

*"Just thought I would let you know that this morning I had a meeting at your café & the coffee & service was superb, In particular the coffee. Now I drink a lot of coffee, & to have a cup that was that good happens about once a year I think. It was so good I had to have another just to check it wasn't a fluke. Please pass the compliments on to your barista, just fantastic". James Feb 2010*

We use only premium ingredients to bring to you the best **organic, sustainable & free-range products** available in New Zealand.  
**100% GUARANTEED**

## our ingredients

At The Library we use as much certified organic, free-range, sustainable & locally grown or manufactured products as possible. Suppliers must also demonstrate eco-sustainable practices, offer a consistently high quality product & supply at an economically viable price.

You will notice that we offer a wide array of food including some that require special care to ensure the health & well being of our guests. To achieve this we have in place an extensive Food Safety Programme. This involves dedicated baking & food preparation equipment & areas to avoid cross contamination. The kitchen, food preparation & serving areas are controlled environments where strict procedures must be followed & are continually monitored to minimise risks.

Our goal is to offer a deliciously nutritious organically inspired menu that doesn't cost the earth, or damage it. We hope that one day organic produce & natural products free from harmful additives & colorings will be readily accessible to everyone. The way we see it, supporting companies & individuals who share a similar philosophy to us, is our way of helping the dream of natural & healthy living become reality! We hope you enjoy your visit & look forward to seeing you again soon.

## why organic?

It's simple, organic food uses ingredients that are naturally derived from the soil in partnership with nature, free of pesticides, herbicides, chemical fertilisers & other synthetic chemicals.

Here are just some of the reasons why we choose organic:

1. Fresh organic fruit & vegetables have less pesticide residues & additives plus they offer a great source of bio-available vitamins, minerals & enzymes. The health benefits of food produced organically are recognised by the World Health Organisation.
2. Organic agricultural methods are more sustainable & better for the environment. Using crop rotation & good animal husbandry to control pests & diseases instead of artificial fertilisers & pesticides helps to keep our waterways clean, reduce soil loss & degradation & potentially produces less carbon dioxide which is harmful to the environment.
3. Organic wines have reduced levels of sulphur dioxide which results in fewer allergic reactions & less headaches. Plus, we think it tastes great.
4. In the making of beer there are trace residues of toxins which may cause ill health, especially over a long period of time. Naturally brewed beer not only tastes great but avoids chemical exposure & some say, can even reduce that morning after feeling.
5. Organic herbal tea infusions are made up of extracts of leaves, roots, stems, flowers or fruit of plants known for their healthful value & therapeutic qualities. Many of these herbs have been used for thousands of years to provide therapeutic benefit so it's about time we started to enjoy these benefits too.
6. Some coffee growers are adopting ecologically harmful growing practices to keep up with the growing demand. In contrast, organic coffee production produces lower yields & superior crops by using traditional methods of planting coffee trees intercropped with various kinds of other trees to create biodiversity of plant & animal species, as well as providing erosion control. This means that organic coffee is not only friendlier to the environment but it also offers a superior result. You be the judge!
7. Our coffee is also Fair Trade which provides the assurance that workers on the farms have been working under appropriate terms & conditions, & free from exploitation.
8. Organic cocoa is better for us than non-organic, but organic chocolate is even better!



*My wife, Sarah, held her 40th Birthday Party at The Library Cafe. The building was perfect for the occasion, the quality food & beverages flowed & the treatment we received was second to none. A wonderful experience. David Nov 2007*

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## Specials!

