

## BRUNCH

### **'biskit Breakfast 25.0**

Poached Eggs, Bacon, Breakfast Sausage, Kransky Sausage, Grilled Tomato, Portobello Mushroom, Baked Beans & Multigrain Toasts

### **Breakfast Tacos H)12.5 F)24.0**

Bacon, Scrambled Eggs, Salsa, Sour Cream, Cheddar Cheese, Coriander, House Chipotle, Chilli Floss & Soft Tacos

**\*V Option Available**

### **Matcha Waffles (V, N) 20.0**

Matcha Waffles, Seasonal Fruits, Seed Mixture, Blueberry Compote & Vanilla Ice Cream

### **Porridge (V) 19.5**

Rolled Oat, Granola, Seasonal Fruits, Milk, Almond Milk, Cream, Coconut Flakes & Maple Syrup

**\*DF Option Available**

### **Eggs on Toast (V) 12.0**

Eggs: Poached | Scrambled | Fried  
Toasts: Multigrain | Light Rye Sourdough | Ciabatta | Best Ugly Sesame Bagel +1 |  
Gluten Free Bagel +1  
Wanna add something? Check On The Side ☺

### **Avo, Smash! (V, N) 21.5**

Smashed Avocado, Poached Egg, Quinoa, Cherry Tomato, Walnut & Seed Mixture, Basil Pesto, Feta Cheese, Chilli Floss & Light Rye Sourdough

**\*GF Option Available**

### **Creamy Wild Mushroom (V) 21.5**

Portobello Mushroom, Button Mushroom, Poached Egg, Fresh Cream, Mozzarella Cheese, Grana Padano Cheese, Chilli Flakes & Ciabatta

**\*GF Option Available**

### **Best Ugly Salmon Bagel 19.5**

Smoked Salmon, Cream Cheese, Red Onion, Black Olives, Feta Cheese, Dill, Fried Capers & Best Ugly Sesame Bagel

**\*GF Option Available**

### **Eggs Benedict (GF) 22.5**

Poached Eggs, Potato & Herb Rosti, Baby Spinach, Free Range Hollandaise Sauce & **Choose from;**

**Bacon +2.0**  
**Mushroom (V) +3.5**  
**Smoked Salmon**  
**Bulgogi**

### **3 Eggs Open Omelet 23.0**

3 Eggs, Chorizo Sausage, Button Mushroom, Diced Onion, Cherry Tomato, Feta Cheese, Chilli Floss & Multigrain Toast

**\*V/GF Option Available**

### **Halloumi Salad (GF, V, N) 23.0**

Halloumi Cheese, Salad Mixture, Roasted Walnut, Quinoa, Portobello Mushroom, Black Olives, Cherry Tomato, Grana Padano Cheese, Hummus, Chilli Floss & Citrus Dressing

## LUNCH

(Mon - Fri From 10AM / Sat & Sun From 8AM)

### **Fettuccine Crème Pasta 23.0**

Fettuccine, Bacon, Button Mushroom, Cream & Grana Padano Cheese

**\*Chicken Pasta +2.0**

### **Spinach Prawn Crème Pasta 24.0**

Fettuccine, Chopped Spinach, Prawn, Button Mushroom, Cream & Grana Padano Cheese

### **Seoul Beef Burger 24.5**

Korean Style Beef Patty, Brioche Bun, Cheese, Tomato, Lettuce, Caramelised Onion, Garlic Aioli & Beer Battered Fries

### **Bulgogi Tacos H)13.5 F)26.0**

Bulgogi (Korean Marinated Beef), Vegetable Slaw, Guacamole, Cheddar Cheese, House Chipotle, Coriander, Chilli Floss & Soft Tacos

### **Thai Chicken Salad (GF, N) 27.5**

Lemongrass Infused Chicken Thigh, Salad Mixture, Pickled Vegetables, Avocado, Cherry Tomato, Quinoa, Hummus, Roasted Almond Slices, Chilli Floss & Asian Soy Dressing

