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|---|-----------|---|-------------|
| <b>1. BREAKFAST BOWL</b>  | <b>14</b> | <b>6. WILD MUSHROOMS/PULLED PORK ON SOURDOUGH</b>   | <b>17</b>   |
| <i>House made granola served with seasonal fruits and Acai sorbet</i>   |           | <i>Served with poached egg, grilled asparagus topped with hollandaise sauce, snow sprout, and almond flakes.</i>                          |             |
| <b>2. BACON &amp; EGG ROLL</b>  | <b>8</b>  | <b>7. EGGS BENEDICT</b>   | <b>17</b>   |
| <i>With your choice of tomato relish, house made apple &amp; date chutney, BBQ or tomato sauce.</i>                             |           | <i><b>Ham, bacon, salmon</b> or <b>wild mushrooms</b>. All served with wilted spinach and your choice of bread.</i>                       |             |
| <b>3. BACON &amp; EGG WRAP</b>  | <b>10</b> | <b>8. SALMON SCRAMBLED</b>  | <b>18</b>   |
| <i>Served with aioli, Jarlsberg cheese, tomatoes, Spanish onions, aioli and your choice of additional sauce: BBQ or tomato.</i> |           | <i>Smoked salmon in scrambled eggs, charred asparagus on your choice of bread.</i>  |             |
| <b>4. SMOKED CHORIZO EGG WRAP</b>   | <b>10</b> | <b>9. SMASH 'EM' VEGGIE</b>   | <b>18.5</b> |
| <i>Served with aioli, caramelised onions, fresh tomatoes, Jarlsberg cheese and house made tomato relish</i>                     |           | <i>Served with mint smashed avocado, Bulgarian feta, poached eggs, beetroot labna, eggplant puree, roasted tomatoes and snow sprouts.</i> |             |
| <b>5. WAFFLES</b>   |           |   |             |
| <b>Lobster</b>  | <b>24</b> |   |             |
| <i>Lobster served with soft poached egg, sumac, wilted spinach, asparagus and citrus hollandaise</i>                            |           |   |             |
| <b>Quail</b>  | <b>22</b> |   |             |
| <i>Crispy quail served with fried quail eggs, black sesame waffles, avocado salsa with sweet and sour caramel sauce</i>         |           |   |             |
| <b>Salted caramel bacon</b>   | <b>17</b> |   |             |
| <i>Salted caramel bacon, soft fried egg, and ginger oat crumbs.</i>   |           |   |             |
| <b>Sweet Waffles</b>  | <b>17</b> |   |             |
| <i>Seasonal fruits, ginger crumbs, almond flakes and ice-cream with chocolate sauce</i>   |           |   |             |



**10. TARO'S DECONSTRUCTED "BANH MI" 19**

*Crispy pork belly, house made apple and date chutney, crunchy veggie pickles, spiced kumquat butter, kimchi, chicken orange pâté served with freshly baked baguette.*

**11. CHOOK IN BROTH\* 17**

*Flame grilled Vietnamese spiced chicken in our broth, wild mushrooms, herbs, pickles, and egg.*

**12. GRASS FED SCOTCH FILLET BAGUETTE 18**

*XO mayo, caramelised onions, Jarlsberg cheese, greens, and a side of chips.*

**13. HARISSA LAMB BURGER 18**

*Marinated Lamb steak, wild greens, harissa, aioli, 2 ways beetroots. Served with chips or salad.*

**14. FLAME GRILLED MARINATED CHICKEN BAGUETTE/  
HONEY GLAZED PULLED PORK 15**

*w wild greens, herbs and pickled root veggies, cucumber, and sriracha mayo.*

**15. VIET SKEWER CHICKEN ON BRIOCHE 18**

*Mixed lettuce, papaya, grain & seeds and aioli on house made brioche bun. Served with either chips or salad.*

**16. FLAME GRILLED CHICKEN SALAD 18**

*Red cabbage, shaved fennel, grain & seeds, snow sprouts, herbs, green papaya, apple, French beans and quinoa.*

**17. GRILLED WATERMELON SALAD 18**

*BBQ prawns, two way watermelon, Bulgarian feta cheese, glassy pecan and exotic greens in palm dressing.*

**18. CRISPY QUAIL / DUCK BREAST MANGO SALAD 20**

*Cherry tomatoes, papaya, sweet / green mangoes, pickled carrots, exotic viet herbs served with crispy quail and black sesame rice crackers with our house made dressing*

**19. WAGYU BEEF IN BETEL LEAVES SALAD 20**

*Lemongrass Wagyu beef wrapped in betel leaves, 3 vermicelli noodles, mint, peanuts, bean sprouts, papaya, viet herbs, pickled radish, shredded carrots in nuoc cham sauce.*

*\* Some of our dishes contains nuts, if you have a nut allergy please advise us and we can vary the dish.*

*\*OUR BROTHS ARE MADE WITH ALL NATURAL INGREDIENTS. IT **DOES NOT** CONTAIN MSG*

**SIDE DISHES | EXTRA**

<b>CHIPS</b>	<b>6</b>
<b>BACON</b>	<b>4</b>
<b>AVOCADO</b>	<b>4</b>
<b>MUSHROOMS</b>	<b>4</b>
<b>SALMON</b>	<b>4</b>
<b>TOMATOES</b>	<b>3</b>
<b>HALLOUMI</b>	<b>4</b>
<b>SWEET POTATO</b>	<b>8</b>
<b>FRIES</b>	