



## BRUNCH MENU | TE ATA 9AM - 12PM

- Granola**, chia coconut yogurt, fresh seasonal fruit (DF) 21
- Caprese**, buffalo mozzarella, heirloom tomatoes, pesto, seeded sourdough (GFO) 26
- Corned beef and kumara hash**, poached eggs, red onion jam, jus (GF) 30
- Fennel garlic portobello mushrooms**, scrambled eggs, parmigiano, rocket, focaccia (V) 27
- Prosciutto**, smashed potato, panzanella snow peas, poached eggs, hollandaise (GF) 30
- Wagyu Mince**, fried truffled eggs, parmigiano, sour dough 30
- Smoked fish pâté**, scrambled eggs, seeded sourdough, micro greens 28
- Sugar Waffle**, caramelised banana, berry compote, vanilla cream (V) 26

## ADDITIONS

- Sourdough 5
- Avocado | Smashed Potato 6
- Prosciutto | Mushrooms 8

## BRUNCH COCKTAILS FROM 10AM

- Bloody Mary**, chilli vodka, red wine syrup, tomato, Worcestershire, lemon 20
- Mimosa**, Mirumiru, Hill Rd OJ, orange bitters 20
- Tahu Bellini**, Mirumiru, gin, rhubarb, lemon 20
- Breakfast Martini**, marmalade, vodka, Cointreau, egg white 20

(V) Vegetarian (DF) Dairy Free (VGN) Vegan (GF) Gluten Free (DFO) Dairy Free Option Available (GFO) Gluten Free Option Available

*Tabu will take all reasonable efforts to accommodate guests dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchen or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering.*