

THE APOTHECARY

• LICENSED.
• EATERY.

BREAKFAST AND LUNCH MENU

BREAKFAST TILL 12PM

House Granola V, DI	\$22.00
Manuka honey roasted granola, chia seeds, mixed nuts, raisins, coconut chips, fresh seasonal fruit, coconut yoghurt, coconut milk	
The Full Howick Breakfast	\$34.00
Eggs any style, creamy mushrooms, house made hash, sausage, grilled vine tomatoes, bacon, baked beans and sourdough <i>Add Black Pudding + \$8.00</i>	
Smashed Avo VEG, V, DI	\$24.00
Smashed avocado with cows feta, honey seeds, cherry tomatoes, roasted almonds, and pomegranate on sourdough <i>Add Bacon + \$8 Add Grilled Halloumi + \$6 Add Egg + \$5</i>	
Mince on Toast	\$25.00
Mince on toast, seasoned New Zealand ground beef on toasted sourdough <i>Add Egg + \$5 Add Black Pudding + \$8.00</i>	
Eggs Benedict GIO	\$23.00
Eggs benedict on sourdough, poached free range eggs, spinach, and hollandaise	
Smoked Salmon Bene	\$27.00
Bacon Bene	\$27.00
Mushroom Bene	\$25.00
Creamy Mushrooms V, GI, DI OPTION	\$25.00
Creamy mushrooms with pesto, parmesan cheese, roasted almonds and rosti <i>Add Toast + \$4</i>	
Eggs On Toast V, GIO	\$16.50
Two free range eggs cooked your way (poached, fried or scrambled) on sourdough <i>Add Bacon + \$8 Add Smoked Salmon + \$8.5 Add Mushrooms + \$7 Add Hasbrowns + \$7 Add Black Pudding + \$8.00</i>	
Waffles	\$22.00
Belgian waffles topped with grilled banana, seasonal fruit, rich berry compote, whipped cream, drizzled with maple syrup <i>Add Bacon \$8</i>	

GOURMET TOASTIES & HOAGIES

AVAILABLE ALL DAY

Rueben Toasted Sandwich	\$24.00
Corned beef, sauerkraut, mustard, swiss cheese, pickles with Russian dressing in sourdough	
Philadelphia Cheesesteak Hoagie	\$26.00
Stir fried porterhouse, onions, bell peppers with swiss cheese on a hoagie roll	
Croque Monsieur	\$24.00
Ham and cheese sandwich made with grated parmesan, dijon mustard and bechamel sauce, toasted in thick cut sourdough	
Bacon Buttie	\$16.00
Classic English bacon buttie served between two slices of buttered white bread. <i>Toasted on request</i>	

MAINS FROM 12PM

Soup of the Day	\$24.00
Served with garlic bread	
Fish of the Day DI	\$33.00
Fresh pan seared market fish served with roasted rosemary vegetables and finished with a creamy lemon, saffron, coconut cream, and white wine sauce	
Bacon and Mushroom Carbonara VO	\$36.00
Tender spaghetti tossed with crispy bacon, sauteed mushrooms, and a rich egg sauce, finished with shaved parmesan and black pepper VEGETARIAN OPTION \$32.00	
Fettuccine Chilli Garlic Prawns	\$36.00
Chilli garlic prawns with fettuccine in a creamy Alfredo sauce, finished with parsley and shaved parmesan	
Mac ‘n’ Cheese	\$25.00
Tender elbow pasta tossed in a rich cheese sauce, baked under a crunchy golden breadcrumb and parmesan topping <i>Add Smoked Chicken +\$8 Add Bacon +\$8</i>	
Spaghetti Bolognese	\$30.00
Slow cooked beef mince ragu in a garlic, herb, tomato and red wine sauce finished with parsley and shaved parmesan	
Caesar Salad GI	\$26.00
Served with lettuce, croutons, parmesan, bacon, sundried tomatoes, anchovies, Caesar dressing and a poached egg <i>Add Smoked Chicken + \$8</i>	
Grilled Chicken Salad GI, VEO, DI	\$30.00
Soy marinated chicken, halloumi, peach, onion, tomato, served with a sweet chilli and lemon coriander dressing VEGETARIAN OPTION \$25.00	
Apothecary Barbecue Ribs GI/DF	\$36.00
Served with chilli plum sauce, apple slaw and fries	

BURGERS GF BUN AVAILABLE + \$4

Smashed Cheese Burger	
NZ ground beef patty, American cheese, onion, gherkin, burger sauce on sesame bun <i>Add Fries +\$7</i>	
Single	\$18.00
Double	\$24.00
”The Carmen” Triple	\$28.00
Chicken Burger	\$28.00
Free-range chicken thigh, coleslaw, onions, gherkin, peri peri mayo. <i>Add Fries +\$7</i>	
Veggie Burger GIO, VEO	\$24.00
Veggie patty, cheese, lettuce, tomato, onion, sweet chilli & aioli <i>Add Fries +\$7</i>	

SIDES

Creamy mashed potatoes	\$14.00	Broccoli with cheese sauce	\$14.00
Fries	\$10.00	Gravy	\$4.00
Wedges	\$12.00	Vinegar	\$2.00
Coleslaw	\$10.00	Smoked salmon	\$8.50
Side salad	\$10.00	Hashbrowns (2)	\$7.00
Seasonal veges	\$12.00	Mushrooms	\$7.00

DESSERTS

Hot Apple Strudel Skillet	\$20.00
With vanilla ice cream	
Hot Chocolate Cookie Dough Skillet	\$20.00
With vanilla ice cream	
Crème Brûlée	\$18.00
With mixed berry compote and cream	

KIDS MENU UNDER 12 YEARS

Kids Mac & Cheese	\$13.00
Kids Burger w/ Fries	\$14.00
Kids Fish & Chips	\$14.00
Kids Spag Bol	\$14.00