

Real Food... Our Food Philosophy

'Real food' relates to every aspect of our food experience. We want to create a world class dining experience in Auckland for our customers.

'Real food' sources and delivers raw ingredients of the highest quality, nurturing relationships with producers and farmers so that we can create & deliver a 'farm to fork' experience. 'Real food' is honest in its preparation, we use cooking techniques that showcase our ingredients not hide or over complicate them. We are respectful of our environment by using sustainable ingredients & using seasonal produce.

Creating 'Real food' is not taking short cuts or adding unnatural ingredients to falsely perfect food.

'Real food' consistently delivers the best quality, at the best value every time to create a world class dining experience.

THE STORE BRITOMART:

Cnr of Galway & Gore, Auckland
Phone 09 366 1864
tsob@hipgroup.co.nz
hipgroup.co.nz/the-store

THE STORE KOHIMARAMA:

3 Averill Ave, Kohimarama, Auckland

THE STORE TAKAPUNA

22 The Promenade, Takapuna, Auckland

THE STORE ST HELIERS

387 Tamaki Drive, St Heliers, Auckland

THE STORE WAIHI BEACH

60 Wilson Road, Waihi Beach

THE STORE

BRITOMART

WWW.THEBUTCHERY.CO.NZ

Provenance Matua Valley:
Suppliers of the freshest seasonal farm-to-table produce to:
Kohi Cafe, Store & Bar, Rosie, Richmond Road Cafe, Takapuna Beach Ho-
Cafe & Store, St Heliers Bistro & Cafe and The Store, Waihi Beach Ho-
tel & Eatery, and The Diner, Ortolana and Milse at Britomart.

Meat from the group butchery is now available for purchasing online at
www.thebutchery.co.nz for pick up from our sites.

The Butcher
Onsite at Provenance is our artisan butchery, The Butcher. Where we
produce the finest cuts of fresh and prepared meat. The meat comes
directly from the farmers to us and is hand carved using traditional
butchery techniques. We believe this creates the best tasting produce for
your plate.

Provenance Matua Valley showcases the very best of what's grown in
this rich and fertile West Auckland horticultural and winemaking region.
Fresh, seasonal produce from local growers arrives here every day in
order to supply some of Auckland's best cafes and eateries as well as our
onsite bistro.

THE BUTCHER
PROVENANCE

Artisan Breads

Pain cereal	880g 7 seed loaf	7.5
Pain de campagne	1kg sourdough loaf	7.5
Baguette	300g traditional baguette	3.5
L'Épi	150g baguette with pancetta	3.5
Pain de mie	660g white milk bread	6

Beverages

House made soda	seasonal flavours available	4.5
Fresh juice	Ginger, citrus, carrot, apple, tumeric beetroot, apple, carrot, ginger Celery, chard, broccoli, sorrel	4 / 7
Smoothies	seasonal flavours available	7
House made hot drinks	Lemon, honey, ginger Spiced apple -Buttalo milk available -Macadamia milk available	4.5
House made cold drinks	Iced espresso Iced mocha Iced chocolate	7

Morning sweet pastries

Croissant	3.5
Pain au chocolat	3.5
valrhona chocolate croissant	
Pain aux raisins	3.5
raisin & creme patissiere croissant	
Cravatte	3.5
chocolate & creme patissiere croissant twist	
Seasonal fruit danish	3.5
Almond croissant	4
frangipane filled croissant	
Jam doughnut	3.5
Salted caramel doughnut	3.5
Sugared ring doughnut	3
Bombaloni	3.5
vanilla creme patissiere filled doughnut	
Canelé	3
traditional rum & vanilla pastry from Bordeaux	
Ricotta tart	4
seasonal fruit & vanilla custard tart	
Cinnamon brioche	3.5
cinnamon & brown sugar brioche	
Boysenberry & cream patissiere brioche	3.5
Far Breton	3.5
traditional prune & vanilla pastry from Brittany	
Sweet scone	3.5
traditional date & citrus scone	

Morning cereals & fruit

Granola, yoghurt, seasonal fruit	6.5
Porridge, seasonal fruit, brown sugar	6.5
Seasonal fruit & yoghurt pot	6.5

Breakfast made to order

Boiled egg & sea salt	1
Poached egg cup; 2 eggs, seasonal relish, crostini	5
Feta & rocket omelette	6.5
Scrambled egg, tartufata	6.5
The Store baked beans, poached egg, crostini	7

