



BREAKFAST/LUNCH

SEQUOIA BIG BREAKFAST **\$34⁵⁰**

Eggs your style, bacon, sausage, hash browns, sourdough focaccia, roast tomatoes, guacamole, baby spinach, garlic mushrooms, caramelised onion.

HASH EGGS BENE **\$25⁵⁰**

Two poached eggs, served on hash browns, with roast tomatoes, baby spinach, hollandaise sauce & your choice of:

- Bacon - Garlic Mushrooms - Salmon (+\$3)

DIRTY SANCHEZ **\$25⁵⁰**

Two poached eggs, served on two pieces of NOTW buttermilk fried chicken tenders, with bacon bits, fried shallots, chipotle aioli, guacamole & fresh salsa.

SCRAMBLED FRY UP **\$25⁵⁰**

Scrambled eggs with spicy chorizo, feta, mini hash browns, roasted tomato, roasted red pepper on sourdough focaccia with chilli oil.

CHICKEN WAFFLES **\$25⁵⁰**

Two waffles, two NOTW buttermilk fried chicken tenders, two poached eggs, hot honey & hollandaise.

SWEET WAFFLES **\$24⁵⁰**

Two waffles, caramelised banana, streaky bacon, maple syrup, whipped cream.

BREAKFAST POUTINE **\$25⁵⁰**

Tatertot mini hash browns topped with real cheese curds & rich brown gravy, bacon bits, poached eggs, hollandaise & spring onions.

FOCACCIA SOURDOUGH SANDWICHES

Would you like fries with that? **+\$6.50 ALL \$23⁵⁰**

ROAST CHICKEN & AVO

Roast chicken, coleslaw, avocado, rocket, tomatoes, roast red pepper, cheddar, aioli, focaccia.

HONEY TRUFFLED PULLED PORK

Pulled pork, honey truffle aioli, coleslaw, focaccia.

CHIPOTLE BEEF BRISKET

Slow cooked brisket, roast red peppers, roast tomato, chipotle aioli, rocket, fried shallots, focaccia.

REUBEN

Corned silverside beef, sauerkraut, Swiss cheese, thousand Island dressing, pickles, focaccia.

ROAST VEGE

Eggplant pickle, rocket, tomatoes, roast red peppers, marinated artichoke, vegan pesto, focaccia.

Our focaccia sourdough is made locally in Tauriko by Pocket Bakery with the yeast of our first beer,



KIDS MENU

12 & UNDER ONLY

I DON'T KNOW **\$12⁵⁰**

Mini cheeseburger & fries.

I DON'T CARE **\$12⁵⁰**

Chicken nuggets & fries.

I'M NOT HUNGRY **\$12⁵⁰**

Mac n cheese.

WHEN ARE WE LEAVING? **\$12⁵⁰**

Cheese pizza

I'M BORED **\$12⁵⁰**

Ice cream sundae with chocolate & caramel sauce

CAN I HAVE YOUR PHONE? **\$12⁵⁰**

Waffle, caramelised banana, streaky bacon, maple syrup, whipped cream.

BREAKFAST ADD-ONS

Eggs x 2	+\$5	Hash Brown x 1	+\$3
Guacamole	+\$5	Bacon Rashers x 2	+\$5
Jalapeños	+\$3	Sausages x 2	+\$7
Garlic Shrooms	+\$5	Chorizo	+\$5



SCAN TO SEE WHAT WE CURRENTLY HAVE AVAILABLE ON TAP



THANKS FOR COMING TO VISIT US AT OUR NECK OF THE WOODS

- Vegetarian Vegan Spicy Gluten-free

Our kitchen uses shared equipment, and while we strive to minimize cross-contamination, we cannot guarantee a completely gluten-free environment.

MENU



Our menu is a melting pot of different cultures and styles from our culinary journey. But the constant ingredient is LOVE for good food & hospitality.

Jeffery MacLean - Head Chef

TO SHARE OR NOT TO SHARE?

(THAT IS THE QUESTION)

FRIES  **\$12⁵⁰**

With parmesan & truffle oil. Aioli dip.

GARLIC BREAD BITES  **\$15⁰⁰**

Sourdough bread, confit garlic, feta whip & parsley.

STICKY CHICKEN WINGS  **\$19⁰⁰**

3 full chicken wings tossed in your choice of sauce:

- mango jalapeño
- spicy smoked maple & yuzu sauce
- hot honey

CAULIFLOWER BITES   **\$16⁵⁰**

Fried cauliflower coated in NOTW house spices, served with a tzatziki dip.

CEVICHE CONES **\$17⁵⁰**

3 x trevally ceviche with red onion, red chillies, fresh lime, coriander, garlic, sake, served in fried tortilla cones.

CHICHARRÓNS  **\$12⁵⁰**

Deep fried pork skin with rosemary salt.

JALAPEÑO POPPERS   **\$17⁵⁰**

Jalapeños filled with feta whip, wrapped in streaky bacon.

POUTINE

OG POUTINE  **\$19⁵⁰**

Fries topped with real cheese curds & rich brown gravy.

