










































the Auction house CAFE & BAR

Available Mon-Fri: 6:30am - 2pm | Sat: 8:00am - 2pm | Sun: 9:00 - 2pm








Breakfast

Honey pot, Greek yogurt, boysenberries, honey, nut mix	11.0
 	
Oats with banana, honey, and cinnamon sugar	13.0
  	
Savoury mince on sour dough loaf served with a poached egg	19.5
 	
Raspberry fruit salad and toasted coconut chia bowl	15.0
   	
Healthy start - fruit salad, Greek yogurt, granola, mixed berries	14.0
  	
Bagel bullet, scrambled eggs, bacon, tomato, baby spinach	16.5
 	
Mushroom medley, sour dough loaf, poached egg, toasted almonds (add Blue cheese \$2.5)	19.5
 	
Big breakfast - bacon, mixed mushroom, tomato, sausage, homemade hash brown, free range eggs, and toast	22.5
	
Eggs Benedict - ciabatta, poached eggs, spinach, hollandaise (add bacon \$4, add salmon \$4.5)	16.0
 	
French toast, bacon, grilled banana, cinnamon sugar, mascarpone, maple syrup	19.5
 	
Raspberry and white chocolate pancakes with cream and finished with mixed nut crumb	18.5
  	
Toast and homemade chia jam and butter	8.5
  	
Toast and free range eggs	12.5
  	
Bacon and eggs on toast	16.5
	
Raisin toast or toasted bagel with cream cheese and homemade chia jam	8.5
 	
Breakfast stack - ciabatta, hash browns, bacon, poached egg, and hollandaise	19.5
 	
Omelette made with 3 choices and sour dough	19.0
<i>Bacon, mushroom, tomato, cheese, onion, spinach</i>	
 	
Breakfast platter - a delicious selection to share between four people	75.0
 	

Add ons

3 bacon, haloumi, 3 ham, mushrooms, sausage, tomato, homemade hash browns, spinach, 2 free range eggs, or baked beans	4.0
OR	
crushed avocado, Salmon	4.5

Kid's

Pancakes, with raspberries and bacon	10.0
  	
French Toast, with bananas and mascapone	10.0
 	
Breakfast Stack, w/- bacon, eggs and hashbrowns	10.0
 	

Beverages

HOT	
Flat White	4.8
Latte	5.0
Cappucinno	4.8
Hot Chocolate	5.0
Mocha	4.8
Long Black	3.8
Short Black	2.8
Americano	3.5
Machiatto	3.5
Lemon & Ginger	5.0
Fluffy	2.5
Chai	5.0
Turmeric Latte	5.0
Tea	4.8
Tea for 2	7.5
COLD	
Smoothies	8.0
Fresh Juices	8.5
Milkshake	5.5
Iced Coffee	7.5
Iced Chocolate	7.5
Iced Mocha	7.5
Iced Chai	7.5
Fever Tree range	5.0
Most range	4.8
Keri Kids	4.0
Pump 750ml	4.0
Soft drinks	4.8

Don't be shy, ask us for our juice flavours!

DIETARY REQUIREMENTS

We pride ourselves on our specialty menu that caters to most. If you have any questions please let our wait staff know.



DAIRY FREE



GLUTEN FREE



VEGAN



VEGETARIAN

the Auction house CAFE & BAR

Tapas & Sharing Boards available from 3pm, Mains & Desserts available from 5pm Tuesday – Saturday

How to order

We know it's not rocket science - you like the sound of something so you order it! Well...yes but our meals are designed to be shared or added to - they aren't your typical big Southland plate. Enjoy the flavours from multiple dishes, why pick one when you can pick many!

- Judy & the team.

Sharing Boards & Entrées

Mixed Bread Board Served with garlic butter and the dip of the day <i>Vegan and Gluten free options available</i>	12.5	Antipasto platter Selection of cheeses, meats, fruits, nuts, breads and crackers <i>Gluten free option available</i>	75.0
Soup of the Day  OPTION	12.5	Seafood Chowder  OPTION	15.5

Tapas

13.5ea or Any 3 for 36.0

Popcorn chicken served with sriracha mayo



Salt and pepper calamari served with aioli



Thyme and juniper berry crusted venison, served with a cranberry compote.



Seared tuna, served with wasabi and nori



Cheesy potato croquettes served with caramelised onion jam



Honey roasted pear served with goats cheese and toasted pumpkin seeds



OPTION

Patatas bravas served with pomodoro sauce



Chilli prawns in a coconut broth, served with coriander



Tempura battered braised pork belly, served with Korean sauce



Mushroom and thyme vege balls topped with sauerkraut and pomodoro sauce.



Orange and miso arancini balls, served with a wasabi mayo



Tempura battered cauliflower, served with a lime and coriander dressing



Pulled pork mini burritos topped with guacamole



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VEGAN














VEGETARIAN

Available from 5pm Tuesday - Saturday






Mains

Flintstone Ribeye Steak	38.0
Cooked to your liking served with triple cooked fries green salad topped with smoked tomato and your choice of green peppercorn sauce or a garlic mushroom sauce	
 	
Oven-Roasted Salmon	32.5
Served on a kumara and mussel curry finished with wilted baby spinach, coconut foam and fresh coriander	
 	
Pumpkin, Spinach and Halloumi Lasagne	24.5
Topped with homemade pomodoro sauce & cheese served with green salad	
 	
Roast chicken breast	30.0
Served on an orange risotto topped with courgette ribbons and cherry tomatoes	
	
Japanese Season Curry	24.0
Served with rice and a crisp poppadom	27.0
  	
Sumac Lamb Rack	36.0
Served on a pea and feta mash, finished with a green harissa sauce	
	
Burger of the Week	25.0
Seasonal burger filling, served with salad greens served with fries and homemade ketchup	
  	
OPTION OPTION OPTION	







Desserts

Cheesecake of the day served with fresh cream and vanilla bean ice cream topped with fresh fruit	15.0
 	
Coconut and raspberry chia pudding cup served with coconut foam and fresh fruit	15.0
   	
Latté cake served with caramel sauce, fresh cream and fruit	15.0
	
Banoffee pie served with coffee cream and chocolate shavings and Patagonia vanilla bean ice cream	15.0
	
Lemon and vanilla tart served with raspberry sorbet and fresh fruit	15.0
	
Patagonia dark chocolate gelato served with raspberry compote finished with fresh cream and fruit	15.0
 	
Cheeseboard for 2 - a selection of two kinds of cheese, crackers, fresh fruit	22.5

Add ons

Triple cooked fries, served with homemade tomato sauce	9.5
   	
Blanched broccoli and seasonal greens	9.5
   	
Polenta fries, served with homemade tomato sauce	9.0
   	
Green salad served with lemon vinaigrette	6.0
   	
Roasted vegetables drizzled with olive oil	9.5
   	
Mushroom sauce	4.0
 	
Green peppercorn sauce	4.0
   	
Homemade Pomodoro sauce	4.0
   	
Garlic butter	4.0
 	

Kid's

Popcorn chicken served with fries, green salad and aioli	13.0
	
Mini Margherita pizza served with fries and tomato sauce	13.0
 	
OPTION	
Mini beef burger served with fries and tomato sauce	13.0
  	

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Sizes...



60ml Glass



150ml Glass



250ml Glass



Bottle

HOUSE SELECTION

Jules Taylor Chard	8.8	14.8	42.0
Jules Taylor Rose	8.8	14.8	42.0
Jules Taylor Sauv	8.8	14.8	42.0
Jules Taylor P/G	8.8	14.8	42.0
Jules Taylor Pinot Noir	10.0	16.5	47.0

LOW ABV % WINE

Brancott Estate "Flight Series Sauv" 9%	8.8	14.8	42.0
Moscato			P.O.A.

CHARDONNAY

Peregrine Chardonnay	9.5	16.0	46.0
Matawhero Chardonnay	10.5	17.0	48.0

SAUVIGNON BLANC

Peregrine Sauvignon Blanc	9.5	16.0	46.0
Amisfield Sauvignon Blanc	10.5	17.0	48.0

PINOT GRIS

Saddleback Pinot Gris	9.5	16.0	46.0
Amisfield Pinot Gris	10.5	17.0	48.0

CHARDONNAY

Akarua Riesling	9.0	15.0	43.0
Peregrine Dry Riesling			60.0

SPARKLING WINE

Veuve Du Vernay Brut	12.0		
Veuve Du Vernay Brut Rosé	11.0		
Prosecco			47.0
C.H Mumm Cordon Rouge Brut			120.0

ROSÉ

Saddleback Rosé	10.5	17.0	48.0

150 | 250 | BTL

RED WINES

Rua Pinot Noir	9.0	15.0	43.0
Saddleback Pinot Noir	11.0	17.5	50.0
Quarter Acre Malbec Merlot	9.5	16.0	46.0
Alpha Domus Syrah	9.5	16.0	46.0
Torbreck Woodcutters Shiraz	11.0	17.5	50.0
Mojo Shiraz	9.0	15.0	43.0
Sticks Cabernet Sauvignon	10.5	17.0	48.0

150 | 250 | BTL

Spirits & Liqueurs

HOUSE SPIRITS

Sky Vodka	9.0
Beefeater Gin	9.0
Bacardi	9.0
Coruba	9.0
Jim Beam	9.0
Johnnie Walker Red Label	9.0

SPIRITS & LIQUEURS

We have a large selection of spirits and liqueurs, please ask a staff member for our current options.
Prices vary

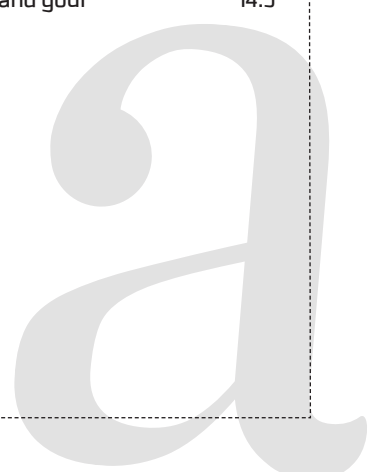
LIQUEUR COFFEE

Fresh espresso served over hot water and your favourite liqueur topped with cream 14.5

Choice of:

Scotch
Baileys,
Amaretto
Cointreau,
Brandy
Frangelico

150 | 250 | BTL



Beer & Cider

TAP

Tap Beers Change Regularly
Please ask a staff member for current options.
Served in a 12oz or pint glass
Prices vary

BOTTLED LOW ABV % BEER & CIDER

Steinlager Mid 330ml 2.5% NZ	9.0
Heineken Light 330ml 2.5% NZ	9.0
Heineken 0% 330ml 0% NZ	9.0

BOTTLED BEERS

Speights Gold Medal 330ml	9.0
Speights Summit Ultra 330ml	9.0
Steinlager Classic 330ml	9.0
Steinlager Pure 330ml	9.0
Export 33 330ml	9.0
Export Gold 330ml	9.0
DB Draught 330ml	9.0
Corona Extra 330ml	9.0
Panhead Supercharger APA 330ml 5.7%	12.0
Heineken 330ml	9.0
Emmersons Pilsner 330ml	12.0
Cassels Stout 330ml	12.0
Peckham's Cider 330ml	P.O.A.

Craft Beer

'Flavour of the Month'

Please ask a member of staff for our current options of craft beers

Cocktails*

Amaretto or Whiskey Sour <i>Lemon juice, sugar, & egg white</i>	17.0
Cosmo <i>Vodka, orange & cranberry classic</i>	17.0
Chambord Royale <i>Chambord & bubbles</i>	17.0
Passionfruit Caprioska <i>Passionfruit & vodka</i>	17.0
Japanese Slipper <i>Midori & cointreau with fresh lemon</i>	17.0
Mojito <i>Bacardi, fresh lime & mint classic</i>	17.0
Tropical Mojito <i>Bacardi & Malibu, a fruity twist of the classic mojito</i>	17.0

*Available from 5pm

Mocktails*

Passionfruit Fizz <i>Zesty passionfruit and fresh lime with ginger beer</i>	8.0
Virgin Tropical Mojito <i>Lime & strawberry with mint and club soda</i>	8.0
Virgin Mojito <i>Lime & mint with club soda</i>	8.0
Raspberry Smash <i>Raspberries with honey, lemon & club soda</i>	8.0

*Available from 5pm

For Specials and Promotions,
see our Facebook or Instagram page



Opening Hours

Monday	6.30am-4.00pm
Tuesday	6.30am-LATE
Wednesday	6.30am-LATE
Thursday	6.30am-LATE
Friday	6.30am-LATE
Saturday	6.30am-LATE
Sunday	9.00am-4.00pm

Review us on Trip Advisor