**It's time to empty the wine cellar & make way for our new wine list!!!**

yealands sauvignon blanc  
7.5 | 35.0

sunset valley sauvignon blanc  
7.8 | 36.0

kawarau estate sauvignon blanc  
8.5 | 38.0

sanctuary chardonnay  
7.5 | 35.0

vilagrad chardonnay traminer  
7.5 | 35.0

steve bird 2007 marlborough  
gewürztraminer  
6.0 | 28.0

richmond plains blanc de noir  
6.5 | 30.0

villa noortheim estate reserve bianco  
summer blend  
6.5 | 30.0

yealands pinot gris  
8.5 | 38.0

richmond plains riesling  
8.0 | 36.0

twilight ormond muscat  
7.5 | 35.0

☆ wine specials are on run out & are subject to availability

## Functions

### Buffet Breakfast

7am- 9am for 20 - 60 people  
from \$19.50 plus gst per person.

\* limited availability, must provide a minimum of 48 hours notice

### FREE\* Venue Hire

two private function rooms  
available Monday – Saturday

\* Minimum spend applies

### Lunch Set Menu from \$30

for bookings of 10 to 35 people  
Monday to Friday

\* limited availability, must provide a minimum of 48 hours notice

### Private Dinner

enjoy a meal in a private dining room  
for 20 – 90 people from  
\$40 plus gst per person

**For more information about functions please go to our website  
[www.librarycafe.co.nz](http://www.librarycafe.co.nz) or email [debbie@librarycafe.co.nz](mailto:debbie@librarycafe.co.nz)**

*"Hi Debbie, Thanks for the wedding function, we all enjoyed it & it went well. You were great being available so easily when we needed you on the night. Thanks" Kathy Jan 2010*

*"oh my gosh it was just the fun night you all did soooooo welllll it was sooooooo great, thank you thank you, thank you debbie, food was fantastic, everyone had just the best party, mum had a ball, yay, regards Christine Nov 2009*

Thanks again for everything, it really was the best day of my life and you & your business was a big part of making the day a fantastic success. Emma – Wedding Oct 2008

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## wine

### methode traditionnelle

morton premium brut	40.0
hunters mirumiru	55.0

### sauvignon blanc

richmond plains (organic & vegan)	36.0
the library	8.0   37.0
grove mill	38.0
clayridge	40.0
momo	9.5   42.0
seresin	12.0   54.0

### chardonnay

richmond plains (organic & vegan)	36.0
the library	8.5   38.0
hunters	40.0
millton riverpoint	42.0
momo	9.5   42.0
seresin	13.0   58.0

### pinot gris

the library	8.0   37.0
clayridge	42.0
momo	10.5   45.5
seresin	60.0

### riesling

the library	9.0   40.0
clayridge	42.0

### rose

hettinga estate	34.0
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### pinot noir

richmond plains (organic & vegan)	38.0
hunters	9.5   42.0
momo	10.5   45.5
seresin	72.0

### merlot

the library	8.5   38.0
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## beer

### organic

green fern lager	5%	8.0
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#### whitecliffs organic brewery

mikes mild ale	4%	9.0
mountain lager	4.8%	9.0

#### founders organic brewery (500ml)

tall blonde	4.2%	10.5
long black	4.2%	10.5

#### greenman brewery (500ml)

best bitter	4.5%	11.0
lager	4.8%	11.0

### gluten-free

scotts lager	4.5%	9.0
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### naturally brewed

spring tide (low carb lager)	5%	7.0
speights summit	4%	7.0
steinlager pure	5%	7.0

### other

corona		7.0
heineken		7.0

### light beer

macs light	1%	5.0
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\* wine & beer are subject to availability

**NO SURCHARGE ON PUBLIC HOLIDAYS**

Fantastic venue !! Perfect balance between the beautiful old building & new contemporary cafe. Food & service was excellent but the atmosphere is what makes it. A very family friendly set up with areas for the kids to play while the adults enjoy a cup of coffee. Also a separate room off to one side if you prefer a bit more peace & quiet with your relaxation. Highly recommended ! Damian Oct 2008

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## beverages

We use - Organic Milk \* Ozone Organic Fair-Trade Coffee  
Kerikeri Organic Fair-Trade Tea \* Trade-Aid Fair Trade Hot Chocolate



