

# MAJESTIC

AT MAYFAIR

*Executive Head Chef Nick Tatom and Head Chef Jesse Youngson have crafted this menu alongside leading local chefs who helped shape and lead the way in Christchurch's hospitality scene over the last 15 years. The vision was to showcase the local produce and world-class hospitality Ōtautahi Christchurch has to offer. Enjoy.*

**TOAST & SPREADS** v\*, GFI\*, DF\* 12

Choose from: Super Seed, Midnight Rye, Turkish Pide, or Sydenham Sourdough.

Served with butter, and your choice of spreads: Biscoff, Peanut Butter, Marmite, Vegemite, Honey, Jam, Marmalade

**EGGS YOUR WAY** GFI\*, DF 15

Poached, scrambled, or fried on your choice of toasted Super Seed, Midnight Rye, Turkish Pide or Sydenham Sourdough

- Add chilli crisp + 4
- Add bacon + 6
- Add Badger macha + 4

**BREAKFAST SANDO** VGE\* 18

*Guest menu item from: James & Cynthia Bagrie, Caffeine Lab*

Bacon, grilled cheese, farm style relish, baby spinach, hollandaise, tornado scram, Grizzly milk bun

**THE GRANOLA** VGE 19

Dark chocolate peanut butter, mulled wine poached pear, fruit textures, yoghurt

**SPICED BLUEBERRY BIRCHER** v 20

*Guest menu item from: Samson Stewart, 5th Street & Hello Sunday*

Cardamom oat clusters, fruit & blueberry textures, blue spirulina coconut foam

**SIGNATURE FRENCH TOAST** VGE 24

Brown butter mascarpone, spiced orange gel, roasted apricot syrup, Turkish Pide, pistachio dust and freeze-dried blackcurrants

**EGGS BENNY** GFI 21

Cheddar and chive hash, herb emulsion, baby spinach, soft poached eggs, and a vibrant lemon hollandaise

- With bacon 27
- With chorizo 27
- With mushrooms 26
- With maple hot smoked salmon 30

**AUTUMNAL MUSHROOMS** GFI\*, VGE 22

*Guest menu item from: Ian Badger Foster, Beach Bar & No4*

Badgar Macha chilli butter sauteed mushroom, cannellini beans, lemon ricotta, Toasted Super Seed

- Add poached egg + 3

**BIG BREAKFAST** GFI\* 30

Bacon, chorizo, hash, eggs your way, mushrooms, slow-roasted tomato, mustard relish aioli, served with toasted Sydenham Sourdough

**AVO TOAST** VGE, DF\* 25

Whipped romesco spiked ricotta, pangrattato, smashed avocado, midnight rye, hot honey, bones pickles, poached egg

- Add bacon + 6

**THE CHEEKY HASH** 29

12 hour braised beef cheek, pressed potato, kimchi, poached eggs, gochujang hollandaise, rich jus

- Add chilli crisp + 4

**KEDIGREE** VGE, GFI 26

*Guest menu item from: Shafeeq Ismail, Odeon & Story*

Eggplant kasundi, crispy oyster mushrooms, marinated feta, brown butter tadka

- Add soft boiled egg + 3

**OG STEAK SANDWICH** GFI\* 31

*Guest menu item from: Max Perry, 5th Street & Bessie*

Toasted milk bread, harrisa mayo, bones pickles, shaved pecorino, Ribeye, loose greens

**WHITE FISH CROQUETTES** \*Contains shellfish 34

*Guest menu item from: Darren Wright, Harbour 71 & Chillingworth Road*

Toasted fennel seed & macadamia crusted fish croquettes, mango & red pepper salsa, wild watercress, red pepper purée

**FRIED CHICKEN** GFI 19

Crispy fried chicken, orange and sesame glaze, pickled onion, aioli

**HAND-CUT CHIPS** v\* 15

Served with mustard relish aioli and house made ketchup

**COMPLIMENTS TO THE CHEF** 10

Show some love by giving a nod to the team

<b>ON THE SIDE</b>	Jam	2	Avocado	5
	Toast (1 piece):	3	Hash	5
	- Super Seed		Mushrooms	5
	- Midnight Rye		Wilted spinach	5
	- Turkish Pide		Slow-roasted tomato	5
	- Sourdough		Bacon	6
	Hollandaise	4	Chorizo	6
	Chilli crisp	4	Kimchi	4
	Egg	3	Badger macha	4

