

Friday and Saturday from 3pm

BAR PLATTER

(SERVES 3-4)
\$50 each

Wedges with cheese, crispy bacon & sour cream, beef meatballs in tomato and herb sauce, coconut crumb praws, popcorn chicken, dipping sauces and steamed bun.

No.5 PLATTER

(SERVES 4-6)
\$60 each

A selection of cheese, cold meats with crackers and fruit.



SNACKS

CHICKEN NIBBLES.....\$15.00

Sticky Go-chu jang bbq sauce chicken nibbles with blue cheese dipping

MINI MEATBALLS.....\$15.00

Mini meatballs in a smokey bourbon BBQ sauce

HOMEMADE FALAFELS.....\$15.00

No.5 falafels with tzatziki sauce (V)

TEMPURA BROCCOLINI.....\$15.00

Tempura broccolini with blue cheese sauce (V)



BREAKFAST until 11.30am

*HAWKE'S BAY BIG BREAKFAST.....\$24.50

The Organic Farm Sausage, grilled Holly Bacon, hash browns, grilled tomato, Te Mata Portobello Mushroom, free range eggs on grilled focaccia with No5. relish & hollandaise (V/VE/ NGA/ND)

HALF SIZED HAWKE'S BAY BIG BREAKFAST.....\$17.50

*CLASSIC EGGS BENEDICT.....\$19.00

Toasted English muffin topped with wilted spinach, poached free range eggs, grilled Holly Bacon & hollandaise (VA/NGA/ND)

HALF SIZED CLASSIC EGGS BENEDICT.....\$14.50

FREE RANGE OMELETE.....\$19.00

Holly Bacon, spinach & cheese with your choice of salad or focaccia. (V/ NGA)

PANCAKES OF MONTH.....\$18.00

Our homemade pancakes are changed every month. Check our specials board or ask your waiter for this month's creation (VA)

CREAMY MUSHROOMS.....\$19.00

Toasted ciabatta topped with creamy mushrooms (NGA/NE/V)

BACON & EGGS ON TOAST.....\$16.00

Free range eggs cooked how you like on grilled focaccia with No5. relish & hollandaise sauce

*CRUSHED AVOCADO.....\$21.00

Cushed avocado with feta, crispy Holly Bacon and poached eggs on a multigrain toast (NGA/ NDA/VA)

No.5 WAFFLES.....\$14.00

Served with wild berry compote & natural yoghurt (V)

*No.5 BREAKFAST BURGER.....\$21.00

Crispy Holly Bacon, Organic Farm Sausage, Te Mata Portobello Mushroom, fried egg, mesclum salad, fresh tomato all in our homemade bun served with a golden hash brown.

Additions and Extras: Black Pudding \$3.5/Bacon \$4.5/Smoked Salmon \$7/
Tomatoes \$3.5/ Mushrooms \$3/ Eggs \$3 each/ Hash Browns \$3/ Spinach \$3/ Toast \$3/
Extra side salad \$3

*ALL DAY BREAKFAST

HAWKE'S BAY BIG BREAKFAST.....\$24.50

CLASSIC EGGS BENEDICT.....\$19.00

CRUSHED AVOCADO.....\$21.00

No.5 BREAKFAST BURGER.....\$21.00

From 11.30am (till late Friday and Saturday)

SUNDRIED TOMATO & OLIVE POLENTA.....\$21.00

Homemade polenta on minted yogurt & cucumber, pickles vegetables, grilled haloumi with roasted beetroot relish (VE/ NGA)

CATCH OF THE DAY.....\$24.50

Pan fried, Battered or Crumbed served with local salad greens and beer battered fries (NGA)

VEGAN GRILLED TOFU & QUINOA.....\$21.00

Cherry tomato, cucumber herb, tabouli & grilled tofu with lemon, olive oil dressing and toasted pinenuts and quinoa (V/VE/ NGA/ND)

