

WE ARE  
**OPEN**

EVERY DAY - 7.30AM - 3PM

# THE GENERAL

KITCHEN · ESPRESSO · EATERY

MOUNT MAUNGANUI

WWW.THEGENERAL.CO.NZ

@THEGENERALMTMAUNGANUI

## ALL DAY EATING

KITCHEN HOURS: MON - FRI 7.30AM-2PM | SAT-SUN 7.30AM-2.30PM

**EGGS ON TOAST, YOUR STYLE** V,GF 15.5  
House-made relish

**BREAKFAST PANNACOTTA** V,VE,GF 23  
Coconut yoghurt pannacotta, fresh seasonal fruits, yuzu, black sesame

**HOUSE MADE GRANOLA** GF, VEO, V 23  
Coconut yoghurt, seasonal poached fruit, honeycomb

**PECORINO CROAST** DF, GF, V 23  
Crushed avocado, rocket, dukkah, poached egg  
ADD BACON 38.50, ADD SALMON 32

**HASH EGGS BENEDICT** VO, GF 28  
Bacon, salmon or greens  
HALF PORTION 16.50

**HOTCAKES** V 22  
Blueberries, lemon curd, mascarpone, crumble  
ADD BACON 30

**OMELETTE** V 24  
Zucchini, chili, spinach, feta, pepitas  
ADD BACON 33.50, ADD SALMON 35.50

**THE BIG GENERAL** GFO, DFO 33  
Potato hash, bacon, sausage, grilled tomato, creamy mushrooms, house-made relish, eggs your style, sourdough

## ADDITIONS

SMOKED BACON | POTATO HASH | 7.5

ROAST TOMATOES | KALE

HOUSE SMOKED SALMON | GERMAN BRATWURST | 9

ROASTED MUSHROOMS

AVOCADO 6.5

HEIRLOOM TOMATO AND STRACCIATELLA 14

HALLOUMI 6.5

HAND CUT FRIES WITH TRUFFLE AIOLI 12

**SUPER BOWL** V,VE 26  
Turmeric buckwheat, pumpkin citrus hummus, roasted green bean, avocado and radicchio, apricot ginger dressing

**GOURMET BEER BATTERED FISH BURGER** GFO 39  
Fresh market fish, caper prosciutto salsa, fennel green apple slaw, cos lettuce, brioche, hand cut fries

**SPICED BEEF KOFTAS** GFO 34  
Grilled flat bread, halloumi, tzatziki, house pickles, preserved lemon hummus, heirloom tomato, cos

**PAN ROASTED MUSHROOMS** V, GFO 26.5  
Stracciatella, black garlic, sourdough  
ADD BACON 31.50, ADD SALMON 33

**180G WAGYU BEEF STEAKHOUSE BURGER** GFO 32  
Bacon, cheese, red wine onions, rocket, brioche, with hand cut fries

**TURKISH EGGS** V 28  
Fried eggs, smoked chili butter, spiced labneh, pomegranate, soft herb and rocket, toasted Turkish GF optional

**HEIRLOOM TOMATO BRUSCHETTA** VE 27  
Marinated heirloom tomatoes, whipped white bean and pinenut puree, basil, balsamic pearls, sour dough

**SMOKED FISH POTATO FRY** GF 28.50  
Pan roasted pearl potatoes, house smoked fish, chili and herb, poached egg, truffle soubaise

## COCKTAILS

**THE RITZ** 13  
Bubbles and fresh orange juice

**APEROL SPRITZ** 15  
Aperol, Prosecco, sparkling water

**DARK N' STORMY** 15  
Captain Morgan, Ginger Beer, Lemon

**BLOODY MARY'S COUSIN** 15  
Vodka, Tomato, Worcestershire, Tabasco, pepper

**ESPRESSO MARTINI** 15  
Vodka, Velvet Espresso, Kahlua, sugar syrup

**GIN & TONIC** 15  
Little Biddy Classic Gin with Fever-Tree Indian Tonic

Our love and care for food, along with you our customer is our utmost priority. Please advise of any food allergies or dietary requirements as most of our menu is adaptable. Surcharge applies on public holidays.

V - Vegetarian | VE - Vegan | VEO - Vegan Option | VO - Vegetarian Option | GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Option | DFO - Dairy Free Option

# WINE

## BUBBLES

	GLASS	BOTTLE
<b>GANCIA PROSECCO</b> 200ML Piedmont, Italy	14	
<b>JACOB'S CREEK RESERVE PROSECCO</b> Australia	18	49

## WHITE

<b>LAWSON'S DRY HILLS PINOT GRIS OR SUAVIGNON</b> Marlborough, New Zealand	12	54
<b>STONELEIGH LIGHT SAUVIGNON BLANC</b> Marlborough, New Zealand	12	54
<b>MILLS REEF CHARDONNAY</b> Marlborough, New Zealand	12	54
<b>BABICH PINOT GRIS</b> Marlborough, New Zealand	13	58

