

# Breakfast Menu

Mon - Fri 6.30am - 11am Sat - Sun 7am - 11am

### The Langlands' Big Breakfast

Gourmet pork sausage, streaky bacon, cheesy kransky, grilled balsamic tomato, sauteed thyme portobello mushrooms, baked beans, hash brown, Italian sourdough ciabatta, eggs served your way. (GF DF on request) - \$28.50

### Ham and Provolone Croast

Ham and provolone cheese smashed croissant with avocado, poached egg, balsamic rocket salad, grated pecorino and smoked paprika EVOO drizzle.

(V on request) - \$25

#### Baked Shakshuka

Spiced tomato, eggs, bell pepper, smoked paprika EVOO drizzle, parsley feta crumbs, house lemon labneh, dukkha, toasted garlic butter Turkish bread.

V (GF on request) - \$24

### Eggs Benedict

English muffin topped with poached eggs, bacon, chorizo crumbs, chives and house-made hollandaise. (GF on request) - \$25

### Eggs Royale

English muffin topped with poached eggs, smoked salmon, rocket, onion caviar, dill and house-made hollandaise.

(GF on request) - \$27

### Eggs Florentine

English muffin topped with poached eggs, thyme portobello mushrooms, spinach, pecorino cheese, nutmeg and house-made hollandaise.

V (GF on request) - \$23

### Brew'd Ultimate French Toast

Brioche, creamy cocoa hazelnut, caramelized banana, vanilla mascarpone, glazed cinnamon strawberry, hazelnut candy, maple syrup.

V - \$23 With Bacon - \$27

### Croffle Menu

V - \$18.50

**Strawberry** mascarpone cream, hazelnut candy, glazed cinnamon strawberry, coconut flakes.

**Cocoa hazelnut** mascarpone cream, double chocolate cookie, Hershey's chocolate sauce.

**Pistachio** mascarpone cream, coconut flakes, crushed pistachio, glazed cinnamon strawberry.

### House-Made Granola

Mango chia pudding, mango coconut yogurt, glazed cinnamon strawberry, pistachio cream, coconut flakes, meringue, honey and nuts.

V (DF VG on request) - \$17

### Eggs on Toast

Two eggs, cooked to your liking served on toasted sourdough ciabatta.

V (GF DF on request) - \$12

### Sides

Streaky bacon (4) - \$8

Gourmet pork sausages (2) - \$8

Smoked salmon - \$11

Hashbrowns (3) - \$8

Sauteed thyme mixed mushrooms - \$8

Eggs your way (2) - \$8

Grilled balsamic tomato halves (2) - \$8

Smashed avocado - \$10

me&u scan to order:









# Lunch Menu

Mon - Sun 11am - 3pm

# Double Smashed Beef and Chorizo Burger

Prime beef and chorizo patties, gem lettuce, streaky bacon, American burger sauce, gherkins, cheddar, tomato, battered onion rings, skin on fries.

(GF DF on request) - \$28.50

### Brew'd Chicken Sando

Crispy herb panko chicken cutlet on open provolone melted ciabatta sourdough, streaky bacon, balsamic wild rocket, charred pepper, sundried tomato pesto, garlic aioli and grated pecorino. Skin on fries.

- (V on request) \$28.50

### Saffron Seafood Chowder

Mussels, Blue Cod, shrimp, salmon, sweet corn, crispy shallots, and toasted garlic butter Turkish bread.

- \$26

### Lasagna Sorghum Pasta

Baked with Napolitana sauce, basil pesto oil, wild rocket, charred pepper and balsamic glaze.

VG GF DF - \$25.50

me&u scan to order:



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Brew'd Cafe Weekdays 6.30am - 4pm Weekends 7am - 4pm



Niche Bar Tuesday - Saturday 4pm - Late



Meld Fusion Restaurant Tuesday - Saturday 5pm - 10pm



360 Bar

Tuesday - Saturday 4pm - Late



Two Doors Down Restaurant and Bar Monday - Sunday 4pm - Late

# Kiwi Classic Fish and Chips

Beer battered Blue Cod, rough-cut tartare sauce, crushed peas, garden salad and skin on fries.

(GF DF on request) - \$37

# Wagyu Beef Salad

Marinated grilled wagyu rump, seasoned corn ribs, mixed greens & cilantro avo lime drizzle, chorizo crumbs, chipotle aioli, feta crumble and buttered smashed gourmet potato.

(GF on request) - \$27

## Skull Island King Prawn Pasta

Pan seared shell butter king prawns, Romesco sauce, sauteed olives and cherry tomato fettuccine, chorizo crumbs, basil, chilli flakes, grated pecorino, EVOO drizzle.

- \$31

### Skin On Fries

With house-made aioli and tomato sauce.

V GF DF - \$10