OPEN STEAK SANDWICH.....\$25.50

Rosemary cured beef ribeye served on toasted sour dough, green salad & caramelized onion and beer battered fries (ND)

AVOCADO, DUCK HALOUMI WAFFLE STACK.....\$23.00

No.5 waffles stacked with avocado, roasted duck with sesame soy, sundried tomato topped with grilled haloumi (VE)



BURGERS

FISH BURGER.....\$23.50

Crumbed fish, mesclun salad, tomato and tartare sauce on a toasted bap with beer battered fries

FALAFEL BURGER.....\$23.50

No.5 falafel, mesclun salad and tzatziki sauce on a homemade bun with beer battered fries

No.5 CHEESE BURGER.....\$23.50

150g of The Organic Farm Butcher beef patty topped with melted cheese, betroot relish, salad leaves, tomato in a homemade bun and beer battered fries

No.5 PORK BURGER.....\$23.50

Crispy pork schnitzel with salad leaves, grilled pineapple topped with sweet and sour sauce with beer battered fries

CRISPY CHICKEN BURGER.....\$23.50

24hours brined chicken, sticky Go-chu jang bbq sauce, kimchi with beer battered fries



SALADS

BEEF SOBA NOODLE...\$21.00

Asian soba noodle salad with sauté beef ribeye finished with a sesame seed and soy dressing (VE/ND)

CRISPY SQUID SALAD.....\$21.00

Crispy crumb salt&pepper squid on a mesclum and crispy noodle salad with citrus and chilli dressing

CHICKEN CEASER SALAD.....\$21.00

Green leaves folded with ceaser dressing, white anchovies, Holly bacon and croutons topped with sliced chicken and No.5 crumbed egg. (NGA)

Upon request, we can provide meals to cater for special dietary requirements. All care will be taken to avoid cross contamination, but please note these dishes will be produced in a kitchen that stores and uses milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. NG = No Gluten Ingredients used / ND = No Dairy ingredients used / NE = No Egg / V = Vegetarian / VA = Vegetarian Available / VeA =Vegan Available / Pa = Paleo / A = Available please ask e.g. NGA -No gluten ingredients used is available, please ask as substitutions are required.

COFFEES / TEAS

	R	L	Bowls
Flat White.....	4.30	4.80	5.30
Cappuccino.....	4.30	4.80	5.30
Latte.....	4.80	5.30	
Long Black	4.00		
Short Black.....	4.00		
Americano.....	4.00	5.30	

NZ Live Tea from.....	4.00
Honey	
Lemon Ginger Tea.....	4.00

Tumeric Latte.....	5.50
--------------------	------

Macchiato.....	4.30	
Mochaccino	4.80	5.30
Hot Chocolate	4.80	5.30
Chai Latte.....	4.80	5.30

(cinnamon / vanilla / leaves)

Vienna	4.80
Affogato	6.00

Extra shots, alternative milks and syrups will incur an additional 50c charge

Alternative milk options: Coconut / Soy / Almond / Oat

MILKSHAKES

Chocolate	6.50
Strawberry	6.50
Lime	6.50
Banana	6.50
Caramel	6.50

SMOOTHIES

Berry Smoothie	7.80
Berries, natural yoghurt, honey and ice	
Banana Smoothie.....	7.80
Banana, natural yoghurt, honey and ice	

Alternative milks will incur an additional 50c charge

Alternative milk options: Coconut / Soy / Almond

NON ALCOHOLIC

Coca Cola.....	4.50
Diet Cola.....	4.50
Coke Zero.....	4.50
Sprite.....	4.50
L&P.....	4.50
Fanta.....	4.50
Orange Juice.....	4.50
Apple Juice	4.50

ALLGANICS

Organic Cola.....	4.50
Organic Lemonade.....	4.50
Organic Lemon,	
Lime & Bitters	4.50
Organic Ginger Beer.....	4.50
Apple.....	4.50
Apple, Orange	
& Mango.....	4.50
Apple and Fejoa.....	4.50

