

A

ANDIAMO

BRUNCH AT ANDIAMO
Saturday & Sunday 9–4 pm

EYE OPENERS

To sharpen your taste as well as your appetite!

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| ANDIAMO SMOOTHIE OF THE DAY | 8.5 |
| Blended with trim milk and yoghurt | |
| MINI MARY | 9 |
| Vodka, Horseradish, Worcestershire, tomato juice, celery - half the fun! | |
| CREOLE BLOODY MARY | 15 |
| Vodka, beef bouillon, Worcestershire, horseradish, port wine, celery salt, tomato juice | |
| BELLINI | 21 |
| Peach juice, crème de pêche topped with Champagne Bollinger (Nautilus \$13) | |
| MIMOSA | 17 |
| Champagne Bollinger (Nautilus \$13) and orange juice | |
| KIR ROYALE | 20 |
| Champagne Bollinger (Nautilus Cuvee \$15) with a touch of Crème de Cassis | |
| RED ROOSTER | 11 |
| Vodka, orange juice, cranberry juice ..makes you want to stand up and crow! | |
| MR. FUNK OF HERNE BAY - A delightful combination of Champagne Bollinger | 21 |
| (Nautilus Cuvee \$16)cranberry juice and crème de pêche | |

MINERAL WATERS

Antipodes (NZ) and San Pellegrino (Italy) Sparkling Water— 500ml or 1000ml
Panna (N.Z) Still Water - 500 or 1000ml
Limonata, Manderino, Pompelmo or Aranciata Rossa - Sparkling Italian
Mineral water - 200ml

FRUIT JUICE

Orange, Apple, Grapefruit, Pineapple, Cranberry, Tomato, Feijoa, Spirulina

TÍ TONICS

- chilled anti-oxidant rich beverages
Pomegranate Green Tea, Blueberry White Tea, Nectarine White Tea

SPIDERS

Sparkling Italian Mineral Water served with a scoop of Kohu Road vanilla bean
Ice cream [Limonata, Manderino, Pompelmo or Aranciata Rossa]

It's traditional to have wine with breakfast at Andiamo –
we recommend Gewürztraminer

BRUNCH

Secret herbs and spices make these delightful tempters!

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| BAKED GRANNY SMITH APPLE with mascarpone, almond and raisins, | 10 |
| ANDIAMO TOASTED MUESLI with fresh fruit, yoghurt and berry compote swirl | 11 |
| GRILLED SARDINES on bruschetta with vine tomato and roquette | 12 |
| BLUEBERRY PANCAKES with lemon curd and fresh cream | 14 |
| ANDIAMO FRENCH TOAST with banana, Manuka smoked bacon, whipped cream and maple syrup | 16 |
| ROASTED FIELD MUSHROOMS on toasted five grain, buttered spinach Matakana Blue cheese sauce | 17 |
| MEDITERRANEAN TOAST ciabatta, Manuka smoked bacon, avocado, roasted vine tomatoes, basil pesto and fresh parmigiano | 16 |
| WESTMERE BUTCHERY SAUSAGE DUO Lamb mint & rosemary and country beef sausages on bubble and squeak, onion gravy | 19 |
| LAMB KIDNEYS sautéed with mushroom and bacon, cream, seeded mustard sauce, toasted five grain | 17 |
| SAVOURY MINCE with spinach, bacon, parmesan shavings and poached free range egg on crusty bread | 16.5 |
| ANDIAMO HERNE BAY BREAKFAST | 22 |
| Ciabatta, creamed balsamic mushrooms, eggs (you choose), breakfast sausage, Manuka smoked bacon, roasted vine tomato, homemade hash brown and Andiamo relish. A Herne Bay delight! | |

EGGS

| | |
|---|-------|
| SOFT BOILED FREE RANGE EGG | 5 / 8 |
| with Soldiers | |
| FREE RANGE EGGS ANY STYLE | 13 |
| with toast | |
| EGGS JERVOIS | 17 |
| Smoked fish and potato hash with wilted spinach, poached free range eggs and hollandaise sauce | |
| BENEDICT OF EGGS | 18 |
| Toasted croissant with wilted spinach, smoked salmon or Manuka smoked bacon, poached free range eggs, hollandaise sauce | |
| KIDS BREAKFAST | 13 |
| with toast, bacon, egg (you choose), hash brown | |

OMELETTES

All free range eggs prepared in a very sophisticated manner!

