

WINE**SPARKLING**

Summer Mimosa	14
Paradise Prosecco	10

WHITE WINE

2024 Eradus Sauv Blanc	14/65
2024 Whitehaven Pinot Gris, Nelson	15/70
2024 Odyssey Chardonnay	15/70

ROSÉ

2024 Dancing Waters Rose	15/70
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BREWS / CIDER

On Tap (425ml)	11
Good George Lager Lager 4%	

Bottles (330ml)	9
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Good George Virtual Reality Hazy Ipa 0%	
Good George Fog City Hazy Ipa 4.8%	
Good George Black Doris Plum Cider 4%	

BRUNCH COCKTAILS

Aperol Spritz — prosecco, aperol, soda water	16
Limoncello Spritz - prosecco, limoncello & soda	16

SOFT & SODA

Almighty Sparkling Water — Peach and ginger/ blood orange	7
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lemonade/ lemon, lime, bitters /diet ginger beer cola/ ginger beer	7.5
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Kombucha	9
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SMOOTHIES

Berry — banana, apple, orange, mixed berries	9.5
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Tropical — mango, pineapple, banana, chia, apple, orange	9.5
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JUICE

Orange	8
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Phoenix — apple + orange + mango / apple + feijoa / apple + mango + passionfruit	8.5
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OVER ICE

Iced Americano	5.5
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Iced latte	7
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Iced chocolate / mocha / chai	7
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Vietnamese iced coffee / strawberry matcha/ matcha	7.5
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MAKE IT CREAMY add ice cream	2.5
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We allow for a 1 ½ hour seating allocation at Weave. As our space is for everyone when using a laptop you may be asked to relocate your seating so we can accommodate all of our customers.

MENU

Free-Range Eggs — poached or fried on Volare sourdough, tomato kasundi [V]	15
+ scrambled eggs	2
+ gluten free bread	3.5

Benny — poached eggs on a corned beef potato gratin, creamed kale, confit cherry tomatoes, pimento oil and a seeded mustard hollandaise sauce [GF]	25.50
+ roasted field mushroom	7.5
+ Vandy's bacon / cold smoked salmon	9

OG Chilli Scram — scrambled eggs, chorizo crumb, spring onion, pecorino, chilli jam, pickled cauli, sourdough [*]	28
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Turkish Eggs — Garlic & dill labneh, aleppo chilli butter, herb oil, poached eggs and turkish bread (V)	19
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Weave Mushrooms — ginger and sesame infused shitake, swiss brown, pickled enoki with weave dressing, cauliflower bread, smashed edamame, kewpie lime miso mayo, [V/GF]	26
+ Vandy's bacon / cold smoked salmon	9

Asian Nourish Bowl — Soya sesame tofu, sichuan pumpkin with peanuts, sprouts, grilled broccolini and a kimchi slaw (V/GF/VG)	25
Add chermoula chicken	8

Fish and Chips — Beer battered fresh daily fish, salad greens, lemon, shoestring fries served with malt vinegar and a russian dressing	28
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Chermoula Chicken — served on a coconut, vanilla kumera puree with rocket leaves and a lemongrass, lime and mandarin slaw (GF)	27
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Burger - Magill's Hereford prime beef brisket pattie, smoked cheddar, confit shallots, pickled beetroot, iceberg lettuce, bacon dusted ranch on a brioche bun (*)	27
Add fries	5

ON THE SIDE

NZ shoestring fries + aioli	10
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Vandy's bacon / cold smoked salmon	9
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Halloumi	
Ginger infused medley of mushrooms	7.5

Please notify your waiter if you have a food allergy so we can best accommodate you. All our meats, fish and eggs are free-range and ethically sourced.

Our kitchen facilities contain or come into contact with **wheat, eggs, nuts, tree nuts, lupins, fish, shellfish and dairy**

[Vg]Vegan [V]Vegetarian [GF]Gluten Friendly [DF]Dairy Free

*gluten-free free on request >vegan on request [P]Paleo