

chalk n cheese

MENU

Featuring



MAIN MENU

- Chocolate Coconut Berry Porridge** (RSF VEG can be Vegan) **\$13**
Jumbo oats, coconut cream, currants, berries, chocolate, date syrup.
Origin Earth milk or coconut milk.
- Turkish Eggs** (RSF can be made GF) **\$15**
Poached eggs, garlic Origin Earth yoghurt, melted butter,
chilli flakes, roast capsicum sauce and toast.
- Mrs Fishers Pones** (RSF GF) **\$17**
Corn beef hash cakes, winter greens, poached eggs and
paprika hollandaise.
- Full Chalky** (RSF can be made GF) **\$20**
Herb hash brown, Holly bacon and breakfast sausage,
poached eggs, Origin Earth halloumi and toast.
- Nature Walk** (RSF GF DF VEG can be made Vegan) **\$17**
Polenta pancake, green tea pea and coconut smash,
olive and roast capsicum tapenade, dukkah poached egg and rocket.
- Okonomiyaki** (RSF DF GF VEG can be made Vegan) **\$16**
Japanese gluten free pancake, dashi, seasonal veg and kewpie mayo.
- Tommy's Stack** (RSF GF) **\$19**
Rosti, lemon ricotta stuffed portobello, tomato, spinach, poached egg
and capsicum sauce.
- CnC Balaeda** (RSF GF) **\$18**
Open pulled pork tortilla, Origin Earth feta, gherkin, jalapeno, pickled apple slaw,
fried skins, bacon and Origin Earth blue cheese mayo.
- Chicken, Pear & Smoked Halloumi Salad** (RSF GF) **\$19**
Chicken breast, Origin Earth smoked halloumi, pear, toasted walnut, tomato,
red onion, mixed leaf greens and lemon mustard dressing.
- Lamb Hot Pot** (RSF) **\$18**
Chunks of lamb, vegetables, black pudding, topped with potato thins
and Origin Earth melted cheese. Accompanied by a side salad.
- The CnC Platter** **\$55**
A delicious mix of Origin Earth cheeses consisting of Takenga Gold cheddar,
Sleeping Giant aged cheddar, Camembert and whipped cow Feta.
Served with Chalk n Cheese house made beer mash crackers, crostini, caponata,
cold smoked salmon and smoked beef, marinated mushrooms, Chicken liver pate,
pickled onions, pickled eggs and house made Chalk n Cheese chutney.
- Cheese Board** (Can be made GF) **\$22**
Your choice of any 3* Origin Earth cheeses served with housemade chutney,
fresh fruit, ciabatta, crackers and membrillo. Ideal for two people.
*Pecorino is an additional \$5.

KIDS MENU

- Mac 'n Cheese** **\$9**
Origin Earth Two Cheese Macaroni Cheese with bacon
- Pancakes** **\$9**
Mini Pancakes. Fresh Banana. Maple Syrup.
- Special** **\$9**
Toast, 1 poached egg, slice of bacon.

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Our Ingredients

At Chalk n Cheese Café we try and bring you the best of Hawke's Bay. We preference local produce and products and local suppliers over those from out of the area. We only go outside Hawke's Bay if we cannot source suitable or available produce from within.

Origin Earth

Our milk, cheese and yoghurt comes from Origin Earth, our parent company and is made on the premises. Origin Earth use only single source milk from biologically farmed cows. Our milk is not homogenised, standardised nor separated. It contains no thickeners, emulsifiers, powders, additives or stabilisers.

Nostalgia

We always try to have something from days gone by on our menu. On this menu it's the Lamb Hot Pot. For those of you who loved Lancashire Hot Pot, this is our take on comfort food. A blast from the past.

FREQUENTLY ASKED QUESTIONS

Who is Mrs Fisher?

Mrs Fisher was an American slave who was one of the few to record her recipes. From her collection we've brought you her 'Pones' – corned beef hash cakes.

Longbush Pork - Why?

They farm free range 'Large Black' or 'Devon' pigs. Once common in New Zealand 100 years ago the Devon's became unfashionable because they had black hair and were not suited to battery farming. We were down to one registered boar and six sows in the whole of New Zealand but a keen group revived the breed and by eating the dark tasty meat they produce you're helping to resuscitate a domestic rare breed.

Bostock Chicken

We use Bostock Free Range Chicken breasts in our salad because its local, its free-range!

Why don't we have French toast, pancakes, fried chicken, chips, eggs benedict or waffles?

Because everyone else has them. It's not because they not popular or don't taste good its because you've taken the time to come and visit us we want to be able to offer you something different to the standard fare a lot of other places offer.

Why do our Cheese Scones taste so good?

The reason – Origin Earth products. Our cooking is only as good as the products we use. We can't get better or fresher milk and cheese than from our own factory.

Great local producers

Hawthorne Coffee, Bostock, Te Mata Figs, Beagles Bees Honey, La Petite, Kirkfield Eggs, Mr Bean, Giant Breweries, Edgebrook Cider, Homegrown.

Abbreviations

RSF - Refined Sugar Free

GF - Gluten Free

DF - Dairy Free

VEG - Vegetarian