

Astoria

BRUNCH MENU 8AM – 3PM

BRUNCH

Free range poached eggs with focaccia, tomato, pesto dfo gfo nf v	16
add belly bacon df gf nf	+9
add pork & fennel sausage df gf nf	+9
add smoked salmon df gf nf	+9
add roasted mushrooms df gf nf v vg	+6
add astoria hash brown gf nf v	+6
add halloumi gf nf v	+6
Oat milk panna cotta, granola, and pear df	14
Seasonal fruit platter with vanilla yoghurt dfo gf nf vgo	20
Smoked salmon, deli platter dfo gfo nf	28
Butternut pureé, pumpkin caponata, hash brown, egg, pecorino dfo gf nf v vgo	24
Baked turkish eggs, tomato, chilli oil, dukkah dfo gfo nfo v	21

ANTIPASTO FROM IIAM

Oysters ~ campari & orange <i>subject to availability</i> df gf nf	MP
Stone-baked bread, Olivo olive oil, Giusti aged balsamic df nf v vg	12
Ortiz & white anchovy, tomato, bocconcini (2) gf nf	14
Pumpkin, gorgonzola & 'nduja arancini (3) nf	14
Crudités, black olive mascarpone gf nf v vgo	14
Asparagus, fromage frais, hazelnut, brown butter gf v	18
Burrata, tomato, basil gf nf v	27
Seasonal charcuterie with bread df gfo	32
Market fish crudo, buckwheat, citrus, olivo oil df gf nf	24
Zucchini, mint, pecorino, lemon dfo gf nf v vgo	16
Iceberg lettuce salad with pecorino, crushed Sicilian olives, pickled chilli dfo gf nf v vgo	14
Shoestring fries, rosemary, chilli salt df gf nf v vgo	11/15

PIZZETTA FROM IIAM

Quattro formaggi, black pepper nf v	24
Pumpkin, nduja, gorgonzola dfo nf vo vgo	24
Peperonata, anabelle™ fromage frais, Ortiz anchovy, chilli dfo nf vo vgo	26
Margherita: provolone, mozzarella, basil dfo nf v vgo	22
Pork polpette, tomato, onion, provolone nf	24
Prosciutto cotto, pesto, anabelle™ fromage frais nf	26

SWEET

Hazelnut & chocolate torte gf	8
Limoncello cake nf	6
Hazelnut biscotti	3
Amaretti gf df	3
Pear & bran muffin df vg nf	6
Chocolate chip cookie nf	4

DESSERTS FROM IIAM

Astoria classic tiramisu v	14
Panna cotta gfo nfo	13
NZ cheese selection, honeycomb v	32

BRUNCH COCKTAILS

Mimosa	14
Le Contesse Prosecco, Homegrown orange juice	
Donna Rossa	20
Campari, gin, sweet vermouth, lemon, house made grenadine	
Cherry Tropo	14
Unico Zelo Tropo Pét-Nat Rosé, house made cherry syrup	

HOT DRINKS

Black	5
White	6/7
Hot chocolate	5.5/6.5
add All Good oat milk	+5
Filter coffee / bottomless	4/6
Webster's tea Earl Grey, English Breakfast, Berry, Mint, Green	5

COLD DRINKS

Homegrown Juices 400mL Orange, Apple, Immunity	7.5
Little City Kombucha Apple	9
Antipodes water 500mL Still, Sparkling	7
Six barrel soda 330mL Lemonade, Ginger ale	7
Coke & Coke Zero sugar 250mL	5
San Pellegrino 200mL	5.5
Limonta / Lemon, Aranciata Rossa / Blood orange	
Curious AF ~ Grapefruit Margarita alcohol free	11
Plus & Minus Prosecco alcohol free	12.5 glass
House made blood orange spritz alcohol free	10

PLEASE NOTE IF PAYING BY PAYWAVE
OR CREDIT CARD AN ADDITIONAL CHARGE APPLIES