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|---|-----------|
| OMELETTE JERVOIS | 16 |
| with goats' cheese, caramelised onion and slow roasted tomato (V) | |
| THREE CHEESE OMELETTE | 17 |
| with emmental, feta and grana padano - A new experience! (V) | |
| SMOKED SALMON OMELETTE | 19 |
| with spinach, fresh herbs, lemon zest and Hollandaise sauce. "Nothing like it!" | |
| PRAWN AND CHORIZO OMELETTE | 20 |
| topped with Andiamo relish | |

PATISSERIE

| | |
|--------------------------|-----|
| Fruit Toast | 5.0 |
| Croissant | 5.0 |
| Brioche | 3.5 |
| Marx's Gluten Free bread | 4.0 |
| Ciabatta or Five grain | 3.5 |

SIDES

| | | | |
|---------------------------|-----|---------------------------|-----|
| Fresh Vine tomatoes | 4.0 | Creamy balsamic mushrooms | 6.0 |
| Breakfast sausage | 5.5 | Smoked salmon | 6.0 |
| Avocado | 4.0 | Manuka Honey Smoked Bacon | 5.5 |
| Roasted or grilled tomato | 4.5 | | |
| Andiamo hash brown | 5.5 | | |
| Baked beans | 3.0 | Kidneys | 5.0 |

Breakfast at Andiamo without wine is like a day without sunshine!

LUNCH

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|---|------------------|
| SOUP | 13 |
| PATE | |
| Andiamo chicken liver pate with crostini & pickled beetroot | 15 |
| CALAMARI | 19.5 |
| chick pea flour dusted, roquette, lemon, aioli [DF] [GF] | |
| SEARED SCALLOPS | 21.5 |
| Pan seared scallops, roasted almond, orange & honeydew mesclun salad, with a roasted tomato, capsicum chili relish [DF] [GF] | |
| INSALATA DI CESARE | 19.5 |
| Cos lettuce, honey cured bacon, anchovy mayonnaise, polenta croutons, poached free range egg, grana padano [with confit chicken 23] | |
| BAKED CHEESE TORTA | 20 |
| Oven baked goats cheese parmesan ricotta spinach torta, butternut pumpkin puree, Crispy sage, tomato pesto [V] | |
| LINGUINI | 19.5 / 29 |
| Lemon infused with chorizo, marinated prawns, vine ripened tomato, basil, roquette [DF] | |
| MARKET FISH | |
| Your waiter will advise | |
| PORK BELLY | 34 |
| Freedom farm pork belly, chorizo pearl barley winter vegetables, smoked paprika chilli ragout, crackling [DF] | |
| THAI CHICKEN CURRY | 28 |
| Straw mushrooms, tomato, coriander, spring onion salad, jasmine rice [DF] [GF] | |
| CHAR GRILLED EYE FILLET | 37 |
| Char grilled eye fillet, Portobello mushroom puree, confit garlic spinach, onion Beignet, pea mousse, anchovy butter | |

SIDES

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|---|-----|
| Rocket parmesan salad | 8 |
| Vine tomatoes, baby mozzarella, fresh basil, olive oil | 9 |
| Honey roasted beetroot, slow braised shallots | 8 |
| Green beans with roasted macadamia nuts | 9 |
| Greek salad - mixed leaves, tomatoes, olive, feta, cucumber, Spanish onions | 9.5 |
| French fries | 7 |

DESSERT

For these unbelievable creations - diets be damned!

LEMON CURD CRÈME BRULÉE 14

with chocolate dipped biscotti

STICKY DATE & PEAR PUDDING 14

with hot caramel sauce, ginger nut ice cream

TIRAMISU 13

Scandalously Delicious - pick me up!

PIERRE ROBERT 16

Triple crème style cows milk cheese from Seine-et-Marne.

W. Falwasser crackers & champagne jelly

AFFOGATO 16

two scoops of Kohu Road vanilla bean ice cream with a shot of

Espresso, hazelnut biscotti and Frangelico

[non-alcoholic option available 10]

COFFEE & SPECIALTY DRINKS

Espresso 3 Long Black 4

Cappuccino Bowl 5 or Glass 4

Latte Bowl 5 or Glass 4

Chai Latte 4

Flat White 4 Moccachino 4.5

Ristretto 3.5 Hot Chocolate 5

Special Coffee 10.5 Iced Coffee 5

Iced Chocolate 5

Soy +.50c

HERBAL LEAF TEA

Black - Earl Grey, English Breakfast 4

Herbal - Peppermint, Chamomile 4

Green - Japanese Lime Green, Feng Shui 4

Fruit - Mango Star, Grapefruit & Bitter Lemon 4

SOMETHING SWEET

valrhona chocolate stuffed prune 3 Lemon pistachio biscotti 3

Andiamo Panforte 4 Turkish Delight 4

Selection for the table 9