

GOURMET PIZZA

Seafood Marinara

Cream cheese, spinach, red onion, salmon, prawn, calamari, scallop, citrus hollandaise

Cajun Lamb

Chilli ragu, mozzarella, Cajun lamb, feta, sun-dried tomatoes, spinach, Potato, caramelised onion & aioli

Hang 10

Ragu, mozzarella, ham, pineapple, capsicum, onion & fresh tomato.

Chicken, Cranberry & Brie

Cranberry sauce, mozzarella, smoked chicken & brie.

Creamy Chicken

Creamy garlic sauce, mozzarella, smoked chicken, bacon, mushroom,
Onion, tomatoes & garlic aioli

Margarita

Ragu, mozzarella, roasted garlic tomatoes, basil pesto & kalamata Olives

Big Bad Wolf

Bbq sauce, mozzarella, bacon, pork, mushrooms, caramelised onion, Kumara & apple sauce

Hannibal the Cannibal

Plum sauce, mozzarella, spinach, caramelised onions, pepperoni, Pastrami, kransky sausage, bacon & smoked paprika aioli

Medium 19.5 – **Large** 24.5

Dine in or Takeaway

NON-ALCOHOLIC BEVERAGES

Juices -orange/tomato/cranberry/apple/pineapple/

Grapefruit 4.0
Feijoa 4.0

Soft drinks

Lemonade/coca-cola/diet coke/ I & P/ginger-ale 3.0
Lemon, lime & bitters 3.5

Chi 4.5

Red bull original/sugar free 5.0

Ginger beer Bundaberg/diet Bundaberg 5.0

Iced drinks chocolate/coffee/mocha 5.5

Iced tea green-tea/peach/lemon 4.0

Smoothies spirulina/banana/berry/feijoa 6.0

Milkshakes

banana/caramel/chocolate/jaffa/lime/orange/
Strawberry 5.0

ALCOHOLIC BEVERAGES

TAP BEER- Lion Red/Tui/Gisborne

Gold/
Export Gold/Speight's 5.5

New Zealand brands

Steinlager pure 7.0

Steinlager classic 6.0

Speight's summit 5.5

Macs gold 6.0

Macs spring tide 7.0

Macs sassy red 7.0

Monteiths black/golden/radler/original 6.0

Pure blonde 7.0

International brands

Corona Mexico 7.0

Stella Artois Belgium 6.0

Heineken Holland 6.0

Amstel light Holland 5.0

Cider

Harvest cider 6.0

Shandy 6.0



BREAKFAST

Breakfast pizza- ragu, cheese, onion, mushroom, bacon, sausage, hash brown, tomato & egg on a home made pizza base finished with hollandaise sauce. **20.5** serves 2

Bacon & Eggs Smoked bacon and scrambled eggs on toasted vogels. **14.5**

Eggs Benedict- poached eggs and bacon, or smoked salmon and spinach on toasted English muffins and hollandaise. **16.0**

Salmon hash*- Layonnaise potatoes, seared salmon & spinach topped with a poached egg & citrus hollandaise **17.5**

Pancakes- with your choice of berry compote, or banana and chocolate finished with mascarpone and maple syrup. **13.5** add ice-cream **14.5**

Waffles- coated in cinnamon and sugar topped with bacon, banana, ice-cream and maple syrup **14.5**

Muesli- toasted muesli with seasonal fruit and yoghurt. **11.0**

3 egg omelet*- with tomato, spinach & mozzarella accompanied by petit garden salad drizzled in hollandaise sauce. **15.5** add bacon **2.0**

Worlds Largest Breakfast- bacon, sausage, tomato, hash brown, creamy mushrooms, toasted vogels loaf and scrambled eggs. **19.5**

EXTRAS fries **5.5** 2 hash browns **4.0** toast **3.0**
Bacon **5.0** eggs **3.0** 4 sausages **4.0**

Non-alcoholic beverages

Juices

Orange/ tomato/ cranberry/ apple/ pineapple/ grapefruit **4.0**
Feijoa **4.0**

Hot drinks

Coffee (world café special blend)
Cappuccino/ Mochaccino/ flat white/ latte **4.5**
Long black/short black/Americano **3.0**
Caramel/white chocolate/ chai/ strawberry/ hazelnut Monin add **.50**

