



THE GARDEN

BERRY

At 'The Garden', we believe fresh is best! We change our menu regularly to use seasonal produce and we use local suppliers wherever possible. For this menu, we have worked with South Coast Dairy, Mountain Side Meats, Berry Sourdough, Bakehouse Delights, Kangaroo Valley Pasture Raised Eggs, Fox & Quail Farm, Kangaroo Valley Olives, Daily Grind Coffee, Berry Tea Shop, Tea Journeys, Bees R Us, Berry Chocolatier and many other great local producers.

BREAKFAST

Available 8:00am - 11:30am

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| 63° Poached Eggs (VE) (GFO) | \$12.5 |
| Two pasture raised free-range eggs, house-made zucchini pickle, organic sourdough toast. Scrambled or fried also available. | |
| Bacon & Eggs (GFO) | \$19 |
| Eggs your way, locally smoked bacon, slow roasted tomato, organic sourdough toast. | |
| Turkish Eggs (VE) | \$17.5 |
| Fried eggs, naan, sundried tomato pesto, chilli & paprika butter sauce, dill yoghurt, mint, toasted sesame and sumac zaatar. | |
| Trout Scrambled Eggs (GFO) | \$20 |
| Free-range eggs, house-smoked Tasmanian ocean trout, dill, deep fried capers, sourdough toast. | |
| Bacon & Egg Roll (GFO) | \$14 |
| Bacon, fried egg, cheese, rocket, house-made BBQ sauce, locally baked Turkish roll. Add a hash brown + \$2.5 | |
| Sweet Bruschetta (VE) | \$15 |
| Roasted pear, ricotta, rosemary infused local honey, candied walnuts, sourdough toast. | |

Extras

gluten free bread \$2 | hash brown \$2.5 | slow roasted tomato \$4
sautéed mushrooms \$4 | sautéed greens \$4 | chorizo \$4 | haloumi \$6
locally smoked bacon \$6

BRUNCH

Available 8:00am - 3:00pm

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| Falafel Bowl (VE) (GF) (VNO) | \$19 |
| Warm falafel, hummus, confit cherry tomatoes, quinoa tabouli, currants, pistachios, pomegranate, preserved lemon yoghurt OR house-made vegan yoghurt. Add haloumi + \$6 | |
| Shakshuka (VE) (VNO) (GFO) | \$20 |
| Spiced tomato and capsicum sauce, lentils, chickpeas, cannellini beans, baked eggs, greens and feta OR house-made vegan yoghurt. Served with flatbread. Add chorizo + \$4 | |
| Organic Sourdough Toast (VNO) (GFO) | \$7 |
| w butter + house-made jam or rosemary infused local honey. Add house-made vegan nut butter + \$1.5 | |

Celebrating..?

Available after 10am

Ca di Alta Prosecco NV \$11

Aperol Spritz \$15

Aperol, prosecco, orange, soda

Breakfast Martini \$16

Gin, orange liqueur, marmalade, lemon

Classic Espresso Martini \$18

LUNCH

Available 11:45am - 3:00pm

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| Trout Salad (GF) (DF) | \$24 | Open-Faced Smoked Salmon Sandwich (GFO) | \$16 |
| House-smoked Tasmanian ocean trout, salad greens, radish, pickled fennel, roasted zucchini, quinoa, toