

# CAFE KENTARO

## ALL DAY BREAKFAST

ORGANIC TOAST & SPREAD (V) 6.5  
soy & linseed sourdough, rye bread or gluten free bread

POACHED EGGS ON ORGANIC TOAST (V) 12.5  
2 eggs, organic soy & linseed, house made sweet potato chutney

HOUSE-BAKED GRANOLA (V) 13  
toasted oats, nuts, seeds, rhubarb & apple compote, yoghurt & milk

BREKKIE BURGER 12  
2 poached eggs, thick ham steak or grilled hot smoked salmon, leaves, wasabi hollandaise, milk bun

THE PEA TOAST + POACHED EGG 2.50 16  
4 spring peas & beans, prosciutto, kale, spinach, parmesan on rye

UMAMI MUSHROOM TOAST (V) + POACHED EGG 2.50 16  
sautéed mix of wild mushrooms, miso, butter, goat cheese, herbs

MATCHA FRENCH TOAST (V) 16  
banana chips, matcha mousse, strawberries, matcha coconut

### LOAD IT UP WITH SIDES

smashed avocado, coriander (v)	+ 5	thick ham steak	+ 6
japanese corned beef	+ 6	house made kimuchi	+ 5
hot smoked salmon	+ 6	aonori chips	+ 6

HAM, CHEESE, TOMATO, TOASTIE FOR THE LITTLE ONE - UP TO 12 YEARS 6



\*\*please don't make chef angry with alterations

# CAFE KENTARO

## ALL DAY LUNCH

OUR SIGNATURE KATSU (DF) - WORTH THE 15 MIN WAIT	13
200g pork fillet katsu, cabbage, japanese bbq sauce, mustard	
KARAAGE SAMBO (DF)	13
japanese fried chicken, kimuchi, mayo, bread bun	
JAPANESE LINGUINE (V)	21
natto, okra, shiso, shallot, sesame, poached egg, nori, soy mirin dashi	
JAPANESE YAKISOBA HOTDOG (DF)	17
pork sausage, yakisoba noodles, mustard mayo, bonito flakes, pickled ginger, aonori	
KENTARO STYLE OMRICE (GF)	18
tomato fried rice, peas, bacon, cheese, egg wrapped omelette, dark miso mushroom gravy	
NOT SO MEXICAN TACOS (DF)	19
pork belly, brown rice, kimuchi, crispy vermicelli, garlic shoots, lime	
JAPANESE POUTINE	15
pulled beef, teriyaki gravy, shallots, goat cheese, chilli, chips	
NANKOTSU TSUKUNE (DF)	22
japanese chicken kofta, fine cartilage, shiso, teriyaki onion, sweet potato crisps, okra	
GRILLED AUTUMN ROOT SALAD (V)	18
POACHED CHICKEN + 6 HOT SMOKED SALMON + 6 lotus, burdock, pumpkin, sweet potatoes, purple carrots, onion, kale, plum & sesame dressing	

### LOAD IT UP WITH SIDES

smashed avocado, coriander (v)	+ 5	thick ham steak (gf)	+ 6
japanese corned beef	+ 6	house made kimuchi	+ 5
hot smoked salmon	+ 6	aonori chips	+ 6



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# DRINKS

## COFFEE - HOT

espresso	3.10
double espresso	3.50
macchiato	3.20
piccolo latte	3.50
long black	3.80 / 4.50
cappuccino	3.80 / 4.50
flat white	3.80 / 4.50
latte	3.80 / 4.50
mocha	4.00 / 4.70
SOY / ALMOND / EXTRA SHOT	0.50

## COFFEE - COLD

iced latte	5
iced mocha	5.20
affogato	6.50

## HOT MILK

hot chocolate	3.50 / 4.20
chai latte	4.00 / 4.70
matcha latte	4.20 / 4.90
hojicha latte	4.20 / 4.90
our house baked chai	4.50 / 5.20

## TEA POT 1 POT PER PERSON

mariage english breakfast	5.50
mariage earl grey	5.50
sencha japanese green tea	6
fresh mint tea	5
hot yuzu lemonade	5.50

## ICED TEA

lychee, pineapple, mint	6
berry, pomegranate, mint	6
peach, mango, mint	6



## AUSTRALIAN WATER

capi still 250ml / 750ml	3 / 6
capi sparkling 250ml / 750ml	3 / 6

## FRESH

fresh squeezed orange	6
fizzy oratnek lemonade	6
fizzy rhubarb ginger beer	6
mint, cucumber, soda	5
kenny's green juice	6

## THICKSHAKES

chocolate	6
vanilla	6
coffee	6
matcha	7
hojicha	7

## COLD DRIP COFFEE

check availability	6
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## ALCOHOL LICENSE

COMING SOON