**zero smoothie** 6.8 -Gluten-Free / Lactose Free  
lemon & lime, berry, fejoa, tropical or mango

**coffee - ozone organic fair-trade**

cappuccino	3.9	flat white	3.9
latte	4.4	short black	3.5
chai latte	4.4	long black	3.8
mochacchino	4.4	long macchiato	3.9
latte bowl	5.0		

(decaf +50c, soy milk +50c, rice milk +50c, extra shot +50c)

**hot chocolate** - organic & fair-trade 4.2

**iced frappe** 6.8 -Gluten-Free  
chocolate, coffee, caramel, chai or mocha

**organic white tea** 3.8

**loose leaf tea & herbal infusions** 3.8  
all day cuppa, bay of islands breakfast, honeybush, green darjeeling, royal earl grey, manuka mint, lemon ginger kawa, chamomile & cinnamon, orange mango roobis & jasmine green tea



## Who says there is no such thing as a FREE Lunch?

Join our Loyalty Programme & get a free meal every year plus more!!!

- ★ **FREE** Membership
- ★ **FREE** first coffee
- ★ Every **6<sup>th</sup> coffee is FREE**
- ★ Exclusive electronic swipe card
- ★ **\$10 off your next purchase** for every \$100 spent (excludes coffee purchases)
- ★ Exclusive special offers
- ★ **A FREE gift for your birthday!**

Ask for a membership form today or online at [Error! Hyperlink reference not valid..](#)

At last! A funky, modern cafe (with an oxy-moronic twist of an old style setting) that caters for modern NZ families. Mum & Dad get to enjoy great cuisine & feel pampered while the kids happily play inside or out. In a fast, busy-paced city, this is just the kind of all-family setting that we need. We are young parents & no kidding, all our friends are talking about the Library Cafe as a breath of fresh air. The selection of food is huge, beautifully presented, tasty, & most of all, I like the sense that this is a community grounded & owned place. I have never recommended a cafe/restaurant to my friends like I have this one. Denise Oct 2008

**Specialists in fresh & delicious homemade allergen-friendly organic foods for the whole family!**



Meals can be modified to be allergen-free for an additional cost from 1.0 / kids .50.

**Please be aware that meals with SPECIAL DIET REQUESTS will have a flag to help with identification.**

*I always enjoy returning to this cafe. It is a great place to meet with business contacts, or for a more informal chat with friends. The food is excellent-caters to a variety of special requirements. The service is always friendly & prompt. Keep up the great work guys. I will be back! Janet Oct 2008*

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## all day brunch menu

*Available 7 days until 3pm*

### traditional eggs benedict

poached free-range eggs on toasted english muffin & home-made hollandaise sauce

- with hot smoked aoraki salmon 19.0
- with shaved free-range ham or bacon 18.0
- with wilted spinach 18.0

**french toast** with saffron & honey bread, caramelised banana, maple syrup & creamy vanilla mascarpone with freedom farms free-range bacon 18.9

**fresh seasonal fruit**, yoghurt & honey 10.5 with home-made muesli 14.5 (contains nuts)

old fashioned **savoury organic mince** on toasted ciabatta 16.5

**gluten-free corn fritter stack** served with slow roasted tomato, free-range bacon, rocket, aioli & red pepper sauce 17.8

**gluten-free blueberry & cinnamon pancake stack** with honey & yoghurt 15.5

**creamy & decadent field mushrooms** on toasted ciabatta 17.5

**breakfast salad** with poached egg, salad greens (wilted or fresh), slow roasted tomatoes & hot smoked aoraki salmon 16.8 **HEALTHY CHOICE**

**omelette** - free-range eggs, herbs, cheddar cheese & tomato on toasted ciabatta 17.5

free-range **eggs any style** on toasted ciabatta  
2 eggs 10.5 | 3 eggs 13.5

**The Library Breakfast** with eggs, toasted ciabatta & combo of indulgent extras

- **Big Breakfast** with 4 indulgent extras 20.5
- **Small Breakfast** with 2 indulgent extras 17.0

