ALL DAY BREAKFAST

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Eggs Your Way Fried, poached or scrambled free-range eggs, served on your choice of locally made ciabatta, grain or sourdough bread with a side of confit tomatoes	\$10.00	The Copper Dish Poached, scrambled or fried free-range eggs, chipolata sausages, confit tomatoes, hash browns and fried button mushrooms on your choice of ciabatta, grain or sourdough bread	\$20.00
Country Style Mince	\$12.00	LUNCH	
A Kiwi classic consisting of slow cooked ground beef on top of toasted sourdough, topped with a fried egg and Parmesan flakes	,	Steak Fries Served with tomato sauce	\$7.50
Granola Bowl A crunchy blend of toasted oats, nuts and seeds, served with locally made coconut yoghurt, almond milk and a medley of fruit	\$12.50	Loaded Wedges Topped with crispy bacon, melted cheese, sour cream and drizzled with Thai sweet chilli sauce	\$12.00
Bacon & Eggs on Toast Poached, fried or scrambled free-range eggs on your choice of ciabatta, grain or sourdough bread served with streaky bacon and confit tomatoes	\$14.50	Honey Roasted Kumara and Quinoa Salad Served with garden greens, grilled halloumi and spiced apple and pear chutney	\$13.50
French Toast Artisan sourdough, topped with a medley of fresh fruit, grilled banana and berry coulis, drizzled with maple syrup and a quenelle of mascarpone whip	\$17.00	Vietnamese Calamari Salad Crispy salt and pepper calamari served on a green salad, dressed with a Vietnamese style chilli and coriander dressing and sprinkled with chopped	\$14.50
Baked Blueberry Hotcake Blueberries baked into a fluffy buttermilk hotcake, with a medley of seasonal fruits and grilled banana. Topped with a quenelle of mascarpone whip and drizzle of maple syrup	\$17.00	Fish & Chips Your choice of beer battered, crumbed or pan-fried fish. Served with our house made tartare sauce, a side of steak fries and a garden salad	\$15.50
Avocado Smash A refreshing mix of chunky avocado, capsicum and herbs served on kumara rosti with poached eggs and a side of beetroot relish + Add bacon \$4.50	\$17.50	Copper Keto Bowl A combination of cauliflower fried rice, tandoori chicken, cottage cheese, a poached egg and garden greens + Add Avo Smash \$3	\$16.50
Omelette Made with free-range eggs and your choice of three fillings; bacon, ham, tomato, mushroom, cheese, capsicum, red onion or spinach	\$19.00	Corn Fritter Stack Corn fritters seasoned with herbs and spices, stacked with layers of crispy bacon, guacamole and tomato salsa	\$17.50
Eggs Benedict A breakfast time staple, served with an English muffin, fresh spinach, poached eggs and your choice of streaky bacon or our in-house smoked salmon, topped with hollandaise sauce	\$19.50	Buttermilk Fried Chicken Burger Southern style crispy chicken, with crunchy slaw, red onion, lettuce, our own smokey bacon and chipotle mayo, in between sesame seed burger buns. Served with a side of steak fries and roast garlic aioli	\$17.50
		PLEASE LET US KNOW OF ANY FOOD ALLERGIES SPECIAL DIETARY REQUIREMENTS	OR