

NEIGHBOURHOOD CAFÉ AND BAKERY, SYDENHAM

Sourdough baked daily in Sydenham

All-day brunch, great coffee and cabinet food made fresh each morning. A cosy spot for locals, families and office workers in Sydenham, Christchurch.

Little Fern Café



The bakers behind your morning coffee

Little Fern started with one oven and a belief that Sydenham deserved real bread — baked here, not trucked in. Every loaf still begins before sunrise, proved slow and shaped by hand. We kept it small on purpose: a café where the coffee's good, the cabinet's full by eight, and there's always something gluten-free or vegan on the shelf.



A small café, made by hand

Everything in the cabinet starts in our kitchen, not a warehouse.



Little Fern Café is a small neighbourhood spot on Colombo Street, Sydenham. We bake our sourdough on site every morning and fill the cabinet with food made from scratch. Locals, families and office workers drop in for brunch and coffee, and we keep vegan and gluten-free options ready every day.

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What you're hungry for

Four reasons to drop by Little Fern, whatever you're after.



What we offer

Hungry for brunch

We serve all-day brunch from open to close, with hearty plates for families and office workers alike.

Fresh bread every day

Our sourdough is baked on site every morning, with vegan and gluten-free bakes in the cabinet too.

Need a good coffee

We pull flat whites and brew fresh coffee all day, made to order right at the counter.

Catering for your event

We cater for offices and gatherings across Christchurch with our cabinet food and baking.



Why Sydenham keeps coming back

Sourdough baked daily

We bake our sourdough on site every morning, so it's fresh from the oven when you arrive.

Cabinet food made each morning

Our cabinet is filled fresh every morning, from scratch, right here in Sydenham.

Vegan & gluten-free options

We keep vegan and gluten-free options in the cabinet daily, so the whole table is covered.



HOW IT WORKS

From oven to table

1

We bake the sourdough

Our bakers shape and bake the sourdough fresh each morning, ready for the cabinet before the doors open.

2

You walk in

Locals, families and office workers drop by for coffee, brunch or a loaf of sourdough to take home.

3

Brunch, any time

Order at the counter whenever suits you. Brunch, coffee and cabinet food, all day, every day we're open.

4

Book a table

For bigger groups, book ahead and we'll have your table ready when you arrive.





Fresh sourdough, baked each morning



Flat whites made to order

Your questions, answered

Do you take bookings?

Yes, we take bookings for tables in Sydenham - give us a call on 03 555 0119 or book online.

Is your sourdough baked on site?

Yes, we bake our sourdough on site every morning.

Do you have vegan or gluten-free options?

We keep vegan and gluten-free options in the cabinet every day.

What are your opening hours?

We're open Mon–Fri 7am–3pm and Sat–Sun 8am–3pm.




PADDLING



Come in for brunch today

Sourdough baked daily, great coffee and all-day brunch in Sydenham.

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Little Fern Café