

# THE Refinery

PAEROA

## PLEASE ORDER AT THE COUNTER

### BREAKFAST *(all day)*

**HOUSEMADE MUESLI** 15  
Seasonal poached fruit, coconut yoghurt and maple syrup w' milk. Soy, coconut or oat add +1

**SKILLET FRENCH TOAST** 20  
Sticky roasted pear, crispy prosciutto and maple orange mascarpone. (20 min wait)

**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.

**MUSHROOM MEDLEY** 20 V  
Balsamic, cream and thyme sauce w' crème fraiche, roquette and sourdough toast

**FISH KEDGEREE** 20 GF  
Golden spiced rice, creamy smoked kahawai, poached egg, tomato kasundi, curry leaf & cashew oil w' coriander.

**MINCE ON TOAST** 19  
Savoury mince w' fried chilli and onion, fried egg on sourdough toast.

**REFINERY GRILL** 23  
Eggs, bacon, fried potatoes, smokey beans, Frank's sausages, mushrooms, balsamic roasted cherry tomatoes w' sourdough toast.

### SIDES

Gluten free bread 4  
Poached or fried egg 3  
Potatoes/avocado/balsamic roast tomatoes 5  
Bacon/mushrooms/halloumi 6

### GRILLED SANDWICHES *(gluten free +1.5)*

**REUBEN** 19  
Slow cooked corned beef, sauerkraut, russian dressing and swiss cheese on sourdough rye.

**MOROCCAN** 21  
Lamb kibbeh w' buckwheat tabbouleh, greens, zaatar roasted carrots, yoghurt dressing, beetroot hummus and harissa on a toasted pide.

**KHYBER PASS** 19 V+  
Cauliflower steak, wilted silver beet, lemon pickle, fennel roasted tomato, coconut yogurt and cashew curry oil on turmeric sourdough.

**CHICK-A-TITA** 19  
Grilled Chicken w' bacon, mozzarella, agrodolce onions, cos lettuce and lemon anchovy aioli on a milk baguette.

### BOWLS

**LOW CARB BOWL** 22  
Charred broccoli and mushrooms, grilled halloumi, za'atar boiled egg and house made sauerkraut. Slow cooked corned beef or grilled chicken.

**VEGAN BOWL** 22 V+ GF  
Herbed lemon chickpea fritters, grilled seasonal vegetables, beetroot hummus, coconut yogurt, buckwheat tabbouleh and crispy lavosh.

**SEASONAL SOUP** 14.90

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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.*

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## 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