



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

**Granola**, chia coconut yogurt, fresh seasonal fruit (VGN) 21

**Big Breakfast**, housemade bacon, mushrooms, rosti, poached eggs,  
rocket, focaccia, relish (GFO)(DF) 32

**Corned beef and kumara hash**, poached eggs, kimchi crème fraîche (GF) 30

**Fennel garlic portobello mushrooms**, scrambled eggs, parmigiano, rocket, focaccia (V) 28

**Prosciutto**, smashed potato, poached eggs, hollandaise (GF) 30

**Wagyu Mince**, fried truffled eggs, parmigiano, sour dough 30

**Cured Salmon**, avocado, rocket, poached eggs, sourdough 30

**Avo Toast**, roasted mushrooms, rocket, chilli potato, sourdough 28

**Sugar Waffle**, caramelised banana, berry compote, vanilla cream (V) 26

## ADDITIONS

Sourdough | Eggs 5

Avocado | Smashed Potato 6

Bacon | Prosciutto | Mushrooms 8

## BRUNCH COCKTAILS FROM 10AM

**Bloody Mary**, chilli vodka, red wine syrup, tomato, Worcestershire, lemon 20

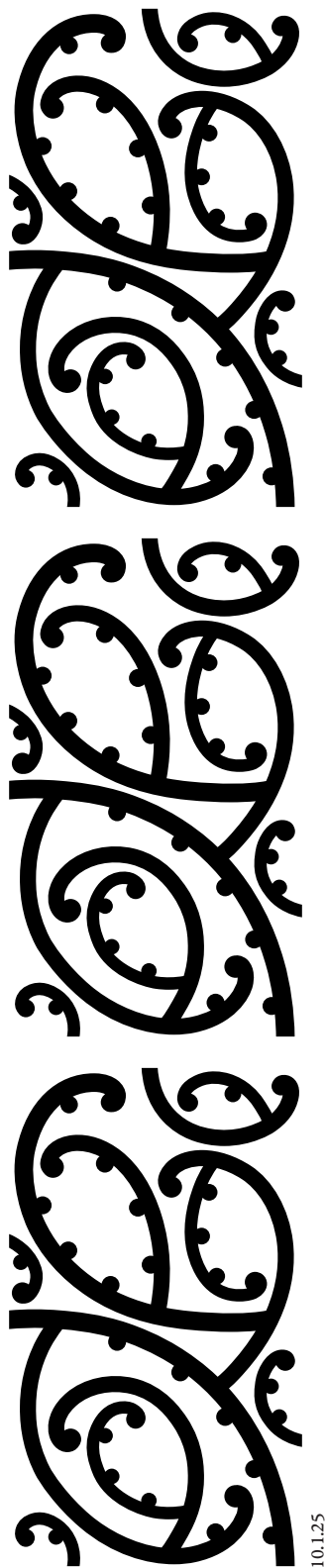
**Mimosa**, Mirumiru, Hill Rd OJ, orange bitters 20

**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

*Tahu 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.*



*Out of consideration for other manuhuri,  
we appreciate one bill per table (equal splits are cool)*

WiFi: Manuhiri  
PW: KiaOraBro

WWW

INSTAGRAM

FACEBOOK

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