Tea

English breakfast/earl grey
Herbal chamomile/jasmine green tea/lemon twist/blackcurrant n
apple/peach n passion/raspberry n peach/strawberry n mango
For 1 **2.5** for 2 **5.0**

Non alcoholic cocktails

Bull breeze red bull/pineapple juice/cranberry juice **8.5**
Quick fix redbull/ feijoa juice/berrocca **8.5**

LUNCH

Eggs Benedict- Poached eggs and bacon, or smoked salmon and spinach on toasted English muffins and hollandaise. **16.0**

Worlds Largest Breakfast- Bacon, sausage, tomato, hash browns, creamy mushrooms, toasted vogels and scrambled eggs. **19.5**

Chicken Bap- Brioche Crumbed breast fillet, topped with smoked mozzarella & crispy bacon served on a home baked bap & avocado salad finished with kasundi accompanied by chunky fries **17.0**

Steak Bap- Char-grilled scotch fillet topped with blue cheese on a home baked bap & crisp garden salad finished with garlic aioli accompanied by chunky fries **18.0**

Falafel Bap- This one is just for the vege eaters. It's like the last two but without the meat. **17.5**

Fish "n" Chips*- Gizzy gold beer battered fish served with hand cut chunky fries and crisp summer salad wrapped in this weeks Herald **19.5**

Steak*- Char-grilled steak cooked to your liking served with salad, fries and a creamy mushroom sauce **20.0**

Corn Fritters- Sweet corn fritters stacked on a crisp summer salad, & avocado salsa **15.5** add bacon **2.0**

Steamed Mussels*- 1 Doz of fresh mussels steamed in a hihi Gizzy savvy and sliced garlic served with toasted foccacia **16.0**

Seared scallops* – Served on a crispy bacon & avocado salad dressed with Milltons Muskats @ dawn and passion fruit syrup **19.5**

Vietnamese spring rolls- Julienne vegetables and shrimps wrapped in rice papers served on a garden salad accompanied by a soy dipping sauce **16.5**

Seafood Chowder- Worlds famous seafood chowder bursting with fresh seafood served with garlic bread. **14.5**

Mezze Platter*- A selection of cold meats, seafood, dips, breads fruits, and cheeses.**20.5**

Pacific oysters- Natural ½ doz **16.5** doz **25**
Battered ½ doz **17.5** doz **26**

SALADS

Caesar*- Fresh cos lettuce, poached egg, bacon pieces, anchovies, croutons, shaved parmesan dressed with anchovy mayonnaise. **15.0** Add chicken. **2.0**

Spiced Chicken*- Tomato, red onion, cucumber, feta, roasted kumara, mushrooms, mixed salad leaves, garlic pita, dressed with garlic & herb aioli. **17.0**

Greek Salad*- Crisp salad greens, red onion, cucumber, kalamata olives, fresh & sun dried tomato, feta, and a balsamic & olive oil dressing. **16.0**

Carbonara- mushroom, Smokey bacon and fettuccine bound in a garlic cream sauce. **16.0**
Add chicken. **2.0**

Lemon chili chicken- Chili marinated chicken, capsicum, cashew nuts, spinach, feta & linguini pasta tossed in lemon infused olive oil **16.0**

Pasta of the Day ask your server for today's specials- **16.0**

SIDES

Mixed leaf salad- **5.5** Wedges- **7.0** Fries- **5.5**
fresh sweet corn **5.0** Asparagus & poached egg **7.0**

SWEET REVENGE

Apricot Tarte Titan- Served with vanilla bean ice-cream & almond praline **12.0**

Dessert pizza- A sweet pizza base with pastry cream, mixed berries & white chocolate topped finished with a crumble topping and 3 scoops of ice-cream **18.0**

Fondue*- summer fruits, brownie, almonds & your choice of white or dark chocolate dipping sauce **12.0**

Trio of ices- 3 flavours of home made ice-creams or sorbets. Ask you wait person for today's creations **12.0**

Chocolate mud cake- A rich chocolate mud cake served with mixed berry compote, whipped cream and ice-cream **12.0**

Cheese Board- A selection of Fine cheeses w/ seasonal fruits and crackers **15.0**