## SMALL DISHES

### **Beer Battered Fries (V) 10.0**

### **Salad of the Day (V) 12.0**

### **Soup of the Day (V) 14.0**

### **K-POPcorn Chicken (N) 15.5**

Korean Fried and Marinated Chicken & Peanuts

## ON THE SIDE

Avocado (Fresh | Smashed) 5.0

Tomato (Fresh | Grilled) 5.0

Bacon 6.0

Hashbrown 6.0

Portobello Mushroom (GF) 6.0

Sauteed Spinach (GF) 6.0

Breakfast Sausage (Beef & Chicken) 6.0

Kransky Sausage (GF) 6.0

Chorizo Sausage (GF) 7.0

Halloumi Cheese (GF) 8.0

Smoked Salmon (GF) 8.0

Small Salad 5.0

Baked Beans 3.5

Extra Egg 3.0

Extra Toast 3.0

GF: Gluten Free | V:Vegetarian | VG:Vegan  
DF: Dairy Free | N:Contain Nuts

Kitchen Close : 2.30PM Daily

Follow us!  
Facebook: Biskit Cafe and Kitchen  
Instagram: biskit\_cafe

## HOT DRINKS

### COFFEE

Espresso   Macchiato	4.0
Short Black   Long Black   Americano	4.5
Piccolo   Long Macchiato	5.3
Filter Coffee (Bottomless)	5.5
Hot Chocolate   Chai Latte (Sweet   Spicy +0.5)	5.5
Flat White   Latte   Cappuccino	5.8
Mochaccino   Matcha Latte	6.0
Upsize +0.5   Extra Shot +0.7   Decaf +0.7	
Syrup (Vanilla   Caramel   Hazelnut) +0.5	
Soy   Almond   Coconut   Oat +0.7	

### TEA TOTAL LEAF TEA (Ice +1.0)

English Breakfast	5.0
Earl Grey Blue	5.0
Green Lime	5.0
Pure Peppermint	5.0
Nepal Masala Black Tea	5.0
Egyptian Chamomile	5.0
Summer Fruit	5.0

## COLD DRINKS

### ICESPRESCCO

Ice Americano   Cold Brew	6.0
Sparkling Cold Brew (Flight Coffee)	6.5
Ice Latte   Ice Chai Latte (Spicy +0.5)	6.8
Vanilla Crème Cold Brew	7.0
Coffee Frappe   Chocolate Frappe	8.0
Mocha Frappe	8.5
Green Tea Frappe	8.5
Banana Coffee Frappe	9.5

### SMOOTHIES

Banana   Mango   Mixed Berry or Half & Half	9.0
Green Lantern Smoothie	11.0
Spinach, Kale, Mango, Banana, Coconut Milk & Apple Juice	

### FIZZY DRINKS

Coke   Coke No Sugar   Sprite	5.5
Lemmy   Gingerella	6.0
Lemon Lime & Bitters	6.0

### JUICE

Orange   Apple	6.0
Carrot, Orange & Tumeric (Almighty)	6.5
Apple, Orange & Mango (Almighty)	6.5

### OTHERS

Ice Peach Tea   Ice Lemon Tea	6.0
Milkshake Vanilla   Chocolate   Strawberry	8.0
Kombucha Pineapple & Ginger (Batchwell)	8.0
Kombucha Raspberry (Batchwell)	8.0
Antipodes Sparkling Water (500ml)	7.5

## ALCOHOLIC DRINKS

### BEER

Garage Project Fugazi (2.5%, NZ)	10.5
Garage Project Pale Lager (4.8%, NZ)	11.5
Emerson's Pilsner (4.9%, NZ)	12.0
ParrotDog Birdseye Hazy IPA (5.8%, NZ)	12.0
Rekorderlig Cider Raspberry-Lime (4.0%, NZ)	13.0

### WHITE WINE

Stoneleigh Sauvignon Blanc (Marlborough, NZ)	12.0   52.0
Noble Fellows Chardonnay (Marlborough, NZ)	12.0   52.0
Villa Maria Pinot Gris (East Coast, NZ)	12.0   52.0
Mud House Riesling (Waipara Valley, NZ)	13.0   57.0

### RED WINE

Villa Maria Merlot (Hawke's Bay, NZ)	13.0   57.0
Elephant in the Room Cab Sauv (South Australia, AU)	13.0   57.0
Stoneleigh Pinot Noir (Marlborough, NZ)	13.0   57.0
Huntaway Syrah (Hawke's Bay, NZ)	12.0   52.0

**'biskit**  
— CAFE AND KITCHEN —