

# THE Falls

Restaurant - Café - Gallery  
LUNCH MENU

**Plain roll w- butter** 3.50

**Herb & garlic butter baked roll** 4.00

**Freshly baked Turkish bread & dips** 13.50

*hummus, baba ganoush, olive oil  
balsamic syrup & house dukkah (V)*

**Soup of the day** 13.50

*served w- parmesan crostini (V)*

**New Zealand green lipped Mussel chowder** 16.50

*prawn, salmon & white fish goujons*

**"The Falls" pate** 16.00

*duck, bacon, fresh thyme & prune  
crisp Ciabatta bread, mixed pickles  
Braeburn apple & golden kiwi jelly*

**Cinnamon French toast** 17.00

*grilled bacon, caramelised banana & maple syrup*

**Lambs fry** 17.50

*manuka smoked bacon, three mustard sauce & sourdough*

**Salt & pepper calamari** 16.50

*baby salad greens, w- house made NZ wasabi aioli*

**Chicken Nicoise salad** 19.80

*warm gourmet potatoes, free range manuka bacon, cheddar  
soft boiled free range egg, tomato, baby olives, fresh green beans  
mixed leaves & honey mustard dressing (V option) (GF option)*

**Porcini gnocchi** 18.80

*leeks, peas, watercress, slow roasted tomatoes  
salsa verde & pecorino (V)*

**Middle Eastern brunch** 19.00

*two free-range poached eggs, kalamata olives, hummus  
baba ganoush, dolmades, local haloumi on grilled tomatoes (V)(GF)*

**Eggs florentine** 18.80

*poached free-range eggs, sautéed spinach, manuka smoked bacon  
house hollandaise sauce served on baps (GF option)*

**The Miller's all day brekkie** 23.90

*poached eggs on grain toast, bacon, pork apple & sage sausage  
tomato, hand cut wedges & field mushroom (GF option)  
All free range*

**Salmon & scallop orzo** 25.50

*Hot smoked salmon, scallops, caramelized red onion  
Spinach, mascarpone & gremolata*

**Snapper Portuguese** 28.00

*local line caught Snapper, rich tomato sauce  
olives, cress, & Israeli cous cous*

**Today's market fresh fish & chips** 25.00

*cider & fresh herb gluten free batter  
w- chips, garden salad & tartare sauce (GF)*

**Grilled Sirloin steak** 29.80

*Prime Mt Taranaki Angus  
mixed mushroom medley, pan roasted Nadine potatoes  
béarnaise sauce (GF)*

**Free range & organic produce used wherever possible**

**Side Dishes** 6.90

*Wilted seasonal greens w- toasted almonds*

*Rocket, pear & parmesan salad*

*Steak house fries*

*(V) – Vegetarian*

*(GF) – Gluten Free*

*One account per table*