DIETARY: VGE = Vegetarian V = Vegan GFI = Gluten-free ingredients DF = Dairy-free \* = Can be made to a dietary requirement on request

## SIGNATURE LOOSE LEAF TEAS

Black	Majestic Breakfast	6
	Balmoral ( <i>a strong breakfast blend of Assam &amp; Ceylon</i> )	
	Earl Grey	
	London Ritz ( <i>blackcurrant, vanilla &amp; caramel</i> )	
	English Rose ( <i>rose petal</i> )	
	British Raj ( <i>spiced chai</i> )	
	Avon Apple ( <i>apple &amp; cinnamon</i> )	
Green	Cambridge ( <i>traditional green sencha</i> )	6
	Jasmine Jewel ( <i>jasmine green</i> )	
	Bermuda Green ( <i>green with pineapple</i> )	
	Imperial Thai ( <i>green with coconut, lemongrass &amp; ginger</i> )	
Herbal & Fruit	Palace Garden ( <i>mixed berries</i> )	6
	Queen Elizabeth ( <i>ginger &amp; lemon</i> )	
	Princess Margaret ( <i>strawberry &amp; kiwifruit</i> )	
	Peppermint Jubilee ( <i>peppermint</i> )	
	Piccadilly ( <i>ginger &amp; liquorice</i> )	
	Royal Champagne ( <i>pure chamomile</i> )	
Mayfair Peach		
White	Westminster Abbey ( <i>white vanilla grapefruit</i> )	6
Oolong	Queen Mary ( <i>apple &amp; pomegranate</i> )	6
Rooibos	African Dusk ( <i>pure Rooibos/red bush</i> )	6

## SODAS, KOMBUCHA, JUICES & WATER

Coca-Cola	6	
Coca-Cola No Sugar	6	
Fanta	6	
Sprite	6	
Ginger Ale / Ginger Beer	6	
Three Boys Wild Strawberry Kombucha 0%	10	
Kerri Juice Range: Orange, Cranberry, Pineapple, Tomato	6	
Premium Orange or Apple Juice	8.5	
San Pellegrino Sparkling	8	12
Acqua Panna Still	8	

## LOCALLY ROASTED IMPERIAL COFFEE

	S	M	L
Espresso	4.4	-	-
Long Black	4.6	-	-
Americano	-	4.7	-
Flat White	5.2	6.2	7.1
Cappuccino	5.2	6.2	7.1
Latte	5.2	6.2	7.1
Vanilla Chai Latte	5.2	6.2	7.1
Spiced Chai Latte	5.2	6.2	7.1
Matcha Latte	5.9	6.9	7.9
Short Macchiato	4.6	-	-
Long Macchiato	4.8	-	-
Piccolo Latte	4.8	-	-

## BELGIAN HOT CHOCOLATES

*Made with real melted chocolate*

Milk Chocolate	5.7	6.8	7.8
Dark Chocolate	5.7	6.8	7.8
White Chocolate	5.7	6.8	7.8
Hazelnut Milk Chocolate	6.2	7.2	8.2
Caramel Milk Chocolate	6.2	7.2	8.2
Peppermint Dark Chocolate	6.2	7.2	8.2
Chilli Dark Chocolate	6.2	7.2	8.2

## SIGNATURE BELGIAN MOCHAS

*Made with real melted chocolate & our imperial blend espresso*

Milk Chocolate Mocha	6.2	7.2	8.2
Dark Chocolate Mocha	6.2	7.2	8.2
White Chocolate Mocha	6.2	7.2	8.2

## EXTRAS

Soy, Almond, Oat, Coconut	+ 0.9
Extra shot, Decaf, Pouring Cream	+ 0.6
FLAVOURED SHOTS:	+ 0.9
Vanilla, Caramel, Hazelnut, Peppermint	

## ICED, SHAKES & SMOOTHIES

ICED:		SMOOTHIES:	
Iced Tea	6.5	Green Smoothie	12
Iced Matcha	9		
Iced Chocolate	9	MILKSHAKES:	
Iced Mocha	9	Belgian Milk Chocolate	9.5
Iced Americano	6.5	Belgian Dark Chocolate	9.5
Iced Latte	7.5	Belgian White Chocolate	9.5