

Friday and Saturday from 3pm

BAR PLATTER

(SERVES 3-4)
\$50 each

Wedges with cheese, crispy bacon & sour cream, beef meatballs in a smokey bourbon BBQ sauce, coconut crumb prawns, 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

ARANCINI BALLS.....\$15.00

Te Mata portobello mushroom and truffle oil with bkue cheese sauce (V)

TEMPURA BROCCOLINI.....\$15.00

Tempura broccolini with blue cheese sauce (V)

BEER BATTERED FRIES

small/large..... \$ 6.50/\$8

with tomato 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

VEGAN BREKKIE\$24.50

Hash browns, grilled tomato, Te Mata Portobello Mushroom, spinach and scramble tofu on grilled focaccia with No5. relish (V/VE/NGA/ND)

*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 OMELETTE\$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, mesclun 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)

SOUP OF THE DAY\$18.00

Ask our staff for today's special.

CATCH OF THE DAY\$24.50

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

LAMB MALABARI\$23.50

Traditional South Indian flavourful lamb curry with basmati rice, paratha, raita and mint sauce with roasted cashew and crispy shallots (NGA)

OPEN STEAK SANDWICH.....\$25.50

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

DUCK TAGLIATELLE PASTA\$24.50

BBQ duck, Te Mata portobello mushroom, cherry tomato folded through homemade tagliatelle pasta, served with parmesan cheese and truffle oil

No.5 VEGO.....\$21.50

Grilled vegetables, chickpeas, fried paneer cheese with lemon tahini dressing (V/VE)

PORK BELLY WAFFLES.....\$25.00

Lebanese spiced confit pork belly babaganush on homemade waffles topped with puff wild rice and apple date relish



BURGERS

FISH BURGER.....\$23.50

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

VEGGIE BURGER.....\$23.50

No.5 quinoa and vegetables pattie, 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, beetroot relish, salad leaves, tomato in a homemade bun and beer battered fries

VENISON BURGER.....\$24.50

150g venison pattie with salad leaves, tomato and cherry chocolate sauce with beer battered fries

CHICKEN BURGER.....\$23.50

Crispy buttermilk fried chicken breast with avocado, salad leaves and aioli sauce and beer battered fries

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.....	4.5	5	5.5
Cappuccino.....	4.5	5	5.5
Latte.....	5	5	5.5
Long Black	4.5		
Short Black.....	4		
Americano.....	4.5		5.3

NZ Live Tea from.....4.5
Honey
Lemon Ginger Tea.....4.5

Turmeric Latte.....6

Macchiato.....4.5
Mochaccino5 5.5
Hot Chocolate5 5.5
Chai Latte.....5 5.5

(cinnamon / vanilla / leaves)

Vienna4.8
Affogato6

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

Alternative milk options: Coconut / Soy / Almond / Oat

MILKSHAKES

Chocolate.....7.5
Strawberry.....7.5
Lime7.5
Banana.....7.5
Caramel7.5

SMOOTHIES

Berry Smoothie8
Berries, natural yoghurt, honey
and ice
Banana Smoothie.....8
Banana, natural yoghurt, honey
and ice

ICE DRINKS

Ice Chocolate.....8.5
Ice Mocca.....8.5
Ice Coffee.....8.5

Alternative milks will incur an additional 50c charge

Alternative milk options: Coconut / Soy / Almond

NON ALCOHOLIC

	ALLGANICS
Coca Cola.....	4.5
Diet Cola.....	4.5
Coke Zero.....	4.5
Sprite.....	4.5
L&P.....	4.5
Fanta.....	4.5
Orange Juice.....	5
Apple Juice	5

SIMPLY SQUEEZED

Orange Juice.....5.5
Spirulina Slam.....5.5
Feijoa Frenzy.....5.5
Very Berry5.5

Amplify Organic
Kombucha6
(peach mango/ raspberry
lime / passionfruit lemonade/
ginger lemon)

	MOST
Apple, Orange & Mango.....	5
Sparkling Apple.....	5
Sparkling Apple & Blackcurrant.....	5
Apple & Feijoa.....	5
Apple & Peach.....	5

MENU

WINES

	BOTTLE	GLASS
CHAMPAGNE		
Veuve Clicquot.....	90	

	BOTTLE	GLASS
SPARKLING		
Sileni Estate.....	38	9.5

	BOTTLE	GLASS
CHARDONNAY		
Clearview Coastal.....	42	10
Villa Maria Reserve	45	

	BOTTLE	GLASS
SAUVIGNON BLANC		
Church Road	50	
Villa Maria Reserve.....	42	10

	BOTTLE	GLASS
PINOT GRIS		
Villa Maria	40	
Vidal	38	9

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

BEERS

	BOTTLE	GLASS
TAP		
Brave Rocket Pale Ale	10.5	
Tui	8	
Export 33.....	8	
Speights Gold Medal Ale ..	8	
Asahi Super Dry.....	11	

	BOTTLE	GLASS
LIGHT BEERS		
Heineken Light	8	
Amstel Light.....	8	
DB Export Citrus	8	

	BOTTLE	GLASS
ZERO BEERS		
Heineken 00.....	8	

	BOTTLE	GLASS
BOTTLED		
Steinlager Classic	7.5	
Steinlager Pure.....	7.5	
Heineken	8	
Corona.....	8.5	
Speights Old Dark.....	8	
DB Export Gold	8	
HB Brewing Co. APA	9.5	
HB Brewing Co. Pilsner	9.5	

CIDERS

Rekorderlig	
Strawberry & Lime	15
Paynter's Apple	8.5
Paynter's Pear	8.5

Fling Cocktails

Margarita.....	8.5
Mojito.....	8.5

	BOTTLE	GLASS
ROSE		
Clearview Black		
Reef Blush.....	42	10
Te Awa.....	45	

	BOTTLE	GLASS
RIESLING		
Abbey Estate.....	38	
SYRAH		
Esk Valley	48	
Villa Maria	45	10.5

	BOTTLE	GLASS
PINOT NOIR		
Leftfield Te Awa Wineries ..	40	

	BOTTLE	GLASS
MERLOT		
Trinity Hill	45	
Thornbury	38	9

	BOTTLE	GLASS
RED VARIETALS		
Merlot Cabernet Sauvignon		
Malbec	40	

SPIRITS & LIQUOR

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

HB Distillers 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
Jägermeister	10
José Cuervo Tequila.....	10
Midori.....	10

RTD'S

Smirnoff Ice.....	8
Woodstock.....	8
Coruba & Cola.....	8
Long White Vodka:	
Lemon and Lime	8.5
Apple and Pear.....	8.5

LIFE IS GRAND

NO.
[5]
CAFE & LARDER

EST. 11

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