BREADS

Breads & Dips - A selection of freshly baked breads with seasonal dips. **9.5**

Mozzarella Flat bread- Home made pizza base topped with Garlic butter, Sweet caramelized onions & Mozzarella, accompanied by dipping sauces **15.5**

Garlic Bread Toasted ciabatta bread topped with garlic butter. **5.5** Add cheese & bacon **2.0**

APHRODISIAC

Pacific oysters - Natural	½ doz	16.5	doz	25
Battered	½ doz	17.5	doz	26

Oyster shot- Bloody Mary (vodka, tomato juice, Tabasco, Worcestershire sauce) **7.0**

APPETISERS

Steamed Mussels- 1 Doz of fresh mussels steamed in a hihi Gizzy savvy and sliced garlic served with toasted foccacia **16.0**

Crispy Duck- Strips of crispy duck, mixed salad leaves, plump cherries stacked between fried wontons finished with a red wine & cherry glaze **16.5**

Seared scallops – Served on a crispy bacon & avocado salad, dressed with Milltons Muskats @ dawn and passion fruit syrup **19.5**

Vietnamese spring rolls- Julienne vegetables and vermicelli noodles wrapped in rice papers served on a garden salad accompanied by a soy dipping sauce **14.5**

Salmon Cheese cake- Zesty home smoked salmon cheese cake served with crisp baked tortilla sails & chive crème fraise **17.5** (this is a great alternative to bread & dips)

Seafood Chowder- Worlds famous seafood chowder bursting with fresh seafood served with garlic bread. **14.5**

Peppered beef- Peppered beef, red wine poached pear & blue cheese salad finished w/ a sticky balsamic essence **15.5**

World Antipasto Platter- A selection of delicacies from all around the World.
For 1 **28.0**
For 2 **48.0**

SALADS

Caesar- Fresh cos lettuce, poached egg, bacon pieces, anchovies, croutons, shaved parmesan, dressed with anchovy mayonnaise. **15.0**
Add chicken- **2.0**

Spiced Chicken- Tomato, red onion, cucumber, feta, roasted kumara, mushrooms, mixed salad leaves, garlic pita, dressed with garlic & herb aioli. **17.0**

Greek Salad- Crisp salad greens, red onion, cucumber, and kalamata olives, fresh & sun dried tomato, feta, and a balsamic & olive oil dressing. **16.0**

PASTA

Carbonara Mushroom, Smokey bacon and fettuccine bound in a garlic cream sauce. **21.0**
Add chicken- **2.0**

Lemon chili chicken lemon & chili marinated chicken, capsicum, cashew nuts & spinach tossed with linguini pasta **21.0**

Pasta of the Day- ask your server for today's specials- **21.0**

CLASSICS

Pork cutlet- char-grilled pork cutlet served on a potato & parsnip puree, summer vege & vine ripened tomatoes drizzled with a tart apple syrup **29.5**

Fish of the Day- ask your server for today's catch **28.5**

Herb crusted salmon- served in a bamboo steamer with an Asian vegetable; udon noodle & prawn stir-fry **29.5**

Basil pesto chicken- Basil pesto cream cheese stuffed chicken breast served upon a mushroom & spinach Rotolo Accompanied by seasonable vegetables drizzled with avocado oil **28.5**

Reef on Beef- char-grilled scotch fillet cooked to your liking topped with a seared scallop & garlic king prawn garnish with a fish mousse & nori cigar resting upon a spinach & potato roulade drizzled with crayfish essence **36.0**

Scotch fillet- 300g scotch fillet with salad and chunky fries topped with mushroom sauce. **29.0**

T-Bone- 500g T-bone steak with chunky fries, salad, onions, fried eggs and mushroom sauce **35.0**

Risotto- Garlic roasted field mushroom risotto accompanied by blistered vine ripened tomatoes and petit garden salad **25.5**

SIDES

Mixed leaf salad- **5.5** Wedges- **7.0** Fries- **5.5**

Fresh sweet corn **5.0** Asparagus & poached egg **7.0**

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Cheese Board- A selection of Fine cheeses w/ seasonal fruits and crackers **15.0**

Receive half price dessert when purchasing an appetizer and a main from our classics selection
***Excludes cheese boards**

Here at World Café we appreciate all feed back, if you're unhappy with anything please inform one of our friendly team.
If you are happy with everything please be sure to tell your friends.