



1. FRESHLY BAKED CROISSANT			
Avocado poached egg		7.5	
Egg and bacon		6.5	
Ham and cheese		6.5	
2. BACON & EGG ROLL		9	
<i>With your choice of tomato relish, house made apple & date chutney, BBQ or tomato sauce.</i>			
3. BACON & EGG WRAP		10	
<i>Served with aioli, Jarlsberg cheese, tomatoes, Spanish onions, aioli and your choice of additional sauce: BBQ or tomato.</i>			
4. SMOKED CHORIZO EGG WRAP		10	
<i>Served with aioli, caramelised onions, fresh tomatoes, Jarlsberg cheese and house made tomato relish</i>			
5. CORN FRITTERS		18	
<i>Corn fritters served with wilted spinach, halloumi, homemade tomato relish and smashed avocado. Options to add either prosciutto or wild mushrooms.</i>			
6. WAFFLES			
Lobster		24	
<i>Lobster served with soft poached egg, sumac, wilted spinach, asparagus, broccoli, and citrus hollandaise</i>			
Salted caramel bacon		17	
<i>Salted caramel bacon, soft fried egg, and ginger oat crumbs.</i>			
Sweet Waffles		17	
<i>Seasonal fruits, ginger crumbs, almond flakes and ice-cream with chocolate sauce</i>			
7. WILD MUSHROOMS/PULLED PORK ON SOURDOUGH			17
<i>Served with poached egg, grilled asparagus topped with hollandaise sauce, snow sprout, and almond flakes.</i>			
8. EGGS BENEDICT			17
<i>Ham, bacon, salmon or wild mushrooms. All served with wilted spinach and your choice of bread.</i>			
9. TARO'S OMELETTE			18
<i>King prawns, roasted tomatoes, enoki mushrooms and Spanish onions, served with your choice of bread</i>			
10. SALMON SCRAMBLED			18
<i>Smoked salmon in scrambled eggs, charred asparagus on your choice of bread.</i>			
11. NO CARB'S BREKKY			18
<i>Poached eggs on honey roasted pumpkin, grain & seed, Bulgarian feta, grilled asparagus, sautéed mushrooms, and wilted spinach with balsamic glaze.</i>			
12. SMASH 'EM' VEGGIE			18.5
<i>Served with mint smashed avocado, Bulgarian feta, dukkah, poached eggs, beetroot labna, eggplant puree, roasted tomatoes and snow sprouts.</i>			
13. BREAKFAST BUN			15
<i>Flame smoked grilled chorizo, bacon, soft fried egg, wilted spinach, house made tomato relish and aioli.</i>			
14. VEGGI BREAKFAST BUN			15
<i>Pan fried halloumi with sauté wild mushrooms, wilted spinach, mint infused avocado smash,, charred eggplant mousse ,soft fried egg.</i>			



15. 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.

16. CHOOK IN BROTH* **17**

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

17. WT PHO BO **16.5**

180g of charred grilled grass-fed scotch fillet completely dressed in pho broth and Viet herbs.

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

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

19. HARISSA LAMB 2 WAY BURGER **18**

Marinated Lamb steak and lamb mince patties, , wild greens, harissa, aioli, 2 ways beetroots. Served with chips or salad.

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

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

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

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

22. FLAME GRILLED CHICKEN SALAD **18**

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

23. GRILLED WATERMELON SALAD **18**

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

**24. CRISPY QUAIL / DUCK BREAST / KING TIGER PRAWN
MANGO SALAD** **20**

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

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

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

26. SALMON POTATO SALAD **20**

Served with crispy salmon, watercress, fennel, soft poached egg and topped hollandaise sauce.

27. HALLOUMI SALAD **17.5**

*Baby spinach, roasted pumpkin, walnuts, tomatoes, avocado, Spanish onions, French beans, mint, mustard dressing.
Add **Lamb Backstrap \$5**, Chicken **\$4***

* 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

CHIPS	6
BACON	4
AVOCADO	4
MUSHROOMS	4
SALMON	4
TOMATOES	3
HALLOUMI	4