Morning savouries

Wild rocket & cheese savoury scone	3.5
Caramelised onion & feta danish	3.5
Tomato, feta & rocket brioche	3.5
Prosciutto & monte vecchio croissant sandwich	3.5
Croque monsieur	7
champagne ham, provolone & bechamel baked sandwich	
Vegetable monsieur	7
kale, caramelised onion & bechamel baked sandwich	
Breakfast bap	5.5
Bacon, egg & relish bap	
Vegetarian breakfast bap	5.5
mushroom, egg & relish bap	
Egg truffle bun	5.5
egg salad, truffle & rocket pain cereal bun	
Mini egg bun	3.5
egg salad & rocket pain de mie bun	
Mini champagne ham bun	3.5
ham, provolone & rocket pain cereal bun	
Prosciutto & monte vecchio ficelle	6
Prosciutto, monte vecchio, olive oil, rocket	

Patisserie

Chocolate éclair <i>pre order</i>	4
chocolate creme patissiere choux pastry	
Caramel éclair <i>pre order</i>	4
caramel creme patissiere choux pastry	
Madeleine	2
lemon & vanilla cake	
Meringue tart	6
seasonal meringue & pistachio tart	
Pecan tart	6
baked honey & short pastry	
Macaron (GF)	2.5
assorted flavours	
Mascarpone tart	6
with seasonal fruit	
Choux bun	4.5
seasonal fruit & vanilla choux pastry	
Choc chip cookie	3.5
Afghan cookie	3.5

Sweet treats

Almond friand (GF)	6
Chocolate cake	6
valrhona chocolate, espresso	
Lamington (GF)	6
salted caramel & coffee butter cream	
Seasonal fruit roulade (GF)	6
Shortbread cheese cake	4.5
burnt sugar, butter & pecan	
Seasonal bundt cake <i>pre order</i>	6
Carrot cake	5
Whole loaf <i>pre order</i>	4.5

Lunch savouries

Free range chicken salad sandwich	7
poached free range chicken, herb mayonnaise, greens	
Champagne ham & provolone sandwich	7
ham, provolone, piccalilli, wholegrain mustard mayonnaise, greens	
Meatloaf & winter pickle sandwich	7
house made meatloaf, pickles, The Store ketchup, greens	
Seasonal vegetable & sprouted bean sandwich	7
seasonal vegetables, hummus, sprouted beans, provolone, greens	
Sprouted rye loaf open sandwich	8
seasonal topping change regularly	
Pancetta & tomato egg tartlet	5
smoked bacon, egg, homemade tomato relish	
Smoked fish & fennel egg tartlet	5
house smoked fish, egg, fennel	
Pumpkin & feta long tart	5
roast pumpkin, feta, rocket, egg	
Manuka smoked ham & leek long tart	5
smoked ham, leek, rocket, egg	
.....side salad	3

Pork & fennel sausage roll	5
pork, fennel, cumin, puff pastry	
Smoked fish & fennel pie	6
house smoked fish, fennel, leek, béchamel, plain top	
Beef & red wine pie	6.5
braised shorthorn beef, red wine jus, paprika top	
Free range chicken & vegetable pie	6.5
free range chicken, leek, mushroom, sesame top	
Lamb & rosemary pie	6
braised lamb, jus, rosemary top	
Pumpkin & caramelised onion pie	6
roast pumpkin, caramelised onion, bechamel, herb top	
.....side salad	3

Vegetarian pizzetta of the day	5
The Butcher's pizzetta of the day	5
.....side salad	3

Sandwich of the day	9.5
daily changing sandwich on ciabatta bread	
...with hand cut agria crisps or side salad of your choice	
Salad of the day	8.5 / with chicken 12.5
salad selection alternates daily	
Hot meal of the day	9.5 / with salad 12.5
Hot meal alternates daily	

Catering

Please do not hesitate to enquire about your catering needs, as well as this menu our chefs also create...

Family style lunches & dinners; roasted free range chicken, beef, lamb, pork from our butchery with seasonal salads

Meals to take home; family size pies, casseroles, salads

Morning & afternoon teas

Canapes & finger food

Please contact us at tsob@hipgroup.co.nz so that we can assist with your requests