Kia Ora

Welcome to Jester House Cafe

Tasman's original garden cafe was established on this site in an old cottage in 1991. In 2006 it transmogrified into the modern medieval, eco friendly cafe you enjoy today.

We take pride and care to serve you food that is fresh and tasty, made with the best local ingredients. We produce all our own breads, sweet treats, chutneys and dressings. This makes the unique taste of Jester House.

We also offer romantic fairytale accommodation for couples in the Boot B & B.

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Thank you for visiting, we look forward to serving you again soon.

Judy & Steve Richards



BREAKFAST MENU

www.jesterhouse.co.nz 320 Aporo Road, Tasman 7173, NZ +64 (0) 3 526 6742











Tasman's Best Café since 1991 Hosting a slice of paradise with your lunch

Fair Trade Organic Coffee

Single Short Black 3.50 Long Black / Americano 4.00 Flat White / Latte / Chai Latte / Cappuccino 4.50 Lrg. 5.00 Mochachino 5.00 Lrg. 5.80 Hot Chocolate 5.00 Kids Size 3.50 Fluffy 2.00 Hot Lemon, Ginger and Honey 4.50 All coffees served as double shots - Extra Soy / Almond / Shot 0.50

A Pot of Tea

English Breakfast Peppermint Jasmine Green Sensha

Earl Grey Special Gran's Garden Lemon Verbena Chamomile

Lapsang Souchong Ginger Kawakawa Spice Rooibos and Orange White

Pot for one 4.00 Pot for two 7.50

Cold Drinks

Grandma's Homemade Lemonade Reg. 3.50 Lrg. 4.00

Sparkling Mineral Water 4.00 Sparkling Elderflower 5.00

Mussel Inn Lemmingade 5.00 Mussel Inn Ginger Beer 5.00 Pete's Natural Orange Berry 5.00 Pete's Natural Current Crush 5.00

Phoenix Cola 5.00 Phoenix Lemon, Lime & Bitters 5.00 Good Buzz Kombucha, Raspberry & Lemon 5.00 Iced Coffee / Iced Chocolate 6.90

Juices: Apple, Apple & Boysenberry, Apple & Feijoa, Orange, JH Pear Reg. 4.30 Lrg. 5.00

Smoothies

Go Bananas GE DE Vegan

A smooth blend of banana, cashews and dates 8.90

Berry Delight GF, DF, Vegan

A fruity mix of berries, banana, cashews and maple syrup 8.90

Immune Booster GF, DF, Vegan

A vitamin packed boost of carrot, beetroot, apple and ginger 8.90 Spirulina GF, DF, Vegan

Raw power of apple, banana, olive oil and spirulina 8.90

Breakfast Menu (available until 11.15)

Bloody Mary - A good Morning Wake-up Call

Spiced tomato juice, double shot of vodka and all the frills 11.80

Fruit Salad GF

Seasonal fruit served with creamy greek yoghurt 12.50

Granola - Jester House toasted, nutty granola served with seasonal fruit and milk 13.50

Toast *- your choice of wholegrain, focaccia or fruit bread served with a choice of JH plum jam, marmalade or Pic's peanut butter 7.00

Eggs * - how you like them - fried, poached or scrambled served on toasted JH focaccia bread 12.00

Kids Poached Egg on Toast *- perfectly poached egg on toasted JH focaccia bread 7.00

French Toast - a towering stack of French toasted fruit bread topped with free farmed bacon, seared banana and real maple syrup. Oh la la! 20.50

Hash Brown GE DE - The Famous Jester House Breakfast

Poached egg, free farmed bacon, Blackball sausages and roasted tomato all atop our famous, made to order, pan hash brown with a side of JH tomato sauce 21.50

Vege Hash Brown V, GF - The Other Famous Jester House Breakfast

Poached egg, sautéed mushrooms and roasted tomatoes all atop our famous, made to order pan hash brown with a side of JH tomato sauce 20.50

Classic Eggs Benedict - two perfectly poached eggs on toasted JH focaccia bread topped with JH hollandaise sauce and your choice of either:

Free farmed bacon 19.00 - or - JH smoked salmon 20.00 - or - Dressed rocket and avocado v 19.00

Extras	Free Range Egg	2.50
Blackball Breakfast Sausages 5.00	Free Farmed Bacon	5.00
Roasted Tomato 4.00	Toasted Focaccia	3.50
Sautéed Mushrooms 5.00	Avocado (in season)	4.00

We take pride in serving fresh seasonal food, made to order for you, from locally sourced ingredients. If you have any special dietary requirements please let us know when you order, so we can cater to your needs.

Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free * - Can be Gluten Free