

"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!



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

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

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 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!**