

TAMARIND SAMPLE BRUNCH MENU (items subject to change)

October 2021 Monday & Tuesday 9:30-2pm or for Group Bookings by Arrangement

Tamarind Up and Go Menu

Selection of Savories

- Baked Berry Muffins
- Savoury Muffins
- Quiche

Banana Oatmeal Pancakes with tropical syrup

- Fresh banana, local syrup, pancakes,

Waffles Served with tropical fruit topped with cream

- House-made waffles, cream, maple syrup, Tatuka dusting

Chili & Cheese French Toast

- Jalapeno, tasty cheese, seasoning, eggs, fresh herb salad

Moroccan Baked eggs with Tomato

- Tomato Basil Sauce, toast, eggs, butter

*Eggs Various Ways

- Choice of style, toast bread, butter

Big Breakfast challenge

- Any style eggs, toast, house-made hash browns, sautéed beans, grilled tomato

Fish Enchiladas

- Cumin sautéed fish, spicy sauce, cheese, sour cream, salsa, coriander, salad, tortillas

Chicken & Mushroom crepes

- Chicken thigh, mushroom, crepes, onion, garlic, cream, tropical salad

Slow Baked Lamb Shank

- in red wine, tomato, herb sauce served with mashed potatoes and peas (gf)

2 COURSE SPECIALS BOARD: \$25 changes weekly

Dessert Special of the day (Please ask, changes regularly) examples include

Tiramisu

Sticky Lime Pudding

Banana Fritters & Icecream

Peanut Butter Cream Pie,

Island Chocolate Brownies (gf)

Fresh Fruit Crepes ice cream

Fresh Fruit Salad ice cream

\$9.90

Vanilla Ice Cream & chocolate sauce or berry sauce (gf) *vegan ice-cream option

\$8.50