

All Day Menu
7:00 am – 2:30 pm

Asian Fusion
3:00 pm – 5:00 pm

Dinner
5:00 pm – 8:30 pm

Milk & Honey

ESTD. 2008

Menu

Experience the Golden Era by the Coast

Room Service Charges ——— 6

ALL DAY MENU

Eggs on Toast

15

Two free range eggs poached/ scrambled
or fried with sourdough.(GF)

Toast with Spread

13

Two toasted pieces of sourdough with your choice of jam, marmalade, Nutella, peanut butter, marmite, or honey (vegan, GF)

Extra toast 3 | Extra Spread 1

M/H Big Breakfast

30

Two free range eggs Poached/Scrambled/Fried with Sourdough,
streaky bacon, sausage, wilted spinach, house made baked beans (G.F.)

Berry Smoothie Bowl

20

Frozen strawberries & raspberries in a creamy yoghurt base with
manuka honey, coconut, muesli, chocolate chips, seasonal fresh
fruit (vegan)

Coconut Bircher Bowl

19

m/h vegan bircher, toasted coconut, seasonal fruits,
coconut yogurt

Eggs Benedict

29.5

Two free range poached eggs with two hash browns, spinach & in
house fresh hollandaise sauce (GF)

Bacon 29.5 | Salmon 31

Bacon & Banana Pancakes

24

Buttermilk pancakes, bacon, caramelized banana, maple syrup

Bao Bacon Butty

13

M&H steamed bun bacon butty.

Add an egg 3.5 | Add spicy gochujang bacon 1.5

Room Service Charges ————— 6

Ham & Cheese Omelette 25

Ham, cheddar cheese Omelette with Sourdough

Spinach, Tomato & Cheese Omelette 25

Spinach, tomato, and cheddar cheese Omelette with Sourdough

Crispy Pork Bao 20

M/H Steamed bun, crispy pork belly, hoisin, pickled cucumber.

Fried Chicken Bao 20

M/H Steamed bun, our korean fried chicken, grilled pineapple, and our special slaw.

Panko Tofu Bao 20

M/H Steamed bun, panko crumbed tofu, pickled cabbage, pickled carrot, gochujang mayo, peanuts, sesame.

The Ultimate Chicken Burger 30

Deep fried chicken with spicy gochujang mayo, lettuce, cheese, pickled cucumber & Fries.

Hangry Burger 30

12hr Slow-cooked Pulled pork, khimichi mayo, slaw, sesame buns, jalapeno, sliced cheese, red onion & fries.

Korean Pork 29

12hr Slow-cooked Korean spiced pork, salted coconut & pandan sauce, red cabbage & apple slaw, coriander, peanuts

Pork Ribs 35

12hrs braised pork ribs. Smokey BBQ sauce, green salad & Fries

K.F.C 28

Korean fried chicken with a hint of spice served with "nuom cham" dipping sauce.

Dumplings

16

Chili oil, soy sauce, spring onion
(Pork & Chive) or (Chicken & Cabbage)

Spring Roll

18

Homemade Vietnamese deep fried spring roll served with "nuom
cham" and sweet chili.

TO SHARE

Asian Persuasion Fries

15

Loaded fries with kimchi mayo, bonito flakes, sesame
seeds, dried shallots, spring onion.

Flatbread

15

Homemade flatbread with dukkah and olive oil

Bowl Of Fries

11

Served with M/H Vegan Aioli/ Tomato Sauce

SIDES

Sausages	_____	8
Bacon	_____	8
Hashbrowns	_____	6
Baked beans	_____	5
Spicy gochujang bacon	_____	8

Room Service Charges ————— 6

DINNER MENU

ENTREES

Aranchini 19

Crispy deep-fried balls with arrabaita sauce (G.F)

Flatbread 15

Homemade flatbread with dukkah and olive oil

Spring Roll 18

Homemade Vietnamese deep fried spring roll served with "nuoc cham" and sweet chili.

Panfried Dumplings 16

Chili oil, soy sauce, spring onion
(Pork & Chive) or (Chicken & Cabbage)

K.F.C 28

Sriracha fried chicken with a hint of spice served with
"nuom cham" dipping sauce.

Salt and Pepper Calamari 24

Battered squid with tartare sauce with lemon wedge and Squid
Ink Mayo (G.F)



MAINS

Beef Fillet

40

250gm Beef fillet with Baby beetroot, roasted pumpkin, crispy fried kale & beef Jus with your choice of fries or mashed potatoes (gf)

Fish of the Day

40

Fresh local fish, parsnip puree, Seasonal vegetables, braised carrots, lemon butter sauce, (gf)

Pork Ribs

35

Slow braised pork ribs, Smokey BBO sauce, green salad, and fries

Fettuccine Alfredo

37

Fettuccine pasta tossed in our rich creamy delicious garlic parmesan cheese sauce with sauteed shrimps

Lamb Rack

41

Hawkes Bay Lumina Lamb with creamy polenta sauce & Braised carrots, broccoli with a drizzle of olive oil

Creamy Chicken Florentine

39

Sous vide Chicken breast stuffed with spinach, sun dried tomato, parmesan cheese and seasonal vegetables.



DESSERT

Panna Cotta 17

Rose panna cotta with berry compote and seasonal fruits

Chocolate Brownie 17

Salted caramel, mascarpone, dehydrated Raspberries

Tiramisu 17

Head Chefs version of the classic Italian dessert

Ice Cream 10

Two Scoops (Ask our staff for available flavors)

Affogato 12

Two scoops of vanilla bean with espresso

Add your choice of liqueur 18

Cheese Board 22



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