

ALL DAY BREAKFAST (7-3)

ADJØ'S BREAKFAST PLATE Soft boiled egg, herb salt, whipped butter, smoked gouda and two pieces of mixed sourdough bread \$16

Mini yoghurt with museli \$6 / Juice \$4 /

YOGHURT Poached pears, seasonal compote and nut crumble \$14

AVOCADO Avocado with two pieces of housemade bread, chives, soy roasted pumpkin seeds, herb oil and whipped brown butter or vegan cream cheese \$16
Add: Egg \$4 / Bacon or salmon \$8 / Mushrooms \$6

TURKISH EGGS Two poached eggs, garlic and lemon yoghurt, mint, parsley, spiced hot butter and sourdough bread \$22

CHILLI SCRAMBLED EGGS Scrambled eggs with chilli oil, whipped butter and sourdough bread \$16

OMELETTE Served with housemade bread, chives, feta, toasted fennel seeds, parsley and whipped brown butter \$20

EGGS BENEDICT Served with salad greens, two poached free range eggs, hollandaise and pickled red onions on housemade bread. Choose 1: bacon, mushrooms or smoked salmon \$24

EXTRAS

Daily side salad \$6

Toasted bread \$3

Egg \$4

Bacon/salmon \$8

Mushrooms \$6

Avocado \$6

Swap to gluten free seed bread \$2

Most dishes can be made gluten free, just ask our team. Please inform us of any allergens before ordering.

MENU

LUNCH (10-3)

BROCCOLI Vegan herb sour cream, mojo de ajo roasted broccoli, micro sorrel and sesame pistachio crumb \$20
Add an egg \$4

DANISH MEATBALLS Free range pork served with homemade remoulade, cucumber salad and crispy onions on housemade bread \$23

SARDINES Served with mayonnaise, goat's cheese and toasted sesame seeds on housemade bread \$17

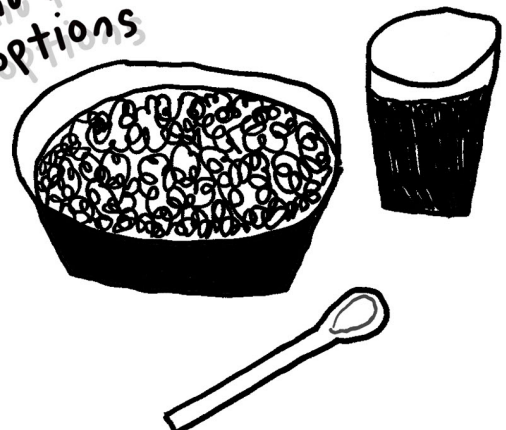
SALMON Akaroa house cured salmon served with vegan herb sourcream, capers, red onion and lemon \$22

MUSHROOM Creamy cooked mushrooms, parsley and panchetta served on sourdough bread \$21

SPECIALS

See our chalkboard for details

Check out our
porridge and coffee
menu for more
options



SOFT DRINKS

ORANGE JUICE	\$5
APPLE JUICE	\$5
TOMATO JUICE	\$5

HOMEMADE SODA'S	\$7
Lemon and Mint	
Elderflower and Apple	
Hibiscus Flower	
Yerba Mate	

PHOENIX GINGER BEER	\$5
PHOENIX COLA	\$5
FEEL'N SEEDY RASPBERRY	\$6
73 CITRUS SPARKLING ORANGE	\$6

TEAS

Our herbal teas are made by Vern Paddock Project, a small BioGro organic farm in Mihiwaka Otago growing green things

CALM Lemon balm, Holy Basil, Nettle, Rose and Apple pieces	\$6
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TONIC Mint, Marshmallow, Cinnamon, and Liquorice	\$6
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TONIC 2.0 Mint, Chamomile, Kawakawa, and Horopito	\$6
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AWAKE Ginkgo, Holy Basil, Rosehip and Nettle	\$6
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IMMUNE Thyme, Nettle, Peppermint, Elderflower and Yarrow	\$6
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ENGLISH BREAKFAST	\$5
EARL GREY	\$5
GREEN TEA	\$5

SPICE DUNES - STICKY MASALA CHAI	\$7
Blend of black tea, crushed whole spices, ginger and honey	

