

THE Refinery

PAEROA

PLEASE ORDER AT THE COUNTER

BREAKFAST *(all day)*

HOUSEMADE MUESLI 16

Seasonal poached fruit, coconut yoghurt and comb honey w' milk of your choice.

EGGS ON TOAST 12

(Poached, scrambled or fried) on sourdough.

SARDINES ON TOAST 12

Croatian tinned sardines (plain or hot pepper) w' ajvar on sourdough rye.

MUSHROOMS ON TOAST 19 V

Creamy medley w' crème fraiche, roquette and sourdough.

FISH KEDGEREE 19 GF

Golden spiced rice, creamy smoked kahawai, poached egg, tomato kasundi, curry leaf & cashew oil w' coriander.

MINCE ON TOAST 19

Savoury mince w' chilli, onion, fried egg on sourdough.

REFINERY GRILL 23

Eggs, bacon, fried potatoes, smokey beans, Frank's sausages, mushrooms, sourdough toast.

SIDES

Gluten free loaf +1.5/4

Poached or fried egg 3

Potatoes/avocado/toms (when available) 4

Bacon/mushrooms/halloumi 5

Selection of counter food and baking changing daily.

All bread items can be swapped for gluten free bread. We use free range eggs and bacon and local produce.

GRILLED SANDWICHES

REUBEN 18

Slow cooked corned beef, sauerkraut, russian dressing and swiss cheese on sourdough rye.

MOROCCAN 19

Lamb kibbeh w' buckwheat tabbouleh, greens, Zaatar roasted carrots, yoghurt dressing, hummus and harissa on a toasted pide.

VEGAN 18 V+

Roast seasonal vege, white bean purée, balsamic mushrooms, pickled red onion, greens and pomegranate tahini dressing on sourdough.

CHIQUITITA 19

Grilled Chicken w' bacon, mozzarella, cos lettuce and lemon anchovy aioli on a milk baguette.

KHYBER PASS 18 V

Spiced cauliflower and eggplant, coconut paneer, fried onions, lemon pickle, tomato kasundi and coconut yoghurt served on Volare turmeric sourdough.

BOWLS

NOODLE BOWL 21

Soba noodles, miso baked salmon, tofu, pickled cucumber, soft boiled sesame egg, avo and salad greens.

LOW CARB BOWL 21

Roasted seasonal vege, grilled halloumi, soft boiled egg, charred broccoli. Corned beef or chicken.

VEGAN BOWL 21

Kumara pea and mint fritters, grilled seasonal veges, hummus, buckwheat tabbouleh and spiced nuts.

SEASONAL SOUP 14.90



DRINKS

COFFEE

WE USE UNDERGROUND COFFEE

Large/extra shot/decaf/soy/almond or coconut milk 1

Long black/short black 4

Flat white/capp/latte/ 4.5

Mocha 4.9

HOT DRINKS

Hakanoa Chai (sweet/spicy) 4.5

Hakanoa lemon/ginger toddy 4.5

Hot choc/chilli hot choc 4.5

TEA TOTAL TEAS 4

English Breakfast

Earl Grey

Manuka Detox

Berry Peach

Peppermint

Jade Green

Vanilla Rooibos

COLD DRINKS

Iced coffee/iced chocolate (when available) 7

Seasonal smoothies (when available) 8

UNDERGROUND
COFFEE ROASTERS



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UNDERGROUND
COFFEE ROASTERS