From 2.30pm

Double wagyu cheese burger with Smokey bacon, tomato relish, pickle, house made smoked paprika brioche bun and triple cooked chips **\$28.00**

Braised brisket pappardelle with pecorino and infused herb oil **\$24.00**

Smoked chicken salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta, and lemon **\$26.50**

Grilled halloumi with edamame, bulgur wheat, mint, parsley, harissa, and mixed leaves **\$26.00**

Grilled Wakanui Rib eye with truffle roasties, Café de Paris butter and jus **\$31.00**

Market fish of the day with bouillabaisse risotto, prawns, mussels, parsley and saffron **\$27.90**

Roast beef rump with carrot puree, potato gratin, micro greens, and bay leaf jus **\$31.50**

Sharing plates
for two or more

Mushroom arancini with pecorino **\$11.50**

Triple cooked chips with aioli and ketchup **\$9.00**

House dried tomato hummus with rosemary flatbread **\$12.00**

Lot 8 marinated olives **\$8.00**

Smoked salmon pate with rosemary bread **\$14.50**

European and New Zealand cheeses with lavosh, pickled onion and quince jelly **\$18.50**

Charcuterie board with European and New Zealand cheese, cured meats, pesto, lot 8 marinated olives, flatbread, dried vine tomatoes, house pickles and lavosh **\$29.00**

Buttermilk chicken with marinated pickle aioli **\$12.90**

House-made bread with lot 8 olive oil and cultured butter **\$8.50**
(Breads different every day)



Lunch
from 11.30am

Soup of the day with house-made bread **\$12.00**

Double wagyu cheese burger with smokey bacon, tomato relish, pickle, house-made smoked paprika brioche bun and triple cooked chips **\$28.00**

Braised brisket pappardelle with pecorino and infused herb oil **\$24.00**

Free range omelette with roast vegetables, parmesan and mix leaf salad **\$19.50**

Smoked chicken salad with house-dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta, and lemon **\$24.50**

Bruschetta with vine ripened tomato, basil, and mozzarella on ciabatta **\$16.00**

Grilled halloumi with edamame, bulgur wheat, mint, parsley, harissa, and mixed leaves **\$26.50**

Grilled sirloin with triple cooked chips, Café de Paris butter and jus **\$24.00**

Bacon sandwich with Smokey bacon, roquette, aioli and rocket fuel **\$12.50**

Market fish with bouillabaisse risotto, green lipped mussels, and prawns **\$25.50**

Sharing plates
for 2 or more

Mushroom and truffle arancini with pecorino **\$11.50**

Triple cooked chips with aioli and ketchup **\$9.00**

House-dried tomato hummus with rosemary flatbread **\$12.00**

Lot 8 marinated olives **\$8.00**

Smoked salmon pate with rosemary bread **\$14.50**

European and New Zealand cheeses with lavosh, pickled onion and quince jelly **\$17.50**

Charcuterie board with European and New Zealand cheese, cured meats, pesto, lot 8 marinated olives, flatbread, dried vine ripened tomatoes, house pickles and lavosh **\$29.00**

Buttermilk chicken with marinated pickle aioli **\$12.90**

House-made bread with lot 8 olive oil and cultured butter **\$8.50**
(Breads different every day)



Breakfast
from 7.00am

Toast with jam \$7.00

Raisin toast with jam \$8.50

Porridge with milk & brown sugar \$10.50
add banana \$3.00

Eggs your way (poached or scrambled) served with toast \$12.90
add bacon \$6.50

Kedgerree with smoked fish and poached egg \$19.70

Chorizo and roast pepper cannellini beans with a poached egg on ciabatta \$21.50

Creamy mushrooms with spinach and pecorino served on ciabatta \$18.50
add poached egg \$3.50

Hashed potatoes with roasted vine ripened tomato, caramelized onion, greens, and a poached egg \$17.50

Astoria breakfast with hash potatoes, smoked bacon, pork and leek sausage, toast, served with eggs your way \$19.50

Crunchy granola with roasted berries, Greek yogurt \$12.50

Bacon sandwich with Smokey bacon, rocket, aioli, and rocket fuel \$13.00

Poached eggs Florentine on ciabatta with hollandaise \$19.00

Braised ham hock with a poached egg, wholegrain mustard hollandaise on toast \$22.00

Coconut French toast with braised strawberries, pecan, mascarpone, maple syrup \$19.50

Extras

Bacon \$6.50

Hash potatoes \$5

Sausage \$6

Chorizo Baked Beans \$7.50

Mushrooms \$6.00

Poached egg \$3.50

Scrambled eggs \$8.50

Astoria hollandaise \$4

Spinach \$6



Brunch From 8am

Toast with jam **\$7.00**
Smoothie **\$9.50**

Eggs your way (poached or scrambled) served with toast **\$12.90**
add bacon **\$6.70**