TEX-MEX POUTINE   **\$27⁵⁰**

Fries topped with real cheese curds & rich brown gravy loaded with chilli beans, corn, guacamole, jalapeños, sour cream, coriander & sriracha.

BRISKET POUTINE  **\$27⁵⁰**

Fries topped with real cheese curds & rich brown gravy loaded with slow cooked pulled beef brisket, roast red peppers, baby spinach & fried shallots.

PULLED PORK POUTINE  **\$27⁵⁰**

Fries topped with real cheese curds & rich brown gravy loaded with BBQ pulled pork, chicharróns, apple & jalapeño salsa.

Our cheese curds are made locally in Tauriko by Curds First, owned by a French Canadian couple.



BURGERS

WAGYU SMASH BURGER GRAVY DIP & FRIES **\$27⁵⁰**

Smashed beef wagyu patty, NOTW pickles, American cheese, chipotle aioli, smoked house ketchup, on a brioche sourdough bun, served with gravy dip. **Make it a double burger +\$5.50**

PAPI-CHULO SMASH BURGER & FRIES  **\$27⁵⁰**

Smashed beef wagyu patty, NOTW pickles, American cheese, adobo chipotle peppers, smoked house ketchup, sriracha coleslaw, fried shallots, on a brioche sourdough bun.

Make it a double burger +\$5.50

MAMA-CITA CHICKEN BURGER & FRIES  **\$27⁵⁰**

Buttermilk fried chicken tenders, rocket, bacon bits, salsa, mango jalapeño sauce, chipotle aioli, on a brioche sourdough bun.

MISO-SEXY FISH BURGER & FRIES **\$27⁵⁰**

Pan fried miso glazed trevally, tomato salsa, mesclun, caper aioli, on a brioche sourdough bun.

SEOULFUL VEGE BURGER & FRIES    **\$24⁵⁰**

Pumpkin & quinoa pattie, Korean BBQ sauce, Asian slaw, mesclun, chipotle aioli, brioche sourdough bun.

Gluten-free buns available +\$2

DESSERTS

STONEFRUIT CRUMBLE **\$16⁰⁰**

Nectarine & cherry crumble with French vanilla bean ice cream.

APPLE PIE SPRING ROLLS **\$16⁰⁰**

Three spring rolls filled with hot apple filling, tossed in cinnamon sugar with a duo of salted caramel & crème anglaise dip.

CRÈME BRÛLÉE **\$16⁰⁰**

The classic. Silky vanilla custard topped with thin crunchy caramelised topping & chocolate dipped lady finger.

CHOCOLATE DELIGHT  **\$16⁰⁰**

Chocolate torte (GF), chocolate mousse, with pretzel, oreo & pistachio crumb.



PIZZAS

HAND STRETCHED SOURDOUGH - 12 INCH

SAUSAGE FEST **\$27⁰⁰**

Pepperoni, chorizo & sausage, tomato marinara.

TRUFF LOVE **\$27⁰⁰**

Truffled mushroom, prosciutto & rocket, feta whip.

THREE LITTLE PIGGIES **\$27⁰⁰**

Pulled pork, crackling, bacon bits, pickled onion, apple & jalapeño salsa, BBQ sauce.

ARTI CHICK **\$27⁰⁰**

Artichoke, roast chicken, pesto, tomato, rocket, tomato marinara.

PRAWN STAR **\$27⁰⁰**

Prawn, prosciutto, pesto, rocket, red onion, tomato marinara.

GARDEN PARTY  **\$27⁰⁰**

Caramelised onion, roasted pumpkin, rocket, roasted peppers, balsamic glaze, feta whip.

Swap feta whip for tomato base for vegan option

STICKY SITUATION **\$27⁰⁰**

Stonefruit, prosciutto, rocket, walnuts, hot honey, feta whip.

Gluten-free bases available +\$2

OTHER

THAI ME UP BEEF SALAD **\$25⁵⁰**

Asian coleslaw, coriander, mint, rocket, mesclun, crispy noodles, sesame seeds, red onion, fried shallots, with Thai dressing.

CHICKEN CAESAR SALAD **\$24⁵⁰**

Cos lettuce, garlic focaccia croutons, pancetta, roast chicken, house caesar dressing, parmesan, boiled egg.

CHEF SALAD **\$21⁵⁰**

Changes regularly. Please ask your server.

STEAK & CHIPS  **\$38⁵⁰**

200g Sliced bavette steak, cooked medium, red wine gravy, served with fries & salad.

Add prawns + \$6 Add mushrooms + \$5

MEX BAKED POTATO    **\$24⁵⁰**

Chilli beans, corn, cheese, guacamole, jalapeños, sour cream, coriander & sriracha.

Add pulled brisket + \$6.50

PESTO CHICKEN PASTA **\$25⁵⁰**

Spaghetti, pesto, roast chicken, pancetta, mesclun.

IMPOSTER PASTA    **\$23⁵⁰**

Vegetable noodles, tomato, mushroom, roast capsicum, roast pumpkin, vegan feta, mesclun.