### indulgent extras - **CAN BE ADDED TO ALL ORDERS**

freedom farms free-range bacon 4.2 each	slow roasted tomatoes 3.5 each
two organic beef breakfast sausages	avocado (when in season)
hot smoked aoraki salmon	potato latkes (our version of a hash brown)
creamy field mushrooms	homemade baked beans
smoked chicken	spinach

## light lunch menu

*Available 7 days 11am - 4pm*

### *gourmet sandwiches*

- **B.L.T club** with free range bacon, salad & aioli served with salad greens 16.5
- **roast vegetable** & creamy feta on turkish flat bread 15.5
- **roast beef** with watercress, horseradish sauce & tomato on turkish flat bread 15.8

**gluten-free vegetable & feta lasagne** served with salad greens 18.5

**smoked chicken salad** with red onion, capsicum & balsamic vinaigrette 18.5

**home-made organic beef & ale pot pie** with puff pastry top served with green salad 18.5

### **toasted ciabatta or bagel**

- with preserves & cream cheese 10.5
- with cream cheese, tomato & nut-free basil pesto 11.5
- with aoraki smoked salmon, capers & herbed cream cheese 16.0

**antipasto for 2** - chefs selection of delicious marinated vegetables, meats & cheeses with breads, crackers, dips & chutneys 35.0  
**+ add a bottle of house wine for \$35**



The Library Cafe is an excellent place to sit & relax with a book or to bring the kids while chatting with friends or to bring the whole family for a well presented, delicious meal. I love the fact that The Library Cafe uses fair-trade products & that people with allergies can know that the food they are eating is safe for them. Julie Oct 2009

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## lunch & sunday dinner menu

Available **MONDAY - FRIDAY 11am - 3pm**

(excludes public holidays)

Sunday Dinner 5.30pm - 9pm

### Starters

**soup of the day** 10.5 | 16.0

**toasted ciabatta** served with sides of garlic butter & pesto for one 8.0 | for two 11.5

classic **greek salad** 9.5

**salmon pancake** – cold smoked salmon, sour cream, capers & chives 9.5

**green-lip mussels** with a green curry & coconut broth 14.5 | 22.5

### Main course

**fish of the day** – please enquire

**braised lamb shank** with creamy kumara mash & rocket 21.5 | 2 shanks 26.5

**salmon fettuccini** - hot smoked aoraki salmon, dill & capers in a creamy white wine sauce 20.5

**chefs special of the day** – please enquire

**free-range chicken breast** served with delicious tomato & herb risotto 22.5

**chicken caesar salad** - free-range chicken, anchovies, croutons, poached egg, parmesan & classic caesar dressing 21.5

**margarita pizza** - tomatoes, oven roasted garlic, mozzarella & fresh organic basil 14.5

**fungi & pepperoni pizza** - mozzarella, mushrooms & finely sliced salami 18.5

### Sides

mixed leaf salad 4.0

steamed seasonal vegetables 6.0

### Dessert

affogato – vanilla ice-cream with a shot of hot espresso 10.5 (decaf available on request)

decadent vanilla crême brulee 10.5

bread & butter pudding 10.5

trio of kohu road organic ice-cream – chocolate, vanilla & maple syrup 10.5 (dairy free option available on request)

cake of the day 6.5 (please enquire)

cheese cake of the day 6.5 (please enquire)

**grappollo d'uva** - snap frozen grapes served with dark chocolate & a shot of lemoncello for one 11.5 | for two 18.5

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I just wanted to pass on our thanks for hosting our winter kids club catch up last weekend. We really enjoyed ourselves there & the food was great. I personally had lots of parents approach me to tell me how they did not know about your cafe & they enjoyed the food. The service was very good & the staff made sure all children got their fluffies & had plenty to eat. Thank you very much & we hope to do it again next year. Thanks. Hayley (Coeliacs Society of NZ) Sept 2009

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Please be aware that meals with **SPECIAL DIET REQUESTS** will be flagged & non-dairy milk fluffies come in coloured cups to help with identification.

