

m e z z

breakfast

Free-range eggs benedict

Free-range poached egg, spinach, house made hollandaise, 35
sourdough. Choose:

Freedom farm bacon / Smoked salmon / Oyster mushrooms

Breakfast bowl

Quinoa, spinach, kale, roast kumara, cherry tomatoes, feta, 28
everything bagel seasoning, lemon, olive oil dressing

Add poached egg 5

Eggs on toast

Free-range eggs, poached or fried, toasted Sourdough 22

Add smoked Salmon 10

Add freedom farm bacon 8

Add field & oyster mushroom 8

Add potato hash 5

Add wilted spinach & kale 5

French toast

Brioche French toast, mascarpone, berry compote, 32
fresh fruit, maple syrup.

Add Freedom Farm bacon 8

kids

Egg on toast Poached or fried 16

French toast Berry compote, maple syrup 18

Your safety matters to us. Our kitchen prepares food with a variety of ingredients, so we can't guarantee any dish is completely allergen-free. Please inform our staff, and we'll do our best to help you choose safely. Our kitchens handle – Peanuts, Tree nuts , Milk, Eggs, Sesame, Fish, Shellfish (crustacea), Molluscs, Soy, Lupin, Gluten, Wheat & Sulphites.

Book now

Simply scan the QR code to reserve
your table for your next meal



m e z z

small plates

House made Kiwi dip, crispy onions, flatbread	22
Buffalo battered cauliflower, Hot sauce, house made aioli	26
Roast beetroot, Valhal Goats cheese, honey, Tricketts Grove walnuts, watercress	28
Free range fried chicken, Tiaki hot honey, house ranch	28
The Source gin & beetroot Mt Cook salmon gravlax Burnt capers, pickled onion, herb crème fraîche, rye crostini	36
Baked Whitestone camembert Selection of breads, honey, stone fruit relish	35
Add Martinez charcuterie	10

large plates

Grain bowl Quinoa, spinach, kale, roast kumara, cherry tomatoes, feta, everything bagel seasoning, lemon, olive oil dressing	28
Mushroom burger Crumbed oyster mushroom, cheddar cheese, lettuce pickles, burger sauce	34
Harissa lamb skewers Chimichurri, whipped feta, flatbread	40
Southland white fish Hands Down corn tacos Rainbow slaw, pickled onions, tartare, burnt lemon	32
Cauliflower & pumpkin Hands Down corn tacos Edamame guac, pico de gallo	30
Southland steak sandwich Whitestone cheddar, pesto, caramelised onion, mustard aioli, fries	42
Grain bowl Quinoa, spinach, kale, roast kumara, cherry tomatoes, feta, everything bagel seasoning, lemon, olive oil dressing	28

sides

Twice cooked fries House made aioli	16
Truffle Fries Parmesan, truffle oil, house made aioli	19.5
Duck fat roasties Smoked salt, watercress, house made aioli	18.5
Untamed Earth Organics roast rainbow carrots, honey, labneh	18.5
Charred cabbage Fresh parmesan, local herbs, soy	18.5

