



SCAN ME

# Cafe Kentaro

ALL-DAY BREAKFAST



organic toast & spread (v) 8  
soy & linseed sourdough, rye, thick white, or gluten free bread (\$1)

toastie sandwich or croissant (v)- choice of two fillings 14  
bacon, egg(+\$1), cheese, tomato, avocado, (extra choice +\$2)

poached or fried eggs on organic toast (v) 16  
2 free range eggs, organic soy & linseed, rye, thick white, or gluten free bread (\$1)

brekkie burger + bacon or salmon \$4 19  
2 fried eggs, aonori hash brown, iceberg, wasabi mayo, japanese bbq sauce, flat bun

buta-kimuchi breakfast risotto 27  
Pork belly, tofu, kimuchi, shimeji, poached egg, grana padano, rocket

crab omelette - CHEF KENNY'S SIGNATURE DISH 28  
soft shell crab, avocado, chilli jam, soy, mirin, rocket, shallot, grilled rye bread

umami mushrooms on soy & linseed (v) [poached egg \$3] 27  
sautéed wild mixed mushrooms, soy, goat cheese, miso, butter, chilli flakes, sourdough

spring beans + peas on rye (v) [poached egg \$3] 26  
blanched broad & green beans, edamame, fresh mint, rocket, grana padano, lemon-oil

## sides

aonori hash brown	5	hot smoked salmon	12
House-made kimuchi	8	miso mushroom	9.5
smashed avocado	6	speck bacon	12
roasted/ fresh tomato	5	garlic butter rice	6

toastie for the little one 10  
2 choices: bacon, tasty cheese, fresh tomato, smashed avocado  
(thick white or multigrain bread)

\* please advise us of any allergies.

\* gluten free bread is available for \$1 extra. \* all eggs are free range.

\* 15% surcharge will apply on public holidays and 10% on Saturdays and Sundays.

# Cafe Kentaro

## ALL-DAY LUNCH

our signature katsu (df) - worth the 15 minutes wait 200g pork loin katsu, cabbage, japanese bbq sauce, mustard, white bread	26
namban chicken karaage sando chicken thigh, lettuce, wasabi tartare, multigrain bread	26
fluffy mentaiko omurice (gf) (must try) tomato fried rice, peas, bacon, cheese, egg omelette, creamy cod roe sauce	29
kentaro style omurice (gf) tomato fried rice, peas, bacon, cheese, creamy egg omelette, onion, rocket, shallot, dark miso mushroom gravy	27
shio-buta lemon linguine sliced pork belly, shallot, roasted sesame seed, lemon+butter, cracked pepper	29
matcha soba salad (v) green tea buckwheat noodle, bamboo shoot, spring bean+pea, mint, shiso, wasabi ponzu	26
ebi katsu burger served w/ small chips shredded cabbage, chilli jam, wasabi tartare, milk bun	28
wagyu hayashi rice [poached egg \$3] mushrooms, onion, cheese, rich demi-glace sauce, garlic butter rice	28
wagyu bibimbap Yakiniku wagyu karubi, house made namul and kimchi, goma, shallot, egg yolk, garlic butter rice	27
load it up with sides aonori potato chips lotus chips	7.5



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