

CAFFEINATED BEVERAGES

(All coffees come standard as double shots)

	REG	LRG	MUG
Short Black	4	-	-
Long Black	4.5	-	-
Americano	4.5	-	-
Short Machiatto	5	-	-
Long Machiatto	5	-	-
Piccolo	5	-	-
Flat White	5	5.5	6
Latte (Gls)	-	5.5	6
Cappuccino	5	5.5	6
Mocha (Gls)	-	5.5	6
Batch-brew V60	-	6	-
Server 01	6	-	-
Server 02	9	-	-
Cold Brew	6	-	-
Iced Americano	4.5	-	-
Iced Latte	5.5	-	-
Iced Coffee/Mocha	6	-	-

NON - CAFFEINATED

Hot Chocolate (Gls)	-	5.5	6
Japanese Premium Matcha Latte (Gls)	-	6	7
Turmeric Latte (Gls)	-	6	7
Chai Latte (sweet/spicy) (Gls)	-	6	7
Dirty Chai Latte (Gls)	-	7	8
Iced Chocolate	6	-	-
Iced Matcha	6	-	-

EXTRAS

Extra Coffee Shot	-	-	0.5
Soy/Almond/Oat/Coconut	-	-	0.5
Shot (Vanilla, Caramel, Hazelnut)	-	-	0.5
Decaf	-	-	1
Ice cream / Whipped cream	-	-	6

TEA (ALL \$6)

CATCH HOUSE TEA

Special Blend English Breakfast Tea
Earl Grey Special

FRUIT TEA

Berry Peach Crumble
Lemongrass, Lime & Ginger

GREEN TEA

Jade Green Sencha Tea
Japanese Lime Green Tea

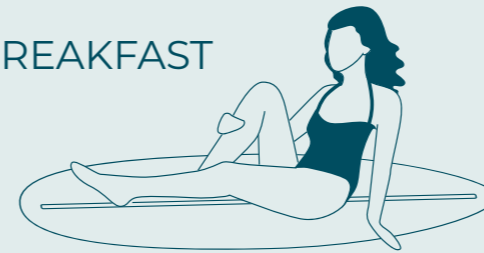
HERBAL TEA

Peppermint
Rooibos Madagascar Vanilla
Pure Organic Chamomile

JUICE / SOFT DRINKS

Coke/Diet Coke/Coke Zero/Sprite/Fanta/L&P/Ginger Beer	5.5
Orange/Apple/Pineapple/Cranberry/ Grapefruit/ Feijoa/Tomato	6
Smoothies (Berry, Mango, Spirulina)	6.5
Most Juice range	6
Energy Drinks (Redbull/V)	7 / 6
Remedy Raspberry & Lemonade Kombucha	10
Lemon, Lime & Bitter	6
Spicy Tomato Juice	6

ALL DAY BREAKFAST



Eggs On Toast (V, GFO)

Choice of ciabatta, wholegrain or sourdough bread and free-range eggs (choice of poached, fried or scrambled).

14.5 / 8.5

Strawberry & Rhubarb Porridge (DF)

Oats, vanilla poached strawberry and rhubarb, chia seeds, coconut chips, coconut milk and brown sugar on the side.

19.5

Hot Smoked Salmon on Ciabatta (GFO, DF)

Toasted ciabatta, beetroot hummus, orange, pickled fennel, poached free-range egg, baby spinach and pine nuts.
(Please let us know if you want to change to different bread)

26.5

Wagyu Mince on Toast

NZ First Light Wagyu mince, poach free-range eggs, parmesan cheese and wholegrain toast.

23.5

Warm Garden Salad (V, GF, DFO, VGO)

Roasted beetroot, red onion, cauliflower, capsicum, quinoa, toasted almonds and feta cheese, nished with lemon mustard dressing.

18.5

Add Chicken or Prawns \$8.5 / Hot Smoked Salmon \$12

Ham & Cheese Omelette (GF)

Parma ham, heirloom tomatoes, basil and ricotta cheese, with a simple salad

22.5

Hot Smoked Salmon Omelette (GF)

Capers, feta cheese, baby spinach and green salad

24.5

Full Catch

Roasted tomato, potato rosti, streaky bacon, Westmere Butchery truffle pork sausage, portobello mushroom, baked beans, free-range eggs (poached, fried or scrambled), fresh herb hollandaise, apple chilli jam and toasted ciabatta.

30.5

Strawberry Waffle

With streaky bacon, strawberry balsamic jam, toasted almonds, vanilla crème fraîche and maple syrup.