dessert

Fancy something sweet?
Ask our team about today's dessert special

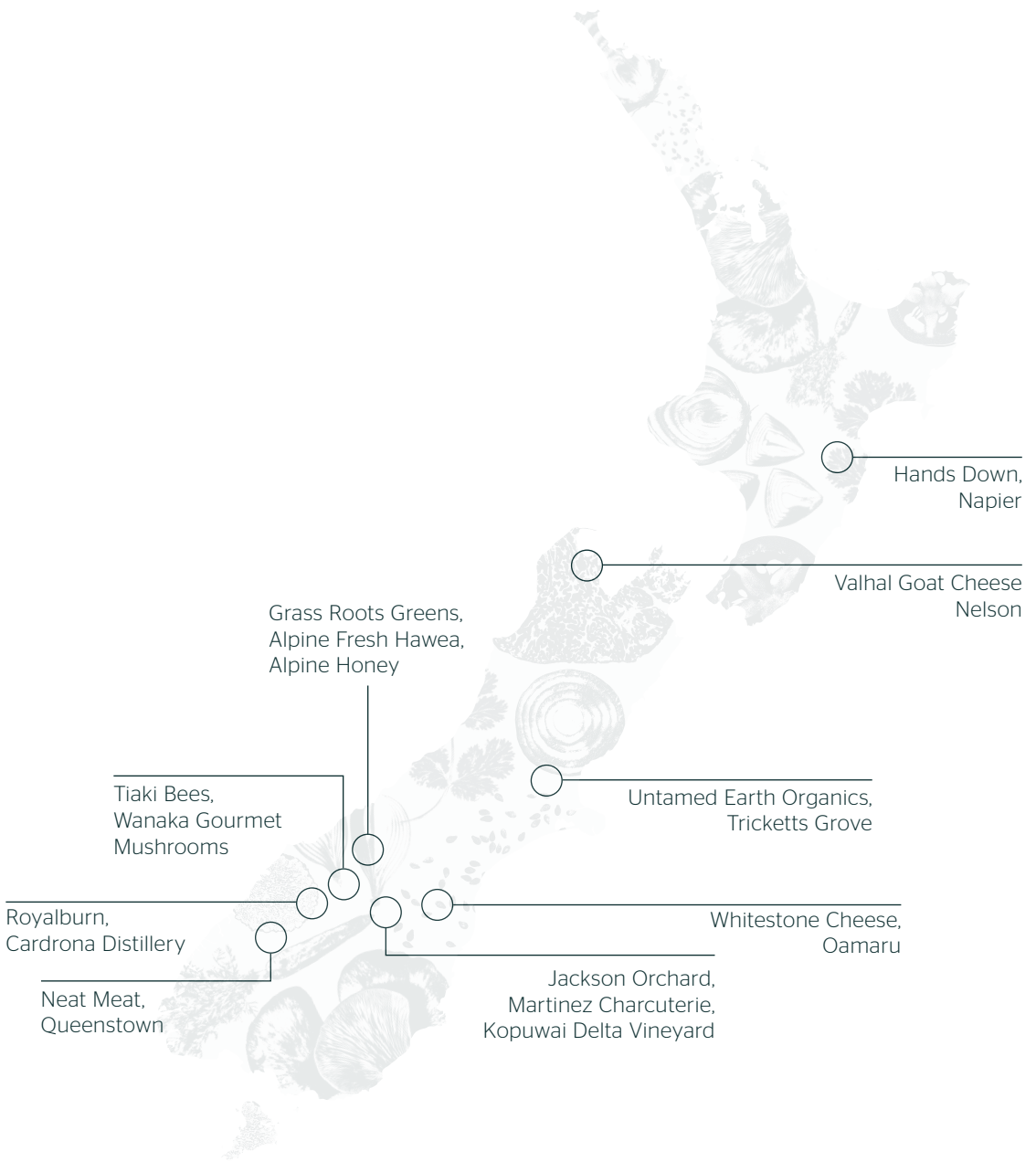
We believe in local

Turn over to explore the map of where our ingredients come from - proudly sourced from passionate NZ producers.

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from paddock, ocean & orchard, to your plate

At Mezz, we craft every dish using ingredients sourced from incredible producers across Aotearoa. From artisan cheese and free-range meats to organic vegetables and honey, our menu reflects the people and places that make New Zealand exceptional.



spirits

Vodka 14
The Reid, Cardrona Distillery

Gin 15
The Source, Cardrona Distillery

Whisky 23
Full Flight, Cardrona Distillery

Liqueur
Orange, Cardrona Distillery 15
Cherry, Cardrona Distillery 15
Elderflower, Cardrona Distillery 15
Butterscotch, Cardrona Distillery 15

All spirits used in the Mezz are from the Cardrona Distillery.

Mixers 5
Add Alchemy & Tonic soda (can):
Smashed Rhubarb & Mandarin Tonic Water /
Indian Tonic Water / Hibiscus Pink Lemonade /
Pineapple & Jalapeno

winter warmers

Hot Apple Pie 21
The Reid single malt vodka, warmed cinnamon
butter infused apple juice, cinnamon quill.

Mulled Wine 15
Red wine, house spiced syrup

**Signature 'Boozy' Coffees
& Hot Chocolates** 17
Add a Cardrona Distillery liqueur to your
favourite hot drink.

specialty cocktail

Mezz Bloody Mary 25
The Reid Single Malt Vodka,
house made bloody Mary mix
Upgrade with Martinez
charcuterie for a unique alpine
experience + 4

cocktails

Gin & Raspberry 25
The Source gin, frozen raspberries, mint
leaves, sugar syrup, soda

Honey Gin & Tonic 25
The Source gin, alpine honey, lemon juice,
tonic water, rosemary.