SIMPLY SQUEEZED

Orange Juice.....	5.50
Spirulina Slam.....	5.50
Feijoa Frenzy.....	5.50
Very Berry	5.50

MOST

Apple, Orange	
& Mango.....	4.50
Sparkling Apple.....	4.50
Sparkling Apple	
& Blackcurrant.....	4.50
Apple & Feijoa.....	4.50
Apple & Peach.....	4.50

Amplify Organic

Kombucha	6.00
(peach mango/ raspberry	
lime / passionfruit lemonade/	
ginger lemon)	

MENU

WINES

	BOTTLE	GLASS
CHAMPAGNE		
Veuve Clicquot.....	90	

SPARKLING		
Sileni Estate.....	38	8.5

CHARDONNAY		
Clearview Coastal.....	42	9.5
Villa Maria Reserve	45	

SAUVIGNON BLANC		
Church Road	50	
Villa Maria Reserve.....	42	9.5

PINOT GRIS		
Villa Maria	40	
Vidal	38	9

WINE SELTZER		
Strawberry & Hibiscus		
rose & sparkling water.....	10	
Pear & Ginger		
pinot gris & sparkling water	10	
Yuzu, Mint & Cucumber		
savignon blanc & sparkling water.....	10	

BEERS

TAP	
Brave Rocket Pale Ale	9.70
Tui.....	7.00
Export 33.....	7.00
Speights Gold Medal Ale ..	7.00
Asahi Super Dry.....	9.90

LIGHT BEERS	
Heineken Light	7
Amstel Light.....	7
DB Export Citrus	7

ZERO BEERS	
Heineken 00.....	7

BOTTLED	
Steinlager Classic.....	7
Steinlager Pure	7
Heineken	7
Corona.....	7
Speights Old Dark.....	7
DB Export Gold	7
HB Brewing Co APA.....	8.5
HB Brewing Co Pilsner	8.5

CIDERS

Rekorderlig	
Strawberry & Lime	15
Monteith's Apple	7.5
Monteith's Pear	7.5

	BOTTLE	GLASS
ROSE		
Clearview Black		
Reef Blush.....	42	9.5
Te Awa.....	45	

RIESLING		
Abbey Estate.....	38	
SYRAH		
Esk Valley	48	
Villa Maria	45	10

PINOT NOIR		
Leftfield Te Awa Wineries ..	40	

MERLOT		
Trinity Hill	45	
Thornbury	38	8.50

RED VARIETALS		
Merlot Carbenet Sauvignon		
Malbec	40	

SPIRITS & LIQUER

(All Spirits are served 30ml with or without mixers)

HB Distilers East Block 200	12
Albertine Gin	14
Gordon's Gin	10
Bombay Sapphire Gin	12
The Botanist Gin	12
Tanqueray No.Ten Gin	12
Bacardi White Rum	10
Appleton Estate Dark Rum	12
Coruba Dark Rum.....	10
Malibu Coconut Rum.....	10
Smirnoff Vodka	10

Negroni.....	16
--------------	----

Jack Daniels.....	12
Jim Beam	12
Southern Comfort.....	12
The Famous Grouse.....	10
The Glenlivet 12yr Malt.....	12
Talisker 10yr Single Malt	12
Jameson	10
Jagüermeister.....	10
José Cuervo Tequila.....	10
Midori.....	10

RTD'S

Smirnoff Ice	7.5
Woodstock.....	7.5
Coruba & Cola.....	7.5
Long White Vodka:	
Lemon and Lime	7.5
Long White Crisp	7.5

LIFE IS GRAND

NO.
[5]
CAFE & LARDER

EST. 11

We are proud to use our Local Hawke's Bay Farmers and Butchery suppliers:



ORIGIN EARTH
Hawke's Bay foods from healthy soil