



WANDER

Café & Bistro

BRUNCH MENU UNTIL 3PM

Croissant or toasts with berry compote / yuzu jam & butter (v)	9
Lime & coconut granola, mandarin & rhubarb, coconut yoghurt (v, DF, GF)	18
Buttermilk waffle, roasted pear, salted caramel, yoghurt mascarpone, hazelnuts add bacon	25 30
Baked croissant filled with champagne ham, emmental cheese & salad	18
Cured salmon, buckwheat toast, feta, chilli, capers, red onion, lemon, rocket (GF)*	25
Free range eggs on toast any style (v, DF)*	16
Eggs benedict on potato rosti, spinach, citrus hollandaise, with your choice of:	
Bacon or mushrooms (GF)*	26
House cured salmon (GF)*	28
Market Fish (GF)*	30
Smoked Trevally omelette, labneh, tomato, pickled onions, chimichurri*	25
Croque monsieur / madame (fried egg) served with rosemary salted fries & salad	25/27
Creamy wild mushrooms on five grain toast, spinach pesto, rocket and pecorino (v)*	25
add one poached egg	27
Smashed avocado on five grain toast, feta, lemon, chilli, coriander (v)*	25
add one poached egg	27
Buddha bowl, black rice, chickpea, spinach, avo, kimchi, wakame & sesame dressing (v, DF)	24
add cured salmon gravlax or crispy chicken	28
Shakshuka, peppers, tomato, eggs, labneh, coriander, sourdough (v)*	25
add Toulouse sausage	29

SIDES

Egg any style (each)	3
Bread: Sourdough or Five Grains	5
OM Goodness honey & walnut GF Bread	6
House made rosemary focaccia	7
Smashed avocado or Potato rosti	7
Crispy Free Range bacon, Mushrooms, Toulouse sausage or crispy chicken	7
Cured salmon gravlax	8

COFFEE

Our coffees come standard as a double shot	
Espresso, short macchiato, long black, long macchiato, piccolo	5
Flat white, cappuccino	5.5
Latte, mochaccino, hot chocolate,	6
Hakanoa Chai, Turmeric, Matcha green tea or Beetroot & Sri Lankan spices (v, DF, GF)	6
Fluffy	2
Milks: soy, almond, coconut or oat	0.5
Teas: earl grey, english breakfast, paris, organic rooibos, hot cinnamon, peppermint, green gunpowder, chamomile, lemon & ginger	5
Iced coffee / chocolate	7
Iced Hakanoa Chai / Turmeric / Matcha green	8

Whenever possible, we use natural, seasonal and locally sourced ingredients. Our bacon, chicken & eggs are all free range.. While we make every attempt to ensure a low allergen environment, we cannot guarantee against cross contamination. Please advise your server of any allergies.

V - Vegetarian | DF - Dairy Free | GF - Gluten Free | * DF or GF on request

BISTRO MENU FROM 11AM

Les Entrées

Golden beetroot and orange salad, rocket, mint & almond cracker (v, DF, GF)	16
Island crudo, market fish, coconut & lime (DF, GF)	25
House made rosemary focaccia (v, DF)	7
+ Smoked potato skordalia, fried cauliflower (v, DF, GF)	10
+ Baked olives, pickles, goat's cheese (v, GF)	13
+ Chicken & duck liver parfait, remoulade (DF, GF)*	18
+ House smoked Trevally rillettes, fried capers (DF, GF)*	18

Les Plats

Soup of the day (check our blackboard)	23
Wander Caesar, baby cos, golden beetroot, boiled egg, croutons, caesar dressing*	26
add cured salmon gravlax or grilled chicken	32
Buddha bowl, black rice, chickpea, spinach, avo, kimchi, wakame & sesame dressing (v, DF)	24
add cured salmon gravlax or crispy chicken	30
Fish & chips, petite salade, tartare sauce (DF)	28
Crispy chicken burger, salsa verde, cheese croquette, cos, pickles served with fries & salad	29
Market fish of the day (check our blackboard)	36
Butcher's cut (check our blackboard)	36
Spinach gnocchi, smoked passata, greens, salsa verde (v, DF, GF)	28
add french goat's cheese	34

SIDES

Fries, truffle oil, grated pecorino, parsley (v, GF)*	12
Oven roasted cauliflower, spiced tomato salsa, labneh (v, GF)*	15
Garden salad, rice puffs, lemon & coconut yoghurt (v, DF, GF)	13

DESSERTS

Check our daily selection on our blackboard	poa
2021 Chateau Belingard Monbazillac FR	15/72
NV Reserve Taylor's port FR	14

BOTTOMLESS WEEKENDS

Feeling Thirsty or Celebrating! Add \$35 to any dish over \$20 and drink to your heart's content!

French Bubbles, Mimosa or Aperol Spritz

Available Saturday/Sunday and all table only

COCKTAILS

Please ask for a list of our signature cocktails

And our blackboard for daily specials

BEER

Sawmill lager on tap, Matakana NZ	13
Sawmill IPA on tap, Matakana NZ	14
Heke lager, Waiheke NZ	12
Asahi super dry JAPAN	12
Garage Project fugazi 2.2% light beer NZ	10
Sawmill Bare Beer No Alcohol Pale Ale NZ	10
MorningCider apple cider, Auckland, NZ	11

WINE

glass/bottle

NV Veuve du Vernay Methode traditionnelle, Loire valley FR	14/67
NV H. Lanvin et Fils Champagne Brut FR	20/115
NV Louis Roederer Collection 242 Champagne FR	
375ml/750ml	79/159
2023 La Vie en rose Provence Rosé FR	16/79
2023 Clos Henri Sauvignon Blanc, Marlborough NZ	15/72
2021 Bogle Chardonnay, California USA	17/82
2022 Domaine Seguinot Chablis FR	95
2023 Man O War Pinot Gris, Waiheke Is. NZ	16/79
2021 Gibbston Valley, Pinot Noir, Otago NZ	17/82
2022 Felton Rd, Pinot Noir, Bannockburn NZ	25*/120
2020 Chateau Mouton Cadet, Bordeaux FR	16/79
2021 Domaine Lafond Côtes du Rhône FR	16/79
2021 Chateau Belingard Monbazillac FR	15/72

*Exceptional wines by the glass using the Coravin

COLD DRINKS

Fresh juice of the day	9
Berry & coconut smoothie (v, DF)	9
Newleaf kombucha Butterfly pea flower	12
Newleaf kombucha Earl Grey Tea	12
Orange, apple, grapefruit, cranberry or tomato juice	6
Coke, coke zero, lemonade, ginger beer, lime & soda, lemon, lime & bitters	6
Antipodes water sparkling 500ml / 1000ml	7/13
Wander spicy bloody mary	18