

Menu



café gallery

(breakfast)

Muesli * \$11.20

Our own muesli full of nuts, dried fruit and popped corn, layered with natural yoghurt and fresh fruit salad; served with a side of milk (WF, V)

Bircher Muesli \$11.20

With oats, yoghurt, almonds, apple, chopped banana, blueberries and sweet dukkah; mixed with orange juice or berry couli (WF, V)

Fresh Fruit Salad \$11.20

Seasonal fruit salad served with honey yoghurt and berry couli (W&GF) (V)

Toasted Bagel

Served with two of the following options:
\$2 each for a 3rd and 4th option

Cream cheese | Capsicum & cashew nut pesto * | Hummus *
Avocado & tomato | Honey-glazed ham | Raspberry Jam

\$13.70

With house-smoked salmon **\$15.70**

Morrison Street Bacon & Eggs \$17.70

Wakefield grilled rindless bacon and poached free-range eggs, served on ciabatta* toast with pesto and hollandaise

Morrison Street's Local Breakfast \$19.20

Wakefield breakfast sausages, a potato, feta and spinach fritter, roasted tomatoes, portabello mushrooms and two poached free-range eggs (W&GF)

Mango, Passionfruit & Orange Pancakes \$17.70

Morrison Street's favourite wholemeal pancakes with fresh mango, passionfruit and orange cream (V)

Eggs Benedict on an English Muffin

Wilted spinach, poached free-range eggs and hollandaise on an English muffin

With baked whole portabello mushrooms **\$18.20 (V)**

With honey-glazed ham on the bone **\$18.70**

With local bacon **\$18.70**

With house-smoked salmon **\$19.70**

Potato, Spinach & Feta Fritters \$17.20

Potato, spinach, feta and cumin fritters with roasted tomatoes, a poached free-range egg and Kakariki olive oil (W&GF) (V)

Extra option: Avocado or

Rindless bacon **\$19.20**

Mushroom, Thyme & Haloumi on Toast \$17.20

Button and portabello mushrooms sauteed with thyme, onion and cider; topped with haloumi cheese; served on toasted sourdough* (V)

Extra options: Rindless bacon or

2 x poached eggs **\$19.20**

Creamy Eggs with Smoked Salmon & Capers \$12.70

Scrambled free-range eggs with house-smoked salmon, fresh herbs, lemon and capers (W&GF)

Extra options: Potato, spinach and feta fritter or

Sourdough toast **\$15.20**

(lunch)

Pad Thai \$17.70

Rice noodles tossed with carrot, egg, spring onion, mung bean sprouts, cashews and a tamarind, soya & garlic sauce (V)
Extra options: with chicken or prawns **\$19.20 (W,G&DF)**

Caesar Salad \$17.20

Cos lettuce, crispy bacon, anchovies, shaved parmesan, garlic croutons and a poached free range egg, dressed with a traditional caesar dressing

Extra option: with chicken **\$19.20**

Marinated Lamb with Grilled Mediterranean Vegetables \$19.70

Lamb marinated with garlic and rosemary, served with mesclun salad, grilled eggplant, courgette and capsicums, sun-dried tomatoes and capers (W,G&DF)

Steak Sandwich \$19.20

Minute steak on wholemeal sourdough with walnut butter, mesclun, tomato, onion and horseradish cream

Coconut, Prawn & Chicken Salad \$19.20

Chicken and prawns poached in a coconut stock, served on a mesclun, sprout and herb salad; with a coconut and ginger dressing (W,G&DF)

Raw Energy Salad \$16.70

Brown rice and quinoa tossed with shredded carrot and beetroot, spinach, seeds, sprouts and a ginger tamari dressing (W,G&DF) (V)

Mussel Fritters with Walnut Tarator \$17.20

Mussel, lemon, sweet chilli and herb fritters, with mesclun salad and a walnut tarator (W,G&DF)

AVAILABLE 11:00 AM UNTIL 2:30 PM

(sides)

Green salad	\$5.10
Roasted tomatoes	\$4.60
Wilted spinach	\$4.60
Roasted portabello mushrooms	\$4.60
4 x Breakfast sausages	\$4.10
2 x Free-range eggs	\$4.10
(poached / fried / scrambled)	
2 x slices of rindless bacon	\$4.60
House-smoked salmon	\$7.10
Potato, spinach & feta cake	\$3.50
Avocado half, sliced	\$4.10
Sourdough* toast with butter & jam	\$6.10
English Muffin	\$3.10

(Wheat and gluten-free bread* available on request)

AVAILABLE UNTIL 2:30 PM

(customer preferences)

Let our wait staff know of any food allergies or sensitivities when ordering and we will endeavour to come up with a solution for you. A full Menu Description Sheet is available at the counter, detailing all the ingredients of each dish on the menu.

Wheat and gluten-free bread* is available on request.