The Mezz Martini 25
The Reid single malt vodka, barrel aged
cherry liquor, Cromwell nectarine juice

Cardrona Espresso Martini 27
Rose Rabbit butterscotch liqueur, The Reid
single malt vodka, Allpress espresso shot,
chocolate flake

Alpine Mule 24
The Reid single malt vodka, cranberry
juice, lemon juice, ginger beer, rosemary

Karearea 29
Rose rabbit orange liqueur, the falcon
single malt whisky, Maude pinot noir,
barkers blackcurrant syrup, bitters

Elderflower Sour 25
Rose Rabbit Elderflower Liqueur, Lemon
Juice, Egg white, Pineapple & Jalapeno Soda

Soho Spritz 25
The Reid Single Malt Vodka, Rose Rabbit
Elderflower Liqueur, Lemon Juice,
Cranberry Juice

Mimosa 17
Maude Method Traditional, Orange Juice

DRINKS

white

	GLS	BTL
Maude Pinot Gris Central Otago, NZ Nose: Warm quince, musk, rose petal aromas. Taste: With flavours of peaches and pears, finished with textural flavours of apples and spice.	16	80
Maude Chardonnay Central Otago, NZ Nose: Aromas of ripe stone fruits, poached pears, hints of biscuit, toasted almonds. Taste: Luscious stone fruit flavours, great texture and power, yet finishes clean and crisp.	16	80
Carrick Bannockburn Riesling Nose: Bright and aromatic, with lifted notes of lime, pink grapefruit, and mandarin zest, layered with soft white blossom. Taste: Off-dry and vibrant with lemon sherbet, yuzu, and tangelo. Balanced by subtle sweetness, finishing crisp, zesty, and lightly mineral.	16	80
Carrick EBM Chardonnay Nose: Inviting and complex, showing grapefruit marmalade, candied ginger, white blossom, and subtle toasted notes. Taste: Structured and intense with a smooth, velvety texture. Flavors echo the nose, carrying citrus, spice, and gentle toast through to a seamless finish.	100	
Rippon Sauvignon Blanc Nose: Elegant and layered with stone fruit, lemon zest, and gooseberry, lifted by alpine herbs, crushed stone, and subtle wild spice.. Taste: Taut and dry with a generous texture, showing white pear, citrus, and a distinct slate-like minerality, with a soft, creamy mid-palate weight.		80

red

	GLS	BTL
Maude Pinot Noir Central Otago, NZ Nose: Vibrant aromas of damson plum preserve, strawberry, African violets, confectionery, cloves. Taste: Soft and lush on the palate with delicate red fruit flavours, a smattering of spice and long, well-structured tannins.	17.5	95
Rippon Mature Pinot Noir Nose: Wild strawberry, cherry, and plum with violet, spice, and earthy forest floor notes. Taste: Juicy red fruit with pomegranate and cranberry, layered with subtle mineral, graphite, and tea-like notes. Medium-bodied with fine tannins and a long, elegant finish.		120
Te Mata Cabernet Merlot Hawkes Bay, NZ Nose: Aromas of black and red fruits, a hint of oaky fragrances. Taste: Blackcurrant, blackberry, black cherry, plum and red berries, accompanied by cedar, coconut, tobacco and vanilla.	16	80
Te Mata Estate Syrah Hawkes Bay, NZ Nose: Aromatics of concentrated raspberry, crushed violets. Taste: Flavours of exotic spices, fruit cake, vanilla, and cocoa run the length of this wine's luscious palate.	16	80
rosé		
Amisfield Pinot Noir Rosé Central Otago, NZ Nose: Strawberry, peach, fresh cut grass. Taste: With Raspberry, melon and magnolia with a fruity yet fresh finish.	16	80

bubbles

Maude, Méthode Traditionnelle Central Otago, NZ Nose: Scents of baked citrus peel, stone fruit. Taste: Brioche flavours are layered with hints of apple blossom and citrus.	17	90
Carrick Organic Bannockburn Le Pét Nat Central Otago, NZ Nose: Aromas of orange and mandarin, peach and saffron. Taste: Flavours of honeysuckle, floral and grapefruit notes supported by soft effervescence.	16.5	85
beer		
Ridgeline Hazy IPA b.effect 6%	10	15
Wanaka Lager b.effect 4.43%	9	13
Good Times XPA Altitude 0%		CANS 10
Little Deck Energy Hazy IPA Rhyme & Reason 2.5%		12
Happy Pilsner Rhyme & Reason 5.2%		13
Spiced Apple Cider Peckhams 5%		14
Ginger Bear Crimson Badger 4%		13

cold drinks

Soft drinks Coke / Coke No Sugar / Diet Coke / Sprite / Sprite Zero / Fanta / L&P	6.5
b.effect kombucha Original / jasmine	10
Juice by the glass Apple / orange	6
Charlies Ginger Beer	7
Aspiring Water Still / Sparkling	6.5

hot drinks

Allpress coffee Browns Mill Organic / Haus Decaf Blend	
Alternative milks available Oat / Coconut	
Zealong Loose Leaf Tea Ask our servers for our full selection	6.5
Lemon, Honey & Ginger	7.75
Chai Latte	7.75
Indulgent Hot Chocolate	8.5