



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!



*Hi Debbie, I was in the neighbourhood with my wife and dropped in for lunch last Sunday. Your food and coffee was outstanding, my compliments to your staff as well.
Curtis Stowers April 2010*

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The 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 \$8.50 / Bottle \$38.00



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 \$9.00 / Bottle \$40.00

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 \$9.50 / Bottle \$41.00

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 \$34

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 – 120 people from
\$45 plus gst per person

**For more information about functions please go to our website
www.librarycafe.co.nz or email debbie@librarycafe.co.nz**

*Would like to take the opportunity to thank you and your staff - the evening went really well, the food was yummy and just what was required on a winter's night. Best wishes with your business, may it continue to flourish!!
Linda Fitzpatrick June 2010*

This is the best cafe for Mums and kids, the best cafe to relax and read and the best cafe for a quick date with my husband. I love the fact that you have fair-trade and organic products and your understanding of allergies is awesome!!! – Review May 2010.

Thank you for a wonderful evening on Saturday night for my 60th. The venue was exactly right, the food was brilliant service was great, so please thank your team for a memorable night. Alan Burrows March 2010

Just wanted to say a big thanks for a great night last night! Everyone commented on the lovely venue and didn't realise there was such a gem just under their noses - hopefully you might have recruited some more fans as a result! I had a great time and so appreciated not having to think about food or anything whilst I was there. Nat Donald April 2010

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wine

methode traditionnelle

lindaeur brut	38.0
morton premium brut	40.0
hunters mirumiru	56.0

sauvignon blanc

richmond plains (organic & vegan)	37.0
the library	8.5 38.0
grove mill	39.0
clayridge	41.0
momo	10.0 43.0
seresin	12.5 55.0

chardonnay

richmond plains (organic & vegan)	37.0
the library	8.5 38.0
hunters	41.0
millton riverpoint	43.0
momo	10.0 43.0
seresin	13.5 59.0

pinot gris

the library	9.0 40.0
clayridge	43.0
momo	11.0 46.0
seresin	62.0

riesling

the library	9.5 41.0
clayridge	43.0

rose

hettinga estate	34.0
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pinot noir

richmond plains (organic & vegan)	39.0
hunters	10.0 43.0
momo	11.0 46.0
seresin	73.0

merlot

the library	9.0 40.0
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beer

organic

green fern lager	5%	8.8
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founders organic brewery (500ml)

tall blonde	4.2%	11.5
long black	4.2%	11.5

greenman brewery (500ml)

best bitter	4.5%	12.0
lager	4.8%	12.0

gluten-free

scotts lager	4.5%	9.8
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naturally brewed

spring tide (low carb lager)	5%	7.5
speights summit	4%	7.5
steinlager pure	5%	7.5

other

corona	7.5
heineken	7.5

light beer

macs light	1%	6.0
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* wine & beer are subject to availability

NO SURCHARGE ON PUBLIC HOLIDAYS

The Library Cafe does good, tasty food and the environment is the 'best of both worlds' family-friendly with lots of space and things for kids to do in one large room, quiet and 'grown-up' on the other side of the building for anyone wanting a more relaxing and reflective experience. They also have a lot of attractive outdoor space for the summer. Service is friendly. Would highly recommend. Review March 2010

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 evening menu

Available Monday - Friday 11am - 3pm

(excluding public holidays)

Sunday Dinner 5.30pm - 9pm

Starters

home-made creamy seafood chowder & ciabatta 12.5 | 17.5

toasted ciabatta served with sides of garlic butter & pesto for one 8.5 | for two 12.0

green-lip mussels with a green curry & coconut broth 15.0 | 23.0

gluten-free corn-fritter served with tomato salsa & sour cream 12.5 | 17.5

Main course

chefs special of the day – please enquire

braised lamb shank with creamy kumara mash & rocket 22.5 | 2 shanks 27.0

salmon fettuccini - hot smoked aoraki salmon, dill & capers in a creamy white wine sauce 21.5

ratatouille nicoise – delicious combination of tomatoe, garlic, onion, courgettes, eggplant, peppers & herbs served with brown rice 17.5

free-range chicken breast served with wild mushroom & parmesan risotto 23.0

gluten-free organic beef lasagne served with salad greens 19.5

Pizza

hot'n'spicy veggie - tomatoes, chili, oven roasted garlic, feta, spinach, olives, mozzarella & fresh basil 17.5 | add chicken +3.0

the library special – free-range bacon, chorizo sausage, mozzarella & mushrooms 19.5

kiwiana – free-range ham, pineapple & mozzarella 17.5

Salads

warm organic lamb, feta & butternut squash salad 20.5

smoked chicken & free range bacon salad with croutons & garlic aioli 19.0

Dessert - 11.0

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

kohu road organic ice-cream (dairy free option available on request)

bread & butter pudding

chocolate lovers dream – chocolate brownie, dark chocolate organic sorbet & cream

Sides - 6.5

mixed salad greens with balsamic vinegar

roasted rosemary potatoes with sea-salt

steamed seasonal vegetables

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 7.0 (brown or white bread available) *perfect to take away!*

kids antipasto platter

for one 7.0 for two 12.0

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 8.5

egg on toast - one free-range **egg any style** on toast with fresh fruit 6.5

french toast with caramelised banana, maple syrup & creamy vanilla mascarpone 9.5
with freedom farms free-range bacon 11.0

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

- hot smoked aoraki salmon 12.0
- shaved free-range ham or bacon 11.5
- wilted spinach 11.0

kids big breakfast - free-range egg any style on toast, potato latkes with organic beef sausages or free-range bacon & fresh fruit 11.0

pureed organic vegetable **baby food** 2.5

Beverages for Children

fluffy (organic dairy, rice or soy milk) 1.0

hot chocolate 3.8 juice 3.0

zero smoothie 3.8 water - free

children's sunday dinner menu

Only available Sunday from 5.30pm

Main Course 10.0

Ham & pineapple pizza sub with chips or salad

napolitana pasta - tomato & cheese

pasta bolognese with organic beef & tomato sauce

fish'n'chips – deep fried fresh fish & fries

Extras

bowl of chips 4.5

bowl of vegetables 3.5

pureed organic vegetable baby food 2.5

Dessert 5.5

☆ 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!