

The background of the entire poster is a vibrant, stylized illustration of tropical foliage. Large, dark green leaves with prominent veins are layered, with some leaves showing bright yellow and pinkish-red variegation. The style is reminiscent of mid-century modern graphic design. The text is overlaid on this background.

[MEADOW]

ST HELIERS BAY

BREAKFAST + BRUNCH

FOLLOW US

 Meadow St Heliers  meadow_stheliers

FUNCTION ENQUIRIES:

[INFO@MEADOWRESTAURANT.CO.NZ](mailto:info@meadowrestaurant.co.nz) | [09] 215 8332 | MEADOWSTHELIER.CO.NZ

All Day Breakfast (8.30am - 3pm)

NUTTY GRANOLA	\$18
Raglan coconut yoghurt + seasonal fruit	
BRIOCHE FRENCH TOAST	\$18
banana, berry mascarpone, maple syrup - add streaky bacon \$5	
EGGS ANY WAY	\$12
free range eggs, fried / scrambled / poached on grain or sourdough toast (GF)	
EGGS BENEDICT	\$23
poached eggs, english muffin, truffle hollandaise, greens with smoked salmon / streaky bacon / mushroom	
MEADOW BIG BREAKFAST	\$27
pork fennel sausages, streaky bacon, hash brown, mushrooms, vine roast tomato, bean salsa, two eggs + toast	
MEADOW VEGETARIAN	\$25
avocado, hash brown, mushrooms, vine roast tomato, bean salsa, two eggs + toast	
OMELETTE (V)	\$24
bacon, cheese + mushroom - vegetarian option available	
'BEST UGLY' BAGEL	\$23
greens, avocado, poached eggs, tomato, streaky bacon + hollandaise	
MEDITERRANEAN FALAFEL	\$21
tomato relish, feta cream + herbs	
AVOCADO SMASH ON GRAIN TOAST	\$22
feta, pickles, salsa verde, cucumber, vine tomato + poached egg - add streaky bacon \$5	

Crêpes

WILD BERRY CRÊPE	\$9
marinated mixed berries, mint + yoghurt	
HAZELNUT CRÊPE	\$9
SALTED CARAMEL CRÊPE	\$9
salted caramel, hazelnut crumble + Duck Island vanilla ice cream	
LEMON CRÊPE	\$9
vanilla sugar, lemon juice, lemon wedge + citrus zest	

Lunch (11am - 3pm)

CATCH OF THE DAY	\$34
roasted gourmet potatoes, baby carrots, broccolini + harissa	
SEARED HALLOUMI SALAD (V)	\$23
mixed greens, beetroot + candied walnuts - add chicken \$7	
CAESAR SALAD	\$19
lettuce, parmesan, bacon, anchovies, poached egg, croutons, caesar dressing - add chicken \$7	
ASIAN INSPIRED SALAD	\$25
greens, capsicum, tomato, cucumber, carrot ribbons, quinoa, satay sauce + garlic prawns or asian glazed chicken	
WAGYU BEEF BURGER	\$25
onion relish, cheddar, greens, tomato, pickle, chipotle mayo + truffle fries	
CHICKEN BURGER	\$24
Greens, avocado, brie and salsa + truffle fries	
BATTERED FISH & CHIPS (GF)	\$28
mixed green salad + tartare sauce	
MEADOW CHICKEN CURRY	\$28
Jasmine rice and poppadom	
CREAMY MUSHROOM RISOTTO (V)	\$26
onion, garlic, wild mushroom, parmesan - add chicken \$7	

Pizzas

GARLIC + PARMESAN PULLED BREAD (V)	\$14
olive oil, balsamic	
MARGHERITA (V)	\$22
tomato, basil, bocconcini, neapolitan sauce + mozzarella	
CAJUN CHICKEN	\$24
onion, capsicum, mushrooms + chilli flakes	
PULLED LAMB	\$24
jalapeño, neapolitan sauce, harissa + mozzarella	
CHORIZO	\$24
roasted capsicum, chilli + mozzarella	
PROSCIUTTO	\$24
bocconcini, rocket, neapolitan sauce + mozzarella	

Gluten-free and Dairy-free variations of certain dishes available – please ask our staff

Sides

Hash brown	\$4
Streaky bacon	\$7
Preserve on toast	\$6
Smoked salmon	\$8

Vine roast tomatoes	\$6
Mushrooms	\$6
Truffle fries, parmesan + aioli	\$9