



## AUTUMN / WINTER MENU 2023

### BREAKFAST

Served until 12pm

**WARM OVERNIGHT OATS WITH CHIA & LINSEED /** Plum Compote • Coconut Yoghurt • Toasted Seeds • Almonds **VG / 18**

**FRENCH BRIOCHE TOAST /** Turmeric Poached Pears • Chantilly Cream • Cinnamon Butter • White Chocolate Soil • Organic Maple Syrup **/ 18**

**BREAKFAST GREENS /** Free Range Poached Eggs • Seasonal Greens • 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

**SCARECROW ÇILBIR EGGS /** Free Range Poached Eggs • Garlic Avocado Yoghurt • Chilli Oil • Fresh Herbs • Focaccia **/ 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 /** Roasted Butternut • Caramelised Onion • Green Pesto • Sundried Tomato • Toasted Seeds **VG / 18**

**SALMON BAGEL /** House Smoked Salmon • Dill Cream Cheese • Pickled Vegetable Ribbons • Capers **/ 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**  
**HERBED MUSHROOM V / 24**

**CHORIZO & CARAMELISED ONION / 22**

**ADD TO ANY OMELETTE: FETA +6 / SPINACH +6**

## BISTRO LUNCH

Served from 12pm

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

**CHEF'S PASTA OF THE DAY /** Please see our board for our daily choice of Fresh Pasta

**WHITE BEAN & GARLIC CROUTON TUSCAN STEW /** Spinach • Carrot • Potato. Add Chicken +8 / Parmesan Ribbons +3 / **28.5**

**SCARECROW HUMMUS PLATE /** Roasted Cauliflower Steak • Spiced Chickpeas • Marinated Olives • Dukkah • Balsalmic Glaze • Focaccia **VG / 28**

**SMOKED EGGPLANT & CAPSICUM MUHAMARA /** Tahini Yoghurt • Figs • Focaccia **VG / 28**

**CONFIT DUCK LEG /** Potato Skordalia • Green Beans • Baby Carrot • Beetroot Purée **DF / NG / 36**

**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 DF = NO DAIRY**

**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 <b>O</b> <b>B</b> Full-bodied, distinctive and daring.	14	70
Blueberry OR Strawberry Bellini	15	
Mimosa	14	

## WHITE

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

## ROSÉ

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

## RED

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

## 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	7
Hakanoa Sweet or Spicy Chai	7
West Coast Cocoa Vanilla Chai with Cinnamon Dust	7

## HOT CHOCOLATE

West Coast Cocoa Deluxe Hot Chocolate	7
West Coast Cocoa Caramel Hot Chocolate	
Arkadia White Drinking Chocolate with Nutmeg Dust	

## CUSTOMISE

Decaf / Extra Shot / Plant Milks / Oat, Almond, Soy, Coconut	+1
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## HAKANOA TEA

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

For One / For Two 6 / 9  
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*

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

## ICED DRINKS

Iced Latte	7.5
Iced Americano	6.5
Iced Mocha	7.5
Iced Chai Latte	7
<i>Sweet or Spicy</i>	
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