23.5

Seafood Chowder

Creamy base with clams, mussels, squid, prawns, fish, bacon, spinach, served with toasted garlic ciabatta

28

Shakshuka (GFO, DFO, V)

Tomato, chilli, garlic, red onion, red capsicum, free-range eggs, Parmesan cheese, pine nuts, basil and toasted sourdough.

23

Eggs Benedict (GF)

Potato rosti, sautéed spinach, free-range poached eggs and fresh herb hollandaise.

Streaky bacon

23.5 / 13.5 (Half Size)

Hot smoked salmon

24.5 / 14.5 (Half Size)

Portobello mushroom (V)

22.5 / 13 (Half Size)

BRUNCH MENU

AVAILABLE FROM 11AM

Fried Chicken Bao Buns (2 pc)

Crispy fried chicken thighs with Korean chilli sauce, pickled daikon, coriander, and toasted sesame seeds

18.5

Grilled Octopus (GF, DF)

With romesco sauce, chorizo, baby potatoes, pickled fennel and salsa verde.

27

Caesar Salad

Cos lettuce, streaky bacon, sourdough croutons, parmesan cheese, anchovies and poached free-range egg.

20.5

Add Chicken or Prawns \$8.5 / Hot Smoked Salmon \$12

Catch 21 Fish & Chips

Fresh beer battered catch of day, house pickled vegetables, mushy peas, wasabi tartare sauce and steak fries.

27.5

Wagyu Beef Burger

NZ First Light Wagyu patty, whiskey BBQ sauce, onion rings, beetroot relish, tomato, lettuce,

31

Soft Shell Crab & Prawn Cocktail Open Burger

Beer battered soft shell crab, poached and chopped prawns, classic cocktail sauce, tomato, lettuce, onion rings, chipotle mayonnaise and steak fries.

35

Lobster Open Burger

One Garlic butter lobster tail, bread & butter pickles, tomato, lettuce, tartare sauce, onion rings, parmesan steak fries and spiced truffle hollandaise.

POD

(Please let your server know if one lobster is not enough for you.)

Seafood Stew

Pomodoro sauce with mussels, clams, squid, prawn cutlets, potatoes, red onion, chilli, garlic, capsicum, basil, and toasted ciabatta

45

21 Days Steak, Egg & Chips 250 g (GF)

Premium handpicked scotch llet, aged for 21 days and done as you choose w/ fried free-range egg, steak fries & Café de Paris butter.

43

Extra \$10 Up-size to Surf and Turf (GF)

Four pieces of garlic butter prawn cutlets

Whole Prawn Fettuccine Pasta

Crayfish bisque creamy base, whole black tiger prawns, shallots, chilli, garlic, fresh herbs and parmesan cheese.

37

SIDES

Fresh herb hollandaise	3.5		
Grilled tomatoes	6.5		
Potato rosti (2 pieces)	6.5	Steak fries	11
Toasted bread	6.5	+ Add truffle oil \$1	
Roasted mushrooms	6.5	+ Add parmesan cheese \$1	
Streaky bacon	7.5	Hot smoked salmon	12
Free-range eggs (x 2)	7.5	Westmere Butchery truffle pork sausage	10.5
Grilled halloumi cheese	7.5	Onion rings & chipotle mayonnaise	12

BEER

Export Gold Zero	9
Export 33 Less Carb	9
Monteith's Apple Cider	9.5
Export Gold Lager	9.5
Asahi Black Lager	9.8
Sawmill Pilsner	9.8
Sawmill IPA	9.8
Sawmill Extra Pale Ale	9.8
Heineken Light	9.5

WINE

BUBBLES	GLS	BTL
Santa Margherita Prosecco	14	68
Pol Roger 375ML/750ML	70	138
Akarua Sparkling Rosé	16	76
Mimosa	13	-

WHITE WINE	GLS	BTL
Rua Pinot Gris	12	58
Peregrine Pinot Gris	13	60
Matawhereo Church House Chardonnay	14	65
Jules Taylor Sauvignon Blanc	13	60
Rockburn Riesling	15	72

RED WINE	GLS	BTL
Grant Burge Holy Trinity GSM Shiraz	17	78
Arrogant Frog Shiraz	12	58
Rua Pinot Noir	14	65
Trinnes France Rosé	13	60
Rabbit Ranch Rosé	13	60

GIN & TONIC

Hayman's + East Imperial Tonic	13.8
Scapegrace Classic + East Imperial Grapefruit Tonic	15.8
Scapegrace Gold + East Imperial Grapefruit Tonic	17.8

MENU KEY

- GF** - Gluten Friendly
- GFO** - Gluten Friendly Option
- DF** - Dairy Friendly
- DFO** - Dairy Friendly Option
- V** - Vegetarian
- VGO** - Vegan Option

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