## children's menu

Available 7 days until 3pm

As we cater to all diets & tastes, we respectfully ask that you do not bring in food for your children. This will ensure we can continue to offer our **FREE** play areas for everyone to enjoy.

### the library yum & fun sandwich pack

home-made **sandwich**, fruit, bag of snacks, cookie & mini juice 6.5 (brown or white bread available) *perfect to take away!*

### kids antipasto platter

for one 6.5 for two 10.0

a selection of nibbles that may include: pretzels, crackers, bread sticks, popcorn, dried fruit, fresh seasonal fruit or vegetables, olives, gherkin, cheese, ham, chutney or dips

*please make special requests at the time of ordering.*

**whole fruit** – banana, apple, pear, orange POA (subject to availability)

**gluten-free blueberry & cinnamon pancakes** 8.0

**egg on toast** - one free-range **egg any style** on toast with fresh fruit 5.5

**french toast with caramelised banana**, maple syrup & creamy vanilla mascarpone 9.0  
with freedom farms free-range bacon 10.5

**kids egg bene** –one poached free-range egg on half a toasted english muffin & home-made hollandaise sauce with

- hot smoked aoraki salmon 11.5
- shaved free-range ham or bacon 11.0
- wilted spinach 10.5

**kids big breakfast** - free-range egg any style on toast, potato latkes with organic beef sausages or free-range bacon & fresh fruit 10.5

pureed organic vegetable **baby food** 2.5

### Beverages for Children

fluffy (organic dairy, rice or soy milk) 90c

hot chocolate 3.5 juice 2.5

zero smoothie 3.5 water - free

## children's sunday dinner menu

*Only available Sunday from 5.30pm*

### Main Course 9.5

**pizza sub** - free-range ham, pineapple & mozzarella with chips or salad

**napolitana pasta** tomato & cheese pasta

**pasta bolognese** with organic beef & tomato sauce

### Extras

bowl of chips 4.5

bowl of vegetables 3.5

pureed organic vegetable baby food 2.5

### Dessert 5.0

☆ banana split

☆ ice-cream sundae with chocolate sauce

☆ traffic light jellies with fresh fruit



Join The Library Café Kids Club for great offers & a **birthday gift!** Membership is **FREE!**

Hi Debbie, I just wanted to say a big thank you to you & your team for helping to make my 21st party such a great night the other week. I love your building, & you & your staff made everything so easy! It was a great night & I really enjoyed myself! So thanks heaps. Emily Oct 2009

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## Introducing the NEW Library Wine Selection!

### 2009 Marlborough Sauvignon Blanc

The wine is typical Marlborough Sauvignon Blanc with a broad flavour spectrum encompassing green herb and capsicum, right through to tropical fruit flavours of passionfruit and white peach. Fruit sweetness and weight is balanced with acidity.

Glass \$8.00 / Bottle \$37.00

### 2008 Hawkes Bay Chardonnay

This Chardonnay is a stylish and ripe-fruit driven wine. Lightly oaked, flavours of fresh peach and ripe citrus with a hint of creme caramel. Great with seafood, veal, poultry or by itself.

Glass \$8.50 / Bottle \$38.00

### 2007 Hawkes Bay Merlot

A deep crimson red, this Merlot has rich blackberry and dark cherry aromas with just a hint of earthy spice. Cherry and blackcurrant flavours are supported with a hint of vanilla from French and American oak barrels and give way to silky tannins and a long smooth finish.

Glass \$8.50 / Bottle \$38.00

### 2006 Nelson Riesling

A sweet apple, lime and floral aromatics lead to an off-dry style palate with lots of ripe citrus against a stony mineral backbone, and burst of juicy flavour gives a mouth watering finish.

Glass \$9.00 / Bottle \$40.00

