

ALCOHOLIC BEVERAGES

WINE

	150ml	250ml	Bottle
Pinot Gris Mischief (Waipara)	16	22	63
Sauvignon Blanc Ten Sisters (Marlborough)	15	21	60
Chardonnay Askerne (Hawkes Bay)	18	23	65
Rose Bieler Pere (Provence)	20	25	70
Pinot Noir Kirithea (Martinborough)			65

BUBBLES

	Mini bottle (200ml)	Bottle
Prosecco Soligo (Italy)	22	65

BEER & CIDER

Corona	11
Steinlager Light	11
Steinlager Zero	11
Somersby Apple Cider	11
Panhead Supercharger	12

TAP BEER

Asahi 400ml	13
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COCKTAILS

Mojito	17
Bacardi, fresh lime, simple syrup, mint, soda	
Raspberry Margarita	20
Tequila, triple sec, iced tea, berries, simple syrup	
Classic G & T	14
Gin, tonic, lemon	

Hours:
Open 7 Days
Breakfast & Lunch Mon-Sun
Weekdays from 7.00am, weekends from 7.30am
All Public Holidays open from 8.00am

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MELBA

Manukau



MENU

LIQUID ENERGY

COFFEE

	S	M	L
Espresso	5.2		
Long Black	5.2	5.2	5.2
Macchiato	5.2	5.2	
Flat White	5.7	6.2	6.7
Cappuccino	5.7	6.2	6.7
Piccolo	5.7		
Latte		6.2	6.7
Mocha		6.7	7.2
Organic Hot Chocolate		6	6.5
Hakanoa Chai		6	6.5
Hakanoa Ginger Latte		6	6.5
Hakanoa Lemon Toddy		6	6.5
Matcha		6.7	7.2

Coffee served as a double shot
Alternate milks; oat, soy, coconut & almond

TEAS

Harney & Sons’ Teas	5.5
Earl Grey, English Breakfast, Raspberry, Chamomile, Peppermint, Citron Green, Ginger & Lemon	

CARBONATED

Sparkling Water (500ml)	10
Karma Cola	7
Gingerella	7
Coke or Coke Zero	7
Kombucha (Seasonal Flavour)	8
Lemon Lime Bitters	11

ICED DRINKS & SMOOTHIES

(Add a shot of NuZest protein 4.5)	
Lean Green Smoothie	14
Spirulina, apple, spinach, cucumber, banana, coconut water, cashews	
Caramel Nut Protein Smoothie	14
NuZest vanilla protein powder, dates, cashews, organic soy milk	
Berry & Banana Smoothie	13
Raspberries, strawberries, blackberries, banana, coconut water, honey	
Island Breeze Smoothie	12
Mango cheeks, pineapple, pineapple juice	
Iced Chocolate	9
Iced Coffee	9
Iced Mocha	9.5
Iced Latte (unblended)	9
Iced Americano (unblended)	7.5
Iced Matcha (unblended)	9.5

COLD PRESSED JUICE

House Lemonade	9
Orange Juice/Apple Juice	9
House Raspberry Iced Tea	10
House Spirulina	10

MELBA MILKSHAKES

Chocolate, mixed berries, caramel, or vanilla	11
All served with fresh whipped cream	

ALL DAY MENU

(Available until 3pm)

Warming Winter Porridge	24
Stewed seasonal fruit, chia seeds, mixed berry compote, muscavado, chocolate crumb	
MELBA Breakfast	30
Manuka smoked bacon, bratwurst, sourdough, grilled mushroom, house hash brown, poached or fried egg, MELBA sauce	
Scrambled eggs	+1
Add:	
Vine tomato	5
Avocado	5
Brekkie Burger	26
Crispy bacon, fried egg, chipotle mayo, bacon jam, Japanese milk bun, house hash cake	
Avocado Toast	26
Crushed avocado, poached egg, marinated feta, greens, toasted seeds, beetroot hummus, sourdough	
Farmers Feast	26
Three egg omelette, confit mushroom, chimichurri, marinated feta, caramelised onion, house kasundi	
Add:	
Sourdough (1)	3
Mighty Mushrooms	28
Creamy mushrooms, fried egg, focaccia, sun-dried tomato pesto, parmesan snow, petite salad	
Add:	
Chorizo	7.5
Eggs Benedict	
Poached eggs, house hash cake, house hollandaise	
Choose from:	
Manuka smoked bacon	27
Smoked salmon & baby spinach	29
Grilled tomato & baby spinach	27

French Toast	28
Thick cut brioche, poached pear, maple marscapone, mixed berry coulis, meringue crumb	
Salmon Mash	28
Soft mashed potato with dill & lemon, topped with smoked salmon, poached egg & house hollandaise	
Add:	
Baby spinach	5
Hearty Winter Hash	27
Pan fried potatoes, pork chorizo, bratwurst, red onion, sweet thai chilli hollandaise, fried egg	
Eggs On Toast	14
Poached or fried eggs on five grain	
Scrambled eggs	+1
SIDES:	
Manuka smoked bacon (2)	8
Vine tomato	5
Baby spinach	5
Avocado	5
Bratwurst (1)	7
Creamy mushrooms	9
Grilled mushrooms	8
House hashbrown (1)	5
Mixed leaf & parmesan salad	11
Smoked salmon	11
Grilled free range chicken	10
Grilled halloumi	8
Chorizo	7.5
Bread with no added gluten (1)	3.5
Baked beans	5
House aioli/hollandaise etc	3
Chips, parmesan & aioli	13

Angus Beef Burger	30
Cheddar, dijonnaise, habanero BBQ sauce, salad, caramelised onion, pickle, tomato, chips	
Fisherman’s Catch	37
Pan fried fish of the day, ratatouille, salsa verde, lemon	
Warm Farmhouse Salad	29
Roasted seasonal vegetables, capsicum, onion, salsa verde, chilli hollandaise	
Add:	
Grilled halloumi	8
Grilled chicken	10
Fried Chicken Waffle	31
Parmesan waffle, buttermilk fried free range chicken, red pepper & maple aioli, crunchy slaw, caramelised onion & chips	
Creamy Penne Pasta	29
Free range chicken, mushrooms & manuka smoked bacon, fresh basil, shaved parmesan	
Chicken Schnitzel Sandwich	30
Panko crumbed free range chicken breast, brie, house apricot chutney, aioli, tomato & greens, toasted focaccia, chips	

Honey Garlic Chicken Salad	28
Avocado, tomato, apple, cashew, mesclun, aioli, balsamic dressing	
Fish Tacos	29
Crumbed market fish, organic flour tortilla, mango, sweetcorn & tomato salsa	
Irish Stew	32
Lamb medallions, colcannon, seasonal vegetables, rich Irish gravy	

STONE OVEN PIZZAS

Garlic & Parmesan	20
Olive oil, garlic, parmesan	
The Works	30
Chorizo, bacon, bratwurst, mozzarella, mushroom, MELBA sauce & aioli	
Tandoori Spice	30
Free range chicken, mozzarella, spicy tandoori onions, tomato, coriander, raita, mango chutney	
Margherita	26
Tomato, basil pesto & mozzarella	
Garden Delight	28
Mozzarella, jalapeño, olives, pineapple, mushroom, corn, onions, parmesan, aioli, chipotle	

Not all ingredients are listed so please speak to your friendly waiter if you have any allergies or intolerances.

EAT DRINK ENJOY

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A 10% surcharge applies on public holidays.