ICED "WELLNESS" TEA Made in house with a blend of our Calm and Tonic teas by Vern Paddock Project	\$7
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ICED YERBA MATE Made in house from South American Yerba Mate tea, nutmeg and lime	\$7
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BEERS AND WINE

ROTATING TAP BEER Ask staff whats on tap today	\$12
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EMERSON'S Kaleidoscope 5.2%	\$10
EMERSON'S Orange Roughy 4.2%	\$10
EMERSON'S Reverb IPA 5.9%	\$8
MAC'S SESSION PALE ALE 2.5%	\$8

ROTATING TAP WINE Ask staff whats on tap today	\$14
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PARADISE PROSECCO	\$40
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COCKTAILS

ESPRESSO MARTINI Bringing together the best of two beloved worlds: coffee and spirits	\$18
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BLOODY MARY Made using our homemade chilli snaps, 'Sauced' fermented hot sauce, barbecue sauce, worchester sauce and served with pickled celery	\$16
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GIN AND TONIC Made using National Distillery Gin and East Imperial tonic	\$13
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ELDERFLOWER MARGARITA A fragrant and refreshing cocktail perfect for any occasion	\$16
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CLASSIC NEGRONI National distillery Verdigris Gin, campari and sweet vermouth	\$18
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YERBA MATE LIBRE Our version of the classic cuba libre made with our housemade yerba mate syrup, rum and lime	\$16
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DRUNKEN ICE TEA Our iced wellness tea served with your choice of one of our homemade schnaaps	\$13
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HOMEMADE SCHNAPPS

We like to enjoy schnapps with our food here at ADJØ. We have a wide selection of homemade and traditional schnapps, just ask us for a recommendation.

HOUSEMADE SCHNAPPS	\$8
AALBORG AKVAVIT	\$10

PORRIDGE



PORRIDGE AND COFFEE COMBO BEFORE 10AM \$17

Any porridge and regular coffee

OAT AND BUTTER Oat porridge with butter, cinnamon and cardamom sugar \$10

OAT AND CARAMEL Oat porridge with homemade caramel (*vegan or dairy*), fresh apples and roasted almonds \$14

OAT AND BLUEBERRY Oat porridge with nut crumble, cardamom, greek yoghurt and blueberry jam \$15

OAT AND PEAR Oat porridge with fresh pear, candied almonds and coconut whip \$14

OAT AND ORANGE Oat porridge with fresh orange coated in cayenne sugar and torched with hazelnuts and coconut whip \$15

OAT AND APPLE Oat porridge with fresh apples, cinnamon, honey roasted seeds and sultanas \$14

OAT AND DATE Oat porridge with dates, peanut butter, fennel sugar and vanilla whipped cream \$15

RICE AND PEANUT BUTTER Rice porridge with freeze dried blueberries, peanut butter, coconut chips, raspberry sugar and coconut whip \$15

RICE AND APPLE Rice porridge with stewed and fresh apple, sesame pistachio crumb, olive oil and honey \$15

EXTRAS Caramel, coconut whip, yoghurt, roasted nuts, peanut butter, coconut whip, stewed apples, dark chocolate etc. \$2

COFFEE



Made using local Kūkū coffee beans. Organic and fair trade.

BLACK COFFEE Short black, Long Black, Americano \$5

WITH STEAMED MILK Flat White, Cappuccino, Latte, Mocha, Macchiato, Piccolo

SMALL \$5.5

MEDIUM \$5.8

LARGE COFFEE \$6

ICED LATTE With homemade caramel, hokey pokey or vanilla \$6.5

ADJØ'S HOT CHOCOLATE Made with Whittaker's dark chocolate and vanilla \$6.5

ANISETTA Double shot espresso shaken with ice and homemade star anise syrup topped with a dash of milk \$7

HALF AND HALF \$7

Two single shots of espresso, one served black and one with steamed milk. Soda water on the side.

Perfect when you can't decide

COFFEE TONIC \$9

Coldbrew and East Imperial Yuzu tonic served over ice to make a thirst-quenching drink

ADJØ'S COLDBREW \$6

A great way to try out beans in a different and very refreshing way

CHAI \$6

HOT APPLE GLØGG \$7

Spiced infused apple juice, apple cider vinegar, sultanas and fresh apple

Add rum \$8

EXTRAS Plant milk, syrups etc. \$0.7

TAKEAWAY CUP \$0.2