## ROSÉ

<b>M. CHAPOUTIER PAYS D'OC ROSÉ</b> Rhône, France	12	54
--	----	----

## RED

<b>STONELEIGH WILDVALLEY PINOT NOIR</b> Marlborough, New Zealand	14	63
---	----	----

## PALS

<b>VODKA, CENTRAL OTAGO PEACH, PASSIONFRUIT &amp; SODA</b>	8.5
<b>VODKA, WATERMELON, MINT &amp; SODA</b>	8.5
<b>AMERICAN WHISKEY, HAWKES BAY APPLE &amp; SODA</b>	8.5

## BEER & CIDER

### ON TAP

<b>HEINEKEN</b>	REG 9	LARGE 12
-----------------	-------	----------

### BOTTLED BEER

<b>CROUCHER LOW RIDER 2.5%</b>	9
<b>CROUCHER PALE ALE</b>	9.5
<b>THE ISLAND PONY CLUB PILSNER</b>	9
<b>THE ISLAND DAWN DAZE IPA</b>	9
<b>THE ISLAND PUHA ROAD IPA</b>	9
<b>CORONA</b>	9
<b>HEINEKEN LIGHT</b>	9

### CIDER

<b>THE ISLAND APPLE CRISP CIDER</b>	9
-------------------------------------	---

# COLD

## ICE TEA

<b>NO ORDINARY ICE TEA PEACH</b>	5.5
----------------------------------	-----

## JUICES

<b>COLD PRESSED JUICE ORGANIC</b>	7.5
-----------------------------------	-----

- Beet, apple, carrot & lemon
- Orange, carrot, lime, ginger & turmeric
- Apple
- Orange

<b>BOTTLED JUICE</b>	7
----------------------	---

- Orange, Apple & Mango
- Guava, Lime & Apple
- Nectarine
- Feijoa

## SODA

<b>ALL GOOD ORGANICS</b>	7
-Karma Kola	
-Karma Kola zero	
-Lemmy Sugar Free	
-Lemmy Lemon	
-Lemmy Lime & Bitters	
-Razza Raspberry & Lemon	
-BUNDABERG GINGER BEER	7

## ALMIGHTY

<b>SPARKLING WATER</b>	5.5
------------------------	-----

## ZERO SUGAR

- Peach & Ginger
- Passionfruit
- Blood Orange
- Lemon

## WATER

<b>300ML</b>	5.5	<b>750ML</b>	9.5
-Still		-Sparkling	
-Sparkling			

## SMOOTHIES

<b>BERRY</b>	9.5
--------------	-----

Berries, banana, coconut water, chia

<b>GREEN</b>	9.5
--------------	-----

Spinach, kale, mint, coconut water, banana

<b>COCOA COCONUT</b>	9.5
----------------------	-----

Cocoa, coconut milk, banana, peanut butter

## KOMBUCHA

<b>LOCAL</b>	7
--------------	---

- Ginger & lemon
- Raspberry & Lemon
- Feijoa
- Boysenberry & Apple
- Pineapple & Mango

# HOT

## TEA

All teas are organic, hand blended & fairly sourced

<b>ENGLISH BREAKFAST</b>	5
<b>EARL GREY</b>	
<b>SENCHA GREEN</b>	
<b>TUMERIC WEBSTERS TEA</b>	

<b>HERBAL BOTANICAL INFUSIONS</b>	5
-----------------------------------	---

## LEMONGRASS

### GINGER & KAWAKAWA

### PEPPERMINT

### PEPPERMINT, KAWAKAWA, NETTLE, DANDELION ROOT

### BERRYLICIOUS

### BLOOD ORANGE & ROOIBOS

## COFFEE & ALTERNATIVES

<b>SHORT BLACK</b>	4.9
<b>LONG BLACK</b>	4.9
<b>FLAT WHITE</b>	5.5
<b>CAPPUCCINO</b>	5.5
<b>AMERICANO</b>	5.1
<b>LATTE</b>	5.7
<b>MOCHA</b>	6.8
<b>LONG OR SHORT MACCHIATO</b>	5
<b>DECAF / ALT MILKS</b>	+1
<b>FLUFFY</b>	2
<b>MATCHA</b>	7
<b>TUMERIC LATTE</b>	7
<b>CHAI LATTE</b>	6.5
Spicy or sweet	

## CHOCOLATE

<b>HOT CHOCOLATE</b>	6.5
<b>MINT HOT CHOCOLATE</b>	6.7
<b>KIDS</b>	4.5

## ICED

<b>ICED CHOCOLATE</b>	8.5
<b>COFFEE OVER ICE</b>	8.5
<b>ICED MOCHA</b>	8.5
<b>ICE COFFEE</b>	8.5
<b>ICED AMERICANO</b>	6.8
<b>ICE MATCHA OR CHAI</b>	6.8
<b>ICE RASPBERRY MATCHA</b>	8.5

Our coffee is roasted twice weekly exclusively for The General. The blend is 100% arabic beans consisting of four origins and is roasted in a 15kg petronocini hot air drum roaster; the taste profile offers complexity, flavour, body & finish.