



ALL DAY MENU - PLEASE ORDER AT THE COUNTER

SCROGGIN GRANOLA

Housemade granola | apple butter | Raglan
Coconut yoghurt
\$15 - GF | DF | VV

ALPINE START PORRIDGE

Oats | apple butter | housemade nut brittle
| coconut yoghurt | cacao nibs
\$16 - GF* | DF | VV*

CREAMY MUSHROOM TOAST

Wild mushrooms | thyme | coconut cream |
chili oil | sourdough
\$22 - GF* | VV

PUMPKIN TOAST

Spiced pumpkin hummus | crispy cauliflower
| whipped goat cheese | sage | dukkah |
sourdough
\$19 - GF* | VV*

WINTER BREAKY BOWL

Kale | crispy cauliflower | pickled onions
| quinoa | haloumi | poached egg | tahini
dressing
\$22 - GF | DF* | VV*
+\$5 beetroot cured Mt Cook salmon

SCROGGIN BENEDICT

Potato rosti | crispy kale | honey
hollandaise | chili oil | rocket | two
poached eggs | dukkah
\$23 - GF

SLOW COOKED LAMB SKILLET

Korean BBQ baked beans | rocket | herbed
labneh
\$26 - GF | DF*

HERBED HASH

Root vegetable & brussel sprout hash |
cauliflower puree | fresh herbs | two fried
eggs | bacon
\$23 - GF | DF | V*

THE ONE HANDER

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

BASIC BREAKFAST

Two eggs, poached, scrambled OR fried |
tomato jam | sourdough
\$13
+ bacon \$6
+ sausage \$6
+ salmon \$6

BUCKWHEAT PANCAKES

Orange | maple syrup | coconut yoghurt | toasted
hazelnuts
\$20 - GF | V

WINTER SALAD

Cauliflower | broccoli | rocket | apple | quinoa
| chickpeas | feta | tahini dressing
\$20 - GF | DF | VV*
+\$5 beetroot cured Mt Cook salmon

GRILLED CHEESE SANDO

Kimchi | broccoli | thyme | smoked gouda |
japanese mayo | sourdough | housemade chips
\$19 - V
(Kids grilled cheese available \$9)

SCROGGIN MUFFALETTA SANDO

Slow cooked lamb | goat cheese | olive and
capsicum tapenade | kale | dark rye sourdough |
housemade chips
\$19

SOUP OF THE DAY

See menu board | served with fresh house-baked
focaccia bread
Cup \$9 / bowl \$14 - GF* | DF | VV

SIDES

Fries w/ miso aioli | \$9
Housemade bacon or sausage | \$6.5
Beetroot cured Mt Cook salmon | \$6.5
Free range egg | \$3
Potato rosti | \$3
Field mushrooms | \$3
Toast w PB & house jam | \$7
Toast & butter | \$3 (+\$3 for housemade GF seed
bread)

GF - gluten Free | DF - dairy free
V - vegetarian | VV - vegan | * - on request

We can substitute our housemade gluten free friendly seed
bread on any dish with GF* for +\$3

Please inform us if you have any
allergies. Nuts, seeds, dairy, gluten and eggs all hang
out in the same kitchen.

WE LOVE LOCAL

We are proud to say, the majority of our menu is
homemade, including our bacon and sausage! We also LOVE
local and serve strictly free range eggs from **Wanaka
Free Range.**





DRINKS - PLEASE ORDER AT THE COUNTER

COFFEE | Flight Coffee B2 Blend

BLACK | 4.3

ESPRESSO
LONG BLACK
AMERICANO

WHITE | 4.7 / 5 / 5.5

MACCHIATO
PICCALO
CORTADO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA

SEASONAL SINGLE ORIGIN

COLD BREW | 5
FILTER COFFEE | 5

ALTERNATIVE LATTES

CHAI LATTE | 4.7 / 5 / 5.5
HOT CHOCOLATE | 4.7 / 5 / 5.5
LONDON FOG | 5.5
TURMERIC LATTE 4.7 / 5 / 5.5
JAPANESE MATCHA LATTE | 5 / 5.5 / 6
MAGIC MUSHROOM CACAO MUG | cacao, coconut sugar, chaga, jing, reishi, cordyceps & maca w warm plantbased milk | 8
IMMUNITY TONIC | Manuka honey, ginger, turmeric & lemon | 6

FLAVOURS | +0.5

vanilla bean | caramel

MILKS

ANCHOR DAIRY | whole and skim
ALL GOOD | oat | +1
MILKLAB | coconut | macadamia | almond +1

LOOSE LEAF TEA | Webster's Organic | 5

ENGLISH BREAKFAST (black blend)
EARL GREY (black blend)
CHAI (black blend)
BLOOD ORANGE (rooibos blend)
KAWAKAWA (green blend)
SENCHA (green blend)
PEPPERMINT (herbal blend)

COLD BEVERAGES

HONEST SQUEEZED ORANGE JUICE | 5
BOTTLED BY THE SUN FRESHLY PRESSED JUICES | 6
STRAWBERRY PLUM ICED TEA | 5
B-EFFECT KOMBUCHA | original | jasmin | 8.5
SIX BARREL SODA | lemonade | ginger ale | cola 6
SPARKLING COCONUT WATER | ginger & tumeric | lemon | 6
ANTIPODES SPARKLING WATER | 500ML | 1L | 6/8

HOMEMADE BAKED GOODS EVERYDAY

Please check out the counter for our daily seasonal selection. Baked fresh everyday.

EVERY ADVENTURE STARTS WITH A BAG OF SCROGGIN...

Full of the sweet, the savoury and the salty, it's a mix of all things good. **Nibble at the beginning, devour at the end**, and savour through all the moments in between as you stop and marvel at the world around.

Best shared with friends or in the presence of the wild, a great bag of scroggin is a staple for a life of exploration.

Here in Wānaka, we're never far from an adventure. The mountains, bush, valleys, lakes and rivers that surround us are **a constant source of flavour and inspiration**. We're damn lucky to call this place home, and it's so good we just have to share it.

For many folks (like us) who spend their time exploring this wonderful area, **our best memories are of being huddled into backcountry huts**, sharing meals with friends - new and old. These humble places have a unique way of bringing people together. They're places to share awe, stories and sore feet.

We decided we needed more of these moments, and it wasn't long before Scroggin was born. **A café, an escape, and a space to enjoy the best bits in life.**

