

SCROGGIN

COFFEE AND EATERY

ALL DAY MENU

'THE ONE HANDER'

Bacon | egg | gouda | tomato jam | aioli
| milk bun bap
\$13

SCROGGIN GRANOLA

Orange and cardamom granola |
summer stone fruit compote | wildflower
honey | Raglan Coconut yoghurt
\$15 - GF, DF, V

GREEN BREAKY BOWL

Seeded avocado | pickled onions | french
green lentils | haloumi | poached egg |
massaged kale | watermelon radish |
citrus vinaigrette (+ beetroot cured Mt
Cook salmon \$5)
\$22 - GF, DF*, V*

SHAKSHUKA

Tomato | capsicum | butter beans |
poached eggs | pesto | coconut
yoghurt or labneh | focaccia bread
\$21 - GF*, DF, V*

A SCROGGIN BENEDICT

Potato rosti | crispy kale | honey
hollandaise | chili oil | rocket | two
poached eggs
\$22 - GF

THE FULL SCROGGIN

Two free range eggs | Scroggin
bacon or sausage | sautéed kale | field
mushrooms | pesto | pickled onions |
focaccia
\$25

GREEN PEA PANCAKES

Two poached eggs | dukkah | cucumber |
microgreens | avocado
\$23
GF, DF | V*

CREAMY GREEN TOAST

Pea and avocado mash | microgreens |
sau-teeed zucchini | cherry tomatoes |
dukkha
\$17 - GF*, V, DF

BEETROOT TOAST

Beet hummus | whipped goat cheese |
golden beets | walnuts | microgreens
\$17 - GF*

BREAD PUDDING FRENCH TOAST

Summer fruit compote | Raglan
Coconut yoghurt | toasted hazelnuts |
maple syrup
\$20 - GF, DF, V

SUMMER GREENS SALAD

Beetroot | butter beans | mixed greens |
seeded avocado | citrus vinaigrette
\$19 (+ beetroot cured Mt Cook salmon \$5)
GF, DF, V*

GRILLED CHEESE SANDO

Kimchi | thyme | smoked gouda | kale |
japanese mayo | housemade chips | pickles
\$19

RUBEN SANDO

Pastrami | gherkins | sauerkraut |
rocket | smoked gouda | Russian dressing
| housemade chips | pickles
\$19

SIDES + EXTRAS

Shoe string fries w/ miso aioli - \$9
Scroggin Bacon or Sausage - \$6.5
Beetroot cured Mt Cook salmon - \$6
Two free range eggs - \$5
Avocado - \$4
Toast w/ PB + J - \$7
Toast - \$3 (Sourdough, focaccia OR
Scroggin gluten free seed bread)

We can substitute gf bread on any dish for \$2.

*GF - Gluten Free | DF - Dairy Free
V - Vegetarian | V* - Vegan*

*Nuts, seeds, dairy, gluten and eggs hang out
in the same kitchen, so we're not 100% risk
free. Please inform us if you have any
allergies and we'll do our best to keep you
safe.*



PLEASE ORDER AT THE COUNTER

SCROGGIN

COFFEE AND EATERY

DRINKS

COFFEE | By Flight Coffee

Filter Coffee - 4
Cold Brew - 5
Espresso - 4
Long Black - 4.2
Americano - 4.2
Macchiato - 4.2
Cortado - 4.7
Flat White - 4.7 / 5.5
Cappuccino - 4.7
Latte - 4.7 / 5.5
Mocha - 4.7 / 5.5
Chai Latte *Tea Drop* - 4.7 / 5.5
Turmeric Latte | *Alchemy Original* - 5 / 6
Matcha Latte - 5 / 6
London Fog - 4.7 / 5.5
Espresso Spritzer - 5.5
Hot Chocolate - 4.7 / 5.5
Vegan Cacao - 6.5

Add - housemade syrups

Vanilla bean
Dark chocolate mocha

TEA | By Noble & Savage - 5

English Breakfast
Earl Grey
Jasmine Green Tea
Iron Goddess Oolong
Maple Walnut Rooibos
Peppermint Breeze
Ginger Lemongrass
Chamomile Blossom

COLD BEVERAGES

Freshly Squeezed Orange Juice - 5
Bottled by the Sun Freshly
Squeezed Juices - 6
Housemade Strawberry Plum Ice Tea - 7
Swig Kombucha - 6
CHIA - 6
Coke Bottle - 5
Diet Coke - 5
Sparkling Coconut Water - 6
Antipodes Sparkling Water - 6

SMOOTHIES

BREAKFAST | Banana | Tahini |
Cinnamon | Maca | Oat - 9.5

GREEN | Banana | Avocado | Coco Milk |
Kale | Chia - 9.5

BERRY | Banana | Berries | Coco Milk |
Lemon - 9.5

MILKS

Anchor Dairy whole and skim
All Good Oat milk - 1
Milklab - almond | coconut | soy - 1



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