Kedgerree with smoked fish and a poached egg **\$19.50**

Chorizo and roast pepper cannellini beans with poached egg on ciabatta **\$21.50**

Coconut French toast with braised strawberries, pecan, mascarpone, maple syrup **\$19.50**

Creamy mushrooms with spinach and pecorino served on ciabatta **\$18.50**
add poached egg **\$3.50**

Double wagyu cheese burger with Smokey bacon, tomato relish, pickle, house-made smoked paprika brioche bun and triple cooked chips **\$28.00**

Astoria breakfast with hash potatoes, smoked bacon, pork and leek sausage, toast, served with eggs your way **\$19.50**

Crunchy granola with roasted berries, Greek yogurt **\$12.50**

Grilled sirloin with triple cooked chips, Café de Paris butter and jus **\$26.00**

Bacon Sandwich with Smokey bacon, rocket, aioli, and rocket fuel **\$13.00**

Poached eggs Florentine on ciabatta with hollandaise **\$19.00**

Braised ham hock with a poached egg, wholegrain mustard hollandaise on toast **\$22.00**

Grilled halloumi with edamame, bulgur wheat, mint, parsley, harissa, and mixed leaves **\$26.50**

Extras

Bacon **\$6.50**
Hash potatoes **\$5**
Sausage **\$6**
Chorizo Baked Beans **\$7.50**
Mushrooms **\$6.00**

Poached egg **\$3.50**
Scrambled eggs **\$8.50**
Astoria hollandaise **\$4**
Spinach **\$6**



Gluten-free menu

Breakfast from 7am

Gluten-free toast with jam **\$7.00**

Eggs your way (poached or scrambled) served with gluten-free toast **\$12.90**

add bacon **\$6.70**

Kedgeriee with smoked fish and a poached egg **\$19.50**

Chorizo and roast pepper cannellini beans with poached egg on gluten-free toast **\$21.50**

Creamy mushrooms with spinach and pecorino served on gluten-free toast **\$18.50**

add poached egg **\$3.50**

Hashed potatoes with roasted vine ripened tomato, caramelized onion, greens and a poached egg **\$17.50**

Astoria breakfast with hash potatoes, smoked bacon, pork and leek sausage, gluten-free toast, served with eggs your way **\$19.50**

Bacon Sandwich with Smokey bacon, rocket and aioli **\$13.00**

Poached eggs Florentine on gluten-free toast with hollandaise **\$19.00**

Braised ham hock with a poached egg, wholegrain mustard hollandaise on gluten-free toast **\$22.00**

Lunch from 11.30am

Double wagyu cheese burger with Smokey bacon, tomato relish, pickle, gluten-free bun and triple cooked chips **\$28.50**

Free range omelette with roast vegetables, parmesan and mix leaf salad **\$19.50**

Smoked chicken salad with house-dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta, and lemon **\$24.50**

Bruschetta with vine ripened tomato, basil, and mozzarella on gluten-free bread **\$16.00**

Grilled halloumi with edamame, mint, parsley, harissa, and mixed leaves **\$24.00**

Grilled sirloin with triple cooked chips, Café de Paris butter and jus **\$24.00**

Bacon sandwich with Smokey bacon, rocket and aioli **\$12.50**

Market fish with bouillabaisse risotto, green lipped mussels, and prawns **\$25.50**

Dinner from 2.30pm

Double wagyu cheese burger with Smokey bacon, tomato relish, pickle gluten-free bun and triple cooked chips **\$28.50**

Braised brisket pappardelle with pecorino and infused herb oil **\$24.00**

Smoked chicken salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta and lemon **\$26.50**

Grilled halloumi with edamame, mint, parsley, harissa and mixed leaves **\$24.00**

Grilled Wakanui Rib eye with truffle roasties, Café de Paris butter and jus **\$32.00**

Market fish of the day with bouillabaisse risotto, prawns, mussels, parsley and saffron **\$27.90**

Roast beef rump with carrot puree, potato gratin, micro greens, and bay leaf jus **\$31.50**

Sharing plates for two or more from 2.30pm

Triple cooked chips with aioli and ketchup **\$9.00**

House-dried tomato hummus with gluten-free bread **\$12.00**

Lot 8 marinated olives **\$8.00**

Smoked salmon pate with gluten-free bread **\$14.50**

European and New Zealand cheeses with gluten-free bread, pickled onion and quince jelly **\$18.50**

Charcuterie board with European and New Zealand cheese, cured meats, pesto, lot 8 marinated olives, gluten-free bread, dried vine ripened tomatoes and house pickles **\$29.00**