Also wheat free (WF), wheat & gluten free (W&GF), dairy free (DF) and all of the above (W,G&DF) options
Vegetarian options on all menus (V)

AVAILABLE UNTIL 2:30 PM

(light bites)

Toasted Bagel

Served with two of the following options:

\$2 each for a 3rd and 4th option

Cream cheese | Capsicum & cashew nut pesto * | Hummus *
Avocado & tomato | Honey-glazed ham | Raspberry Jam

\$13.70

With house-smoked salmon **\$15.70**

BLAT Sandwich \$13.70

Ciabatta bread* filled with rindless bacon, lettuce, avocado,
tomato and mayonnaise* (DF)

Lamb Borek \$14.20

A Middle Eastern dish with layers of filo pastry filled with minced
lamb, mint, lemon and cumin; served with mesclun, and cumin
and coriander yoghurt.

Tomato, Feta and Mushroom Bruschetta \$13.70

Toasted wholemeal sourdough* rubbed with garlic, topped with
sliced tomato, roasted portabello mushroom, goat feta, sea salt
and Kakariki olive oil (V)

Smoked Chicken, Basil & Tomato Parmesan Basket \$14.20

House-smoked chicken, tomato, red onion, cucumber and basil
served in a parmesan basket (W&GF)

Tapas Platter

A selection of Spanish bites including: potato tortilla, pickled ham,
vegetables and cheese, marinated eggplant, sun-dried tomatoes,
chorizo, olive oil, balsamic vinegar and Spanish bread

For one: **\$16.70** | For two: **\$32.20** | For three: **\$46.20**

Greek Salad \$11.40

A traditional Greek salad with tomato, cow feta, red onion,
kalamata olives and cucumber,
with a balsamic dressing (W&GF) (V)

Bread Plate \$10.20

Serves 2 - a selection of freshly baked breads with Kakariki
olive oil, balsamic vinegar, sea salt, hummus and sun-dried
tomatoes (V)

AVAILABLE UNTIL 3.30 PM

retail shelf

Some of our most popular products are available to take home

Ask at the counter for our:

Morrison Street muesli

wheat & gluten free bread

ciabatta bread

wholemeal sourdough bread

capsicum & cashew nut pesto

hummus

mayonnaise

Also available:

Kakariki EV olive oil

Atomic dark hot chocolate powder

250gm packs of Atomic coffee beans – freshly ground to your
requirements

*To try, products are marked * on the menu*

(baking)

Cheese or Date Scones \$3.50

Sweet or Savoury Muffins \$3.50

Check with your waitperson for today's flavour

Wheat & Gluten-Free Savoury Muffin \$3.50

Check with your waitperson for today's flavour

Wheat & Gluten-Free Date or Cheese Scones \$3.50

Wheat & Gluten-Free Loaves \$3.50

An egg-free mango, banana and coconut loaf (DF)

Baking of the Day \$4.20

Our daily sweet baking feature

Check with your waitperson for today's flavour

The above items are a popular staple at the café & are baked daily so
therefore we may run out towards the end of the day. We apologise for any
inconvenience.

All the baking is served warm with butter.

Jam & cream are also available on request, at 80c extra each.

(sweet treats)

Cake of the Day \$5.80

Check with your waitperson for today's option

Lemon Slice \$4.70

Tangy citrus topping over a buttery shortbread base

Double Chocolate & Macadamia Nut Brownie \$5.70

A rich dark and white chocolate brownie filled with
macadamia nuts (W&GF)

Chocolate & Vanilla Shortbread \$3.50

Dark chocolate and vanilla swirled together

Apricot & Coconut Crumble Slice

Apricot and coconut on a shortbread base, with a
macaroon topping (W&GF) **\$4.90**

Carrot, Date & Pecan Bars \$4.50

A healthy soft bar filled with carrot, pecans, dates, honey
and cinnamon (DF)

Coffee, Walnut & Chocolate Slice \$4.50

A walnut, chocolate and coffee biscuit base with a cream cheese
coffee icing

Almond, Lemon & Raspberry Friand \$4.10

An oval almond cake filled with lemon and raspberries (W&GF)

Red Cherry, Pecan & Apricot Biscotti \$3.20

A crisp biscuit filled with red cherries, pecans and apricot.
Perfect with a coffee or affagato (DF)

AVAILABLE ALL DAY

(cold drinks)

Phoenix Organic Fruit Juice \$4.20
Orange, Apple & Mango | Feijoa & Apple | Pear & Apple

Phoenix Organic Sparkling \$4.20
Feijoa | Cranberry & Lime | Ginger Beer | Lemonade
Cola | Lemon, Lime & Bitters

Charlie's Squeezed Orange Juice
Tomato Juice (spiced or plain)
Reg \$4.00 | Large \$4.60

Charlie's Smoothie \$5.00
Spirulina | Mixed Berry

Alpine Gold \$4.50
Apple | Apple & Boysenberry | Nectarine

Ti Tonics Iced Teas \$4.90
Pomegranate White Tea | Blueberry White Tea
Nectarine White Tea

Phoenix Sparkling Mineral Water 300ml \$3.50
Charlie's Still Water 650ml \$3.50

Iced Chocolate / Iced Espresso \$5.40
Ice, ice cream & milk with chocolate or espresso,
topped with whipped cream

Affagato \$5.20
Vanilla ice cream with a double shot espresso poured over

(wine list)

Lindauer Brut Sparkling 200ml **\$9.20**

Monmousseau Sparkling Brut Etoile (France) **\$41**

Anchorage Chardonnay **\$8.70 / \$41**

Blackenbrook Sauvignon Blanc (vegan) **\$8.20 / \$39**

Anchorage Classic Riesling **\$7.70 / \$38**

Waimea Estate Sauvignon Blanc **\$8.20 / \$39**
(naturally low alcohol 8%)

Kina Cliffs Pinot Noir **\$8.70 / \$41**

Kahurangi Estate Rosé **\$7.70 / \$38**

Kina Cliffs Pinot Gris **\$8.70 / \$41**

(beer list)

Moa Original **\$8.20**

Harringtons Wobbly Boot Dark Porter Ale **\$8.20**

Harringtons Ngahere Gold **\$8.20**

Dead Good Beer Indian Pale Ale **\$8.20**

Monteiths Radler **\$8.20**

Captain Cooker Manuka Beer **\$8.20**

Amstel Light **\$6.70**

Isaac's Apple Cider **\$6.40**

AVAILABLE ALL DAY

(hot drinks)

"King Chai" latte	\$4.80
Lemon & Ginger	\$3.60
Blackcurrant & Boysenberry	\$3.60
Hot Turkish apple tea	\$3.60
Hot Chocolate	\$4.80
Kid's Hot Chocolate	\$3.10
Kid's Fluffy	\$1.00

We use organic dark hot chocolate powder

(espresso)

All coffee, except Ristretto, is served as a single shot unless requested. We use Atomic coffee beans

Ristretto (dbl)	\$3.80
Espresso (short or long)	\$3.30
Macchiato (short or long)	\$3.40
Piccolo	\$3.70
Flat white	\$3.90
Cappuccino	\$4.20
Mochaccino	\$4.20
Caffe latte	\$4.30
Mocha latte	\$4.40
Affagato	\$5.20

Decaf, soy, honey, a jug of hot milk or cream, or an extra shot of espresso are available @ 50c extra each

(tea)

For one \$3.80 | Pot for two \$6.40

Black Tea

Special Breakfast – A blend of Ceylon & Assam orange pekoe

Earl Grey Special – Indian black tea blended with citrus pieces, lemongrass, cornflowers & jasmine flowers

Nepal Masala - Indian & Ceylon black tea, blended with cinnamon, orange peel, almond, ginger, cloves & cardamom

Green Tea

Japanese Sencha – Sencha from the Kalegawa tea garden

Japanese Lime – Green tea with lime, lemon & daisies

Fruit Infusions

Sweet Sunday – Rosehip, hibiscus, apple with currants, rhubarb, peach pieces, strawberry & rose petals

Fireside Heat – Orange, almond & cinnamon

Herbal Infusions

Rooibos – Red bush tea

Energizer – Apple, hibiscus, rosehip, blackberry, raspberry, strawberry, hazelnut leaves, sunflower, calendula, peony, elderberry, elderblossom, anise, lemon balm & peppermint

Pure Peppermint – A soothing peppermint infusion

AVAILABLE ALL DAY

(retail)

Atomic Coffee 250gm whole beans or ground

Veloce – smooth & indulgent with dark depths; Morri's espresso coffee of choice

Atomic – simple, non-complex coffee; the original blend

Ugandan – Single Origin coffee; smooth, creamy with a light chocolate sweetness

Decaf – water-decaffeinated; smooth caramel flavour

Classic Coffee Carafe - stylish retro glass filter system for perfect extraction at home.

Best with the Ugandan Single Origin coffee above

Chef's Selection of Popular Menu Items

Ask at the counter for our:

Morrison Street muesli
wheat- & gluten-free bread
wholemeal sourdough bread
ciabatta bread
capsicum & cashew nut pesto
hummus
mayonnaise

Also available:

Kakariki EV olive oil
Atomic Organic Dark Drinking Chocolate Powder 250gm
In-store Gift Vouchers
Keep Cups
Nelson Arts Guide

Morrison Street Cafe At Home Cookbook & Diary
(available from December)

We are now well in to our second decade in business and gathering awards for our food and coffee as we go.

Many people tell us that part of the charm of the café is the way we have kept the original feel of the building, with its warm wood and spacious interior. Then there's the Nelson art that feasts the eyes and of course the buzz from the kitchen - the sound of a team that loves preparing good food and serving it to Nelsonians and visitors alike.

