

ESTD.  2010

# EVEREST

BAKERY • CAFÉ • BISTRO

## BREAKFAST/LUNCH MENU

Served until 3.30pm

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<b>MUESLI/GRANOLA</b> with fresh berries and yoghurt (*DF)	\$14
<b>FREE RANGE EGGS</b> with sourdough (*GF) add ons – bacon \$4 – beans / sausage / tomatoes / mushrooms \$5	\$12
<b>EVEREST BREAKFAST</b> eggs, bacon, mushrooms, beans, hashbrown, tomatoes, cheese kransky (GF)	\$26
<b>VEGETARIAN BREAKFAST</b> poached egg, falafel, tomatoes, mushrooms, pickled red onion (V)(GF)(DF)	\$24
<b>EGGS BENEDICT</b> kumara rosti, poached eggs, spinach, bacon, hollandaise (GF) add ons – salmon \$4 – champagne ham \$4	\$23
<b>WAFFLES</b> two waffles with your choice of – bacon & banana – or – berry & whip (V) – and drizzled with maple syrup	\$20
<b>SMASHED AVOCADO</b> pickled tomatoes, smoked whipped feta, balsamic vinaigrette (KETO)	\$24
<b>STEAK SANDWICH</b> caramelized onion, bacon jam, mesclun, portobello mushroom, melted cheese sitting on toasted sourdough (*GF)	\$28
<b>BOWL OF MAKIKIHI SKIN ON CHIPS</b> with aioli and tomato sauce (V)(*VE)	\$10

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(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (\*) OPTION AVAILABLE

Any other dietary requirements, please let our friendly staff know

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# EVEREST

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## DINNER MENU

Served from 5pm

### ENTREE

<b>BRUSCHETTA</b> smoked whipped feta, cherry tomatoes, pickled red onion, mesclun, balsamic vinaigrette (V)[*VE]	\$14
<b>SALT &amp; PEPPER SQUID</b> with citrus salad	\$15
<b>ARANCINI</b> pea and mushroom with smoked garlic aioli (V)	\$16.5
<b>SLOW COOKED BEEF CROQUETTES</b> with smoked garlic aioli and salad	\$16.5
<b>STUFFED WOODFIRE EGGPLANT</b> moroccan spiced lentils topped with parmigiano reggiano (V)(GF)	\$17
<b>BOWL OF MAKIKIHI SKIN ON CHIPS</b> with aioli and tomato sauce (V)[*VE]	\$10

### MAIN

<b>EYE FILLET STEAK</b> potato gratin, red wine jus, garlic stuffed portobello mushroom	\$42
<b>BEEF BURGER</b> homemade double patty, bacon jam, house-made gherkins, 3 onion rings, mesclun, cheddar cheese with skin on makikihi chips and garlic aioli	\$32
<b>PAN FRIED FISH</b> with israeli herbed couscous, oven roasted seasonal vegetables, and white wine jus (DF)	\$30
<b>RED THAI BEEF SALAD</b> with pickled daikon, mesclun, nauc cham, and cherry tomatoes (GF)(DF)	\$30
<b>PEA AND MUSHROOM RISOTTO</b> with parmigiano reggiano (V)	\$28.5
add on - herb poached chicken	\$34.5

EXTRAS	Green Salad \$9.5	Greek Salad \$11	Roasted Potatoes \$11	Onion Rings (x6) \$6	Oven-Roasted Portobello Mushrooms (x4) \$9	Steamed Vegetables \$10
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## WOODFIRE PIZZA

Served from 5pm

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### TRADITIONAL

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<b>MARGARITA</b> tomato base with fresh basil and mozzarella (V)	\$20
<b>PEPPERONI</b> tomato base with pepperoni, red onion, and cheese	\$20
<b>HAWAIIAN</b> tomato base with ham, pineapple, red onion, and cheese	\$20.5
<b>THREE CHEESE</b> tomato base with cheddar, mozzarella, parmigiano reggiano (V)	\$18.5

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### GOURMET

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<b>MOROCCAN LAMB</b> spiced tomato base, moroccan lamb, red onion, cheese, tzatziki yoghurt	\$26.5
<b>WALNUT BLUE CHEESE</b> tomato base, walnuts, pear, blue cheese, rocket, balsamic vinaigrette	\$25.5
<b>CAJUN CHICKEN</b> spicy buffalo base with cajun chicken jalapenos, ranch sauce, cheese, and red peppers	\$26
<b>MEDITERRANEAN VEGE</b> tomato base with zucchini, red onion, cherry tomatoes, capsicum, and sliced mushroom (V)(VE)	\$24

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## DESSERT MENU

Served from 5pm

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**CITRUS CAKE** **\$16**

drizzled with lemon syrup and lemon  
and caramel shard, topped with vanilla  
bean ice cream

**HOUSE-MADE PANNA COTTA** **\$16**

with fresh berries and cream

**CHOCOLATE AND SALTED CARAMEL TART** **\$16**

with cream roasted pistachio  
and ice cream

**HOUSE-MADE CHEESECAKE** **\$16**

with your choice of ice cream or cream

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