Gluten-free bread with lot 8 olive oil and cultured butter **\$8.50**



Vegetarian menu

Breakfast from 7am

Toast with jam **\$7.00**

Raisin toast with jam **\$8.50**

Porridge with milk & brown sugar **\$10.50**

add banana **\$3.00**

Eggs your way (poached or scrambled) served with toast **\$12.90**

add bacon **\$6.50**

Kedgerree rice with a poached egg **\$13.50**

Creamy mushrooms with spinach served on ciabatta **\$18.50**

add poached egg **\$3.50**

Hashed potatoes with roasted vine ripened tomato, caramelized onion, greens and a poached egg **\$17.50**

Astoria breakfast with hash potatoes, roasted vine ripened tomatoes, spinach, mushrooms, toast, served with eggs your way **\$19.50**

Crunchy granola with roasted berries, Greek yogurt **\$12.50**

Poached eggs Florentine on ciabatta with hollandaise **\$19.00**

Lunch from 11.30am

Free range omelette with roast vegetables, parmesan and mix leaf salad **\$19.50**

Lunch salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta and lemon **\$18.50**

Bruschetta with vine ripened tomato, basil, and mozzarella on ciabatta **\$16.00**

Bulgur wheat salad with edamame, mint, parsley, harissa, and mixed leaves **\$18.50**

Dinner from 2.30pm

Dinner salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta and lemon **\$18.50**

Bulgur wheat salad with edamame, mint, parsley, harissa, and mixed leaves **\$18.50**

Sharing plates for two or more from 2.30pm

Mushroom and truffle arancini with pecorino **\$11.50**

Triple cooked chips with aioli and ketchup **\$9.00**

House-dried tomato hummus with rosemary flatbread **\$12.00**

Lot 8 marinated olives **\$8.00**

European and New Zealand cheeses with lavosh, pickled onion and quince jelly **\$17.50**

House-made bread with lot 8 olive oil and cultured butter **\$8.50**

(Breads different every day)



Vegan menu

Our French, ciabatta, rye and multigrain breads are vegan

Breakfast from 7am

Toast with jam **\$7.00**

Porridge with milk & brown sugar **\$10.50** (made with water or soy with soy on the side)

Kedgeriee rice **\$10.00**

Our Vegan options for sides are:

Hashed potatoes

Mushrooms

Spinach

Lunch from 11.30am

Bruschetta with vine ripened tomato and basil on ciabatta **\$13.00**

Vegan lunch salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive and lemon **\$15.50**

Bulgur wheat salad with edamame, mint, parsley, lot 8 olive oil and mixed leaves **\$18.50**

Dinner from 2.30pm

Dinner salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive and lemon **\$15.50**

Bulgur wheat salad with edamame, mint, parsley, lot 8 olive oil and mixed leaves **\$18.50**

House-made bread with lot 8 olive oil **\$8.50**



Dairy-free menu

Our French, ciabatta, rye and multigrain breads are dairy-free

Breakfast from 7am

Toast with jam **\$7.00**

Porridge with milk & brown sugar **\$10.50** (made with water or soy with soy on the side)

Poached eggs served with dairy-free toast **\$12.90**

add bacon **\$6.50**

Chorizo and roast pepper cannellini beans with poached egg on ciabatta **\$21.50**

Hashed potatoes with roasted vine ripened tomato, caramelized onion, greens, and a poached egg **\$17.50**

Astoria breakfast with hash potatoes, smoked bacon, pork and leek sausage, dairy-free toast, served with poached eggs **\$19.50**

Crunchy granola with roasted berries **\$8.50**

Bacon sandwich with Smokey bacon, rocket, aioli, and rocket fuel on ciabatta **\$13.00**

Lunch from 11.30am

Braised brisket pappardelle with infused herb oil **\$22.00**

Smoked chicken salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olives, feta, and lemon **\$24.50**

Bruschetta with vine ripened tomatoes, basil and mozzarella on ciabatta **\$16**

Grilled Sirloin with triple cooked chips and jus **\$22.00**

Bacon sandwich with Smokey bacon, rocket, aioli, and rocket fuel on ciabatta **\$13.00**

Market fish of the day with bouillabaisse risotto, green lipped mussels, and prawns **\$25.50**

Triple cooked chips with aioli and ketchup **\$9.00**

House-dried tomato hummus with rosemary flatbread **\$12.00**

Lot 8 marinated olives **\$8.00**

Dinner from 2.30pm

Double wagyu burger with Smokey bacon, tomato relish, pickle, gluten-free bun and triple cooked chips **\$28.00**

Braised brisket pappardelle and infused herb oil **\$24.00**

Smoked chicken salad with house dried tomatoes, mesclun, roast red pepper, Kalamata olive, feta, and lemon **\$26.50**

Edamame, mint, parsley, harissa, and mixed leaves **\$13.00**

Grilled Wakanui Rib eye with truffle roasties, and jus **\$30.00**

Market fish of the day with bouillabaisse risotto, prawns, mussels, parsley and saffron **\$27.90**