



Breakfast Menu

Monday – Friday: 7am – 11.30am
Saturday & Sunday: 9am – 11.30am

Full English Eggs, smoked bacon, sausage, black pudding, hash brown, baked beans, tomato, sourdough, rosemary mushrooms (GFO)	26.0
Eggs Benedict Smoked ham, poached eggs, English muffins, hollandaise (GFO)	21.0
Smashed Avocado Roasted tomato, rosemary mushrooms, poached eggs, goats cheese, sourdough (V, GFO)	21.0
Brioche Breakfast Roll Smoked bacon, fried egg, sausage (GFO)	18.0
American Pancakes Maple syrup, whipped cream, mixed berries, toasted almonds (V)	16.0
Chorizo Baked Eggs Spinach, potato, sourdough, parsley (GFO)	18.0
Smoked Salmon Spinach, chilli oil, scrambled eggs, sourdough, soft herbs (GFO)	26.0
Cream Cheese Bagel Smoked salmon, spinach, pickled cucumber	21.0
Eggs on Toast Eggs anyway, sourdough (V, GFO)	14.0
Granola Bowl Melon, Greek yogurt, mixed berries, banana, honey (GF, VGO)	21.0

Breakfast Sides

Sourdough, NZ butter, preserves	5.0	Black Pudding	6.0
Baked Beans	4.0	Tomato	6.0
Streaky Bacon	7.0	Rosemary Mushroom	7.0
Hash Browns	4.0	Smashed Avocado	8.0

All Day Menu

Monday – Sunday: 11.30am – late

Sandwiches & Burgers

New Zealand Haloumi Bagel Salsa verde, pomegranate, spinach, pine nuts, heirloom tomato, skin on fries (V)	26.0
Pressed Cheese Toastie Coriander sauce, sourdough, creamy tomato soup (GFO)	18.0
Beef Burger Smoked bacon, cos, tomato, cheese, pickles, American mustard, ketchup, milk bun, skin on fries (GFO)	26.0
Plant Based Burger Cos, tomato, cheese, pickles, American mustard, ketchup, milk bun, skin on fries (GFO, VGO)	26.0
Roast Chicken Sourdough, smoked bacon, pickled red onion, guacamole, spiced pepper aioli, skin on fries (GFO)	26.0
Market Fish Goujon Ciabatta Lemon, tartare, cos, beef tomato, skin on fries	26.0

Salads

Roast Chicken Caesar Rosemary croutons, bacon, parmesan, cos, egg (GFO)	26.0
New Zealand Haloumi Cos, pickled onion, orange, pine nuts, pomegranate, soft herbs (GF, V)	26.0
Roasted Roots Pumpkin, beetroot, heirloom carrots, sweet potato hummus, broccolini, pearl cous cous, spinach, toasted almonds (VG, GFO)	25.0
Striploin Steak Charred corn, gem lettuce, avocado, radish, sesame, crispy garlic, heirloom tomato, coriander sauce, pickled chillies, goat's cheese (GF)	30.0

Sides

Charred Broccolini Toasted almonds, olive oil (GF, VG)	12.0
Truffle Fries Parmesan, truffle oil (V, GF)	14.0
Roasted Root Veg Salsa verde, pickled onion (GF, VG)	12.0
Side Salad Seasonal leaf, French dressing (GF, VG)	10.0

Small Plates

Marinated Olives (GF) (VG)	9.0
French Onion Soup Three cheese crouton	18.0
Market Fish Ceviche Charred corn, heirloom tomatoes, cucumber, chilli, coriander oil, coconut cream (GF)	20.0
Sweet Potato Hummus Pickled chili, crumbled goat's cheese, chive, flat bread (GFO)	16.0
Prosciutto Olive oil, cracked black pepper, melon, soft herbs (GF)	17.0
Baked Camembert Confit garlic, rosemary, croutons (GFO)	25.0
Garlic Prawns Romesco, heirloom tomatoes, herb crumb	21.0
Salt & Pepper Calamari Lemon, garlic aioli, dill (GFO)	18.0
Skin on Fries Smoked aioli (GF, VGO)	12.0

Large Plates

250G Porterhouse Grass Fed Peppercorn sauce, seasonal leaf, skin on fries (GF)	32.0
Stout Beef Cheek Pie Smoked cheddar mash, onion gravy	28.0
Seafood Linguine Calamari, mussels, prawns, tomato, pickled chilli, parsley, tomato sugo (GFO)	28.0
Market Beer Battered Fish Lemon, tartar, garden peas, curry sauce, skin on fries (GFO)	26.0
Risotto Verde Broccolini, peas, spinach, parmesan, soft herbs, lemon (GFO, VGO) + chicken 6.0	26.0

Desserts

Double Chocolate Brownie Vanilla ice cream, chocolate sauce (V)	14.0
Blueberry Pavlova Chantilly cream, glazed blueberries, mixed berry ice cream, basil (V, GF)	14.0

(V) Vegetarian | (VG) Vegan | (GF) Gluten free | (VO) Vegetarian option | (VGO) Vegan option | (GFO) Gluten free option | (DF) Dairy free | (DFO) Dairy free option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



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