

TABOO

* 'Brunch Club' Banquet

59pp

Experience our signature chef-curated showcase of brunch favourites. Designed to share. Minimum 2 People.

Sydney Rock Oysters [GF, DF]

Freshly shucked Sydney Rock oysters topped with a zesty Nam Jim granita for a clean, citrus finish.

Kingfish & Green Mango Ceviche [GF, DF]

Delicate slices of kingfish, green mango, papaya, vermicelli, crispy shallots, balanced with tamarind.

Golden Lemongrass Fish Cakes [DF]

Golden Thai fish cakes infused with lemongrass, kaffir lime, served warm with sweet chilli and apple.

Crying Tiger Striploin (MB7) [GF, DF]

Chargrilled wagyu striploin marinated in Crying Tiger spices, paired with Nam Jim Jaew.

Thai Herb Salad [GF, DF, VG]

A refreshing medley of Thai herbs, papaya, green mango, crispy shallot, tossed with lime.

Mango & Coconut Sago Pudding [GF, DF, VG]

Coconut sago, fresh mango, lychee, mango sorbet.

Add Ons

Eggs (2)	5	Red Curry Hollandaise	3
Avocado	4	Thai Tomato Relish	3
Spinach	3	Chilli Jam	3
King Prawn	11	Nam Prik Kapi	3
Pork Belly	8	Potato Rosti	6
Grilled Chicken	6	Roti	6
Sourdough	5		

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	Thai Eggs 'Benny' [VO]	28
	Crispy roti, buttered spinach, crispy pork belly, soft-poached eggs, draped in Thai red curry hollandaise.	
	King Prawn Scramble [GFO]	27
	Chargrilled Mooloolaba king prawns, fluffy chilli scrambled eggs, fresh chives, finished with red curry butter. Add <i>Avocado</i> +4	
*	Chef's Selection (Brunch Board)	29
	A curated daily selection of our chef's signature favourite sweet and savoury creations with accompaniments.	
	Potato Rosti [VO, GF]	21
	Golden shredded potato rosti, chilli scrambled eggs, Thai tomato relish, fresh soft herb salad.	
	Add Pork Belly +8 [or] Add Grilled Chicken +6	
	Thai Chilli Avocado Toast [DF, V, GFO, VGO]	20
	Thai-spiced smashed avocado on sourdough, soft-poached eggs, herbs, lime coconut crunch.	
	Add Grilled Chicken +6	
*	Nourish Bowl [GF, DF, VGO]	23
	Steamed jasmine rice, fragrant grilled chicken, wok-fried vegetables, poached eggs, Thai herbs.	
	Add Grilled Chicken +6	
	Crispy Roti Wrap	19
	Silky scrambled eggs wrapped in roti, house made potato rosti, fresh rocket and a touch of spicy chilli jam.	
	Add Pork Belly +8 [or] Add Grilled Chicken +6	
	Thai Congee [GF, DF, VG]	20
	Warm Thai rice porridge, ginger, green onion, crispy shallot, chilli, coriander.	
	Add Crispy Pork Belly +8	
	Coconut Granola [DF, VG, GF]	16
	Coconut yoghurt, toasted pepita seeds, tropical fruit, granola, palm-sugar syrup, crystallised Thai basil.	
	Sourdough Toast [DFO, VGO]	11
	Lightly toasted artisan sourdough served with whipped butter, house-smoked salt.	
	Add Chilli scrambled eggs & Thai tomato relish +8	

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*	Coconut Pancakes [V]			22	
.,,,	Fluffy coconut pancakes, whipped coconut cream, salted Thai coffee caramel, crisp coconut chips.				
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	Maple Lime French Toast [VO]			20	
	Lightly battered thick-cut brioche, glazed in kaffir lime maple syrup, fresh seasonal berries.				
	House Crumpets [V]			19	
	Warm, golden crumpets, served with honeycomb, creamy macadamia butter.				
	Tropical Fruit Selection [VG]			15	
	A refreshing mix of seasonal tropical fruit, coconut yoghurt, lime, chilli salt, toasted coconut.				
*	Specialty Drinks	11	House-Made Fresh Juice [Canned] 330mL	8.5	
*		11	House-Made Fresh Juice [Canned] 330mL Glow+	8.5	
*	Specialty Drinks Strawberry Basil Matcha Komiya Uji matcha blended with house strawberry and Thai basil purée, finished with milk.	11		8.5	
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*	Strawberry Basil Matcha Komiya Uji matcha blended with house strawberry and Thai basil purée, finished with milk. Citrus Tonic Cold Brew St. Ali orthodox cold brew lifted with Strangelove	11	Glow+ Carrot, apple, pineapple, mandarin, and lime. Cleanse+ Cucumber, apple, pineapple, celery, and lime.	8.5	
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*	Strawberry Basil Matcha Komiya Uji matcha blended with house strawberry and Thai basil purée, finished with milk. Citrus Tonic Cold Brew St. Ali orthodox cold brew lifted with Strangelove tonic and fresh orange for a bright citrus finish.	11	Glow+ Carrot, apple, pineapple, mandarin, and lime. Cleanse+ Cucumber, apple, pineapple, celery, and lime. Immunity+	8.5	

Coffee	Reg.	Lge.	Coffee	Lge.
Flat White	5.5	6.5	Iced Latte	7
Latte	5.5	6.5	Iced Long Black	6
Cappuccino	5.5	6.5	Iced Mocha	7.5
Long Black	4	5.5	Iced Chai Latte	7.5
Espresso	4		Iced Dirty Chai Latte	8
Piccolo	4.5		Iced Chocolate	7.5
Macchiato	4.5		Iced Matcha	7.5
Mocha	5.8	6.8		
Chai Latte	5.8	6.8		
Dirty Chai Latte	6.5	7.5		
Hot Chocolate	5.8	6.8	Loose Leaf Tea	Lge.
Matcha Latte	6	7	Peppermint	5.5
Instant Chai	6	7	Earl Grey	5.5
Babyccino	1.5		Chun Mee	5.5
			English Breakfast	5.5
Alt. Milk: Lactose-free, Almond,	Oat, Soy	1	Lemongrass & Ginger	5.5