



SOUTHERN
CROSS

BRUNCH

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SOUTHERNCROSS BRUNCH

UNTIL 3PM

BRUNCH

Eggs & Grilled Sourdough V | DFO | NGO

Scrambled, fried or poached 12

Eggs Benedict NGA

Crispy potato rosti, poached eggs, mustard hollandaise

Choose: **bacon 25** | **smoked salmon 28** | **spinach 25**

Southern Big Breakfast DFO | NGO

Free farmed pork sausage, bacon, poached eggs, rosti, roasted portabello, eggs, sourdough toast, spinach, tomato relish 27

Smashed Avocado V | DFO | NGO

Toasted sourdough, pickled beetroots, cherry tomatoes, feta, dukkah, local herbs 24

Add: **halloumi +7** | **bacon +7** | **smoked salmon +8**

Chilli Eggs V | NGO

Labneh, poached eggs, garlic chilli oil, pickled red onion, flatbread, local herbs 18

Market Fish & Chips DF | NGO

Tarragon lemon tartare, garden leaves 28

Buttermilk Waffles V

Maple syrup, honeycomb, macerated berries, blueberry mousse 26

Add: **fried chicken +7** | **halloumi +7**

Bacon & Egg Butty NGO

Bacon, fried egg, plum sauce, brioche bun 12

Wapiti Ragu on Toast DFO | NGO

Sourdough, spinach, parmesan, paprika oil 22

It's the little things, like this Fiordland venison – known in Aotearoa as Wapiti.

Brought to you by our friends at WithWild.

Roast Portabello on Sourdough VG | NGO

Cashew green goddess, spinach, tobacco onion, grilled sourdough, herb oil 25

Vegan Breakfast Bowl VG

Falafel, avocado, cajun roasted carrots, quinoa, soy miso marinated tofu, dukkah 26

Grass-fed Sirloin NGA

Chimichurri, fried egg, agria potato, jus 35

BURGERS

Grass-fed Beef Burger VO | DFO | NGO

Double smashed brisket & chuck patties, pickles, American cheese, chimichurri, burger sauce, fries 28

Make vegan with our in-house hemp patty

Chicken Burger VO | VGO | DFO | NGO

Buttermilk fried chicken, American cheese, pickles, cos lettuce, burger sauce, fries 28

Make vegan with vegan fried chicken

ASK STAFF ABOUT OUR CABINET FOOD!

SALADS

Orzo Salad V | DFO

Kale pesto, cucumber, cherry tomato, radish, chickpeas, feta 24

Caesar Salad VO | DFO | NGO

Baby cos lettuce, prosciutto, crostini, poached egg, aged parmesan, dressing 26

Couscous Salad VG | DF

Almond skordalia, pomegranate dressing, spinach, cherry tomatoes, cranberries, almonds 22

ADD SIDES

Sourdough (2) 3 | Hashbrown (2) 6

Eggs (2) 6 | Vegan Fried Chicken 7

Halloumi 7 | Bacon 7 | Smoked Salmon 8

ADD BRUNCH DRINKS

Why not add a refreshing cocktail?

Aperol Spritz

Aperol, prosecco, soda water, fresh orange 14

Mimosa

Prosecco, fresh orange juice 10

Espresso Martini

Vodka, Kahlúa, espresso 15

Bloody Mary

Vodka, tomato juice, worcester sauce, tabasco (spicy or mild) 15

V vegetarian | VO vegetarian optional | VG vegan | VGO vegan optional

DF dairy free | DFO dairy free optional | NGA no gluten added | NGO no gluten optional

We try our best, but our kitchen is not completely free of gluten.

Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.

