



# CAFE KENTARO

## ALL DAY BREAKFAST

ORGANIC TOAST & SPREAD (V) soy & linseed sourdough, rye or gluten free bread	6.5
CORN BREAD, KURUMITSU (V) polenta crusted, baked in house and served with black sugar syrup	7.5
GRILLED HAM & CHEESY TOASTY OR CROISSANT (add tomato \$1)	10
POACHED EGGS ON ORGANIC TOAST (V) 2 free range eggs, organic soy & linseed or rye bread, butter	13
BREKKIE BURGER 2 fried eggs, thick ham steak or hot smoked salmon, iceberg, wasabi mayo, japanese bbq sauce	14
CRAB OMELETTE - CHEF KENNY SIGNATURE DISH crab, avocado, asian salad, chilli jam, soy, mirin, lime, grilled rye bread	20
OCHAZUKE (GF, DF) hot smoked salmon or umeboshi, arare, nori, goma, chicken jasmine dashi	16
UMAMI MUSHROOM TOAST (V) + POACHED EGG 2.50 sautéed mixed wild mushrooms, goat cheese, miso, butter, chilli flakes	16.5
MATCHA FRENCH TOAST (V) banana chips, fresh strawberries, matcha coconut, warm matcha ganache	19

### SIDES

#### VEGETABLE 5

miso mushroom  
smashed avocado (gf, df)  
house made kimuchi (gf, contains fish sauce)

#### PROTEIN (GF, DF) 6

grilled thick ham steak  
hot smoked salmon  
arabiki sausage



\*all eggs are free range  
\*\*gluten free bread is available  
\*\*\*10% surcharge will apply on public holidays



SCAN ME

# CAFE KENTARO

## ALL DAY LUNCH

OUR SIGNATURE KATSU (DF) - WORTH THE 15 MIN WAIT	16
200g pork loin katsu, cabbage, japanese bbq sauce, mustard, white bread	
KARAAGE SANGA (DF)	16
fried chicken, kimuchi, mayonnaise, bread bun	
JAPANESE CURRY UDON	22
honeycomb tripe, tofu, cheese, veggie chips, bonito dashi, egg yolk	
NAPORITAN	22
tomato based sauce stir-fry linguine, arabiki sausage, pimento, onion, cheese, fried egg	
KENTARO STYLE OMURICE (GF)	20
tomato fried rice, peas, bacon, cheese, creamy egg omelette, dark miso mushroom gravy	
EBI BURGER	20
breadcrumbed prawns patty, chilli jam, cabbage, wasabi tartare, school prawns, aonori chips	
LOAD IT UP WITH SIDES	6
aonori chips	
lotus chips	
CROISSANT OR TOASTY FOR QUICK T/A OR DINE IN FOR THE LITTLE ONE	6.5
2 choices of: ham, cheese, tomato, smashed avo	



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please don't make chef angry with alterations

# DRINKS

## COFFEE - HOT

(FIND OUT MORE ABOUT THE SINGLE ORIGIN)

espresso	3.10
macchiato	3.20
piccolo	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
OAT MILK	0.70

## COFFEE - COLD

iced coffee	5
iced mocha	6
iced long black	5
iced chocolate	5
cold drip	6

## HOT MILK

hot chocolate	3.50 / 4.20
chai latte	4.00 / 4.70
matcha latte	5.10
hojicha latte	5.10
our house baked chai (soy)	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

berry, pomegranate, mint	6.50
lemon, mint	6.50
iced matcha + milk	6.50

## AUSTRALIAN WATER

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

## FRESH

seasonal juice	6
fresh squeezed orange	6
chef kenny's green juice	6
fizzy oratnek lemonade	6
mint, cucumber, soda	5
yuzu squash	6

## SMOOTHIE

mixed berry, banana,	6
mango, passionfruit, orange	6
strawberry, milk	6

## THICKSHAKE

chocolate	6
vanilla	6
coffee	6
matcha	7
hojicha	7

## BEER

asahi	7.5
sapporo	7.5

## WINE

WEEKLY WHITE/ RED/ SPARKLING

glass	10
bottle	40

\*PLEASE ASK OUR STAFF FOR THE SELECTION

