



SPRING MENU 2023

BREAKFAST

Served until 12pm

VANILLA OVERNIGHT OATS WITH CHIA & LINSEED / Summer Berry Compote • Coconut Yoghurt • Toasted Seeds • Almonds • Olive Oil • Mint **VG / 18**

FRENCH BRIOCHE TOAST / Organic Maple Syrup • Strawberry Compote • Fresh Kiwifruit • Almond Cream **/ 18**

BREAKFAST GREENS / Free Range Poached Eggs • Courgette • Asparagus (as seasonally available) • Spinach • Green Peas • Fresh Herbs • Ricotta • Olive Oil • Artisan Bread **V / 28.5**

THE BIG BREAKFAST / Eggs Any Style & Chef's Selection of Sides **/ 34**

EARTH HARVEST BREAKFAST / Grilled Portobello Mushrooms • Wilted Spinach • Spiced Chickpeas • Grilled Tomato • Warm Potatoes • Artisan Bread **VG / 28**

FREE RANGE EGGS / Any style with Artisan Bread **V / 17**

ALL DAY BRUNCH

Served with Mesclun Salad

SCARECROW ÇILBIR EGGS / Free Range Poached Eggs • Garlic Avocado Yoghurt • Chilli Oil • Fresh Herbs • Pide **/ 24**

SHAKSHUKA / Spiced Tomatoes • Baked Eggs • Focaccia **V / 22**

VEGAN SHAKSHUKA / Spiced Tomatoes • Chickpeas • Spinach • Focaccia **VG / 21**

BAGELS & SOURDOUGH TOASTIES

Served with Mesclun Salad

CROQUE SCARECROW / Pastrami • Raclette Cheese • Mustard Cream **/ 20**

HARVEST TOASTIE / Confit Tomato • Smashed Chickpeas • Toasted Seeds **VG / 18**

HALLOUMI MUSHROOM BAGEL / Little River Estate A2 Halloumi • Spinach • Portobello Mushrooms • Tomato Chutney **V / 22**

DILL CREAM SALMON BAGEL / House Smoked Salmon • Beetroot Slaw • Pickled Cucumber **/ 24**

GRILLED CHICKEN & HERBED AIOLI BAGEL / Pickled Slaw • Caramelised Onion **/ 24**

OMELETTES

Served with Mesclun Salad & Artisan Bread

**CLASSIC CHEESE & FRESH HERBS V / 18 + HOUSE SMOKED SALMON +8
MUSHROOM & TRUFFLE V / 24**

CHORIZO & CARAMELISED ONION / 22

**ASPARAGUS (AS SEASONALLY AVAILABLE), RICOTTA & FRESH
GROUND BLACK PEPPER V / 24**

BISTRO LUNCH

Served from 12pm

SOUP OF THE DAY / with Artisan Bread **VG / 17**

CARROT DUET / Roasted Baby Carrots, Pickled Carrots, Hummus, Dukkah Pide **V / 26**

GRILLED PAPRIKA CHICKEN SKEWERS / Roasted Sweet Red Pepper, Herb
Roasted Potatoes, Salad Greens **28.5**

CIOPINNO / Italian White Wine, Tomato & Fennel Poached Seafood Stew / Fish of
the Day, Prawn Cutlets, Shellfish, Garlic Artisan Bread **/ 36.5**

SCARECROW HUMMUS PLATE / Confit Tomato, Grilled Polenta & Chickpea
Panisse, Confit Garlic, Spiced Chickpeas, Marinated Olives, Dukkah, Toasted
Focaccia **VG / 28**

RATATOUILLE / with Herb Crumbed Tofu Steak or Grilled Halloumi **NG / VG / V 28**

NORTH AFRICAN LAMB MEATBALLS / Chimichurri, Grilled Eggplant,
Spiced Yoghurt, Bulgur Wheat Salad **38.5**

CHEF'S PASTA OF THE DAY / See Daily Board

HOUSE-MADE POT PIES Choice of Moroccan Lamb, Beef Red Wine & Mushroom
or Chicken & Porcini with Green Salad & House-made Tomato Chutney **/ 22**

TO ADD ON

Grilled Halloumi **8** • Herb Roasted Mushrooms **7** • Herb Roasted Potatoes **7** •
Chorizo **8** • Merguez Lamb Sausage **8** • Wilted Spinach **7** • Egg **3.5** • Green Salad **9** •
House Smoked King Salmon **10** • Grilled Chicken **9** • Gluten Friendly Bread **3.5**

SWEETS & DESSERTS

DAILY SELECTION / House-made Sweets, Desserts (Vegan & Paleo Options)

Add Coconut Yoghurt or Whipped Cream **+1**



VG = VEGAN V = VEGETARIAN

**NG = THIS PRODUCT HAS NO ADDED GLUTEN, IT IS PREPARED IN
A KITCHEN WHERE GLUTEN AND ALLERGENS ARE USED**

PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

WINE, BEER & BUBBLES



Chosen with passion & purpose, our offering focuses on local, independent wineries which prioritise organic, vegan & natural wines.

Ask our staff about our Seasonal Specials of wines, beers & ciders & low alcohol options.

SPARKLING

	glass	bottle
Peacock Sky, Blanc De Noirs, Waiheke Island O B	14	70
Full-bodied, distinctive and daring.		
Blueberry OR Strawberry Bellini	15	
Mimosa	14	

WHITE

Passage Rock, Barrel Fermented Chardonnay, Waiheke Island	16.5	80
Fragrant and full-bodied, with concentrated, ripe, stonefruit flavours.		
Poderi Crisci, Arneis 2019, Waiheke Island		80
Aromas of peach and nectarines, rich but dry.		
Kelly Washington, Semillon Sauvignon Blanc 2018, Marlborough O B V	16.5	80
Medium to full-bodied, with fresh, strong, ripely herbaceous flavours.		

ROSÉ

Passage Rock, Rosé 2022, Waiheke Island	14	70
Aromas of Turkish Delight and rose water. Mandarin citrus and ripe summer apple.		
Heron's Flight, Dolcetto Rosato, Matakana		70
Vibrant and refreshing, rich and soft on the palate.		

RED

Carrick, Unravelling Pinot Noir, Central Otago O	15	75
Vibrant red fruits with a hint of spice.		
Heron's Flight, Volare, Matakana		75
Mid-weight with a delicious red berry palate.		

CRAFT BEERS

Liberty Pale Ale or Pilsner		9
Garage Project Seasonal Special		
Ask staff what's on.		

O = ORGANIC **V** = VEGAN **B** = BIODYNAMIC

HOT DRINKS



KOKAKO ORGANIC COFFEE

Espresso	4.5
Americano	4.5
Long Black	4.5
Piccolo	4.7
Short/Long Macchiato	5
Flat White	5.5
Latte	5.5
Cappuccino	5.5
Mocha	7.5
White Chocolate Mocha	7.5

LATTES

Thea Organic Premium Matcha with Soy Milk	7.5
Misty Day Shroom	7
Chaga, Lion's Mane, Gotu Kola with Coconut Milk	
Hakanoa Sweet or Spicy Chai	7
West Coast Cocoa Vanilla Chai with Cinnamon Dust	7

HOT CHOCOLATE 7

West Coast Cocoa Deluxe Hot Chocolate	
West Coast Cocoa Caramel Hot Chocolate	
Arkadia White Drinking Chocolate with Nutmeg Dust	

CUSTOMISE +1

Decaf / Extra Shot / Plant Milks / Oat, Almond, Soy, Coconut

HAKANOA TEA 7

Hot Lemon, Honey, Ginger

Allow your tea to infuse in the pot for 5 minutes

FORAGE & BLOOM ORGANIC TEA For One / For Two 7 / 10

Salvation

Peppermint, Kawakawa, Nettle, Dandelion

FINE & DANDY ORGANIC TEAS 6 / 9 For One / For Two

Earl Grey

English Breakfast

Green Tea

HERBAL POTENTIAL ORGANIC TEA For One / For Two 6 / 9

Puku - Tummy Well Tea

Peppermint, Marshmallow, Fennel, Meadowsweet, Chamomile, Gentian

SMITEA ORGANIC TEA For One / For Two 7 / 10

Exotic Detox

Marigold Blossom, Nettle, Peppermint, Ginger, Red Clover, Dandelion, Hibiscus

Focus Garden

Ginko Biloba, Ginger, Cinnamon, Lemon Balm, Clove, Cardamom

COLD DRINKS

SMOOTHIES

All smoothies include Coconut Yoghurt Garnish

Mango Tango	13
Mango, Orange, Banana, Turmeric	
Green Energy	13
Spinach, Matcha, Barley Leaf, Banana, Coconut Milk	
The Tropics	13
Passionfruit, Coconut, Mint	
Scarecrow Fruit Smoothie	10
Banana, Apple, Blueberry	

ICED DRINKS

Iced Latte	7.5
Iced Americano	6.5
Iced Mocha	7.5
Iced Chai Latte	7
Sweet or Spicy	
Iced Chocolate	7.5
Iced Matcha with Soy Milk	7.5

WATER

Antipodes Still/ Sparkling 500ml	6
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SOFT DRINKS, JUICES & FERMENTED DRINKS

Wild Delicious Fermented Strawberry & Hibiscus Soda	7.5
Pete's Natural Lemonade	5.5
Pete's Feijoa Lemonade	5.5
Pete's Currant	5.5
Hakanoa Ginger Beer	6
Lemmy Lemonade	5
Karma Cola Original or Zero Sugar	5
Raw Orange Juice	6
Raw Apple Juice	6

SCARECROW REFRESHERS

Iced Coconut Americano	8
Scarecrow Iced Tea	7
Raspberry Lemonade	7
Coconut and Berry Breeze	8
Coconut, Raspberries and Blueberries	

TAKEAWAY REDUCING OUR FOOTPRINT

We work to reduce waste. Get 50c off when you bring in your own reusable cup or container. Paper takeaway cups incur a 50c surcharge.

SCARECROW

KITCHEN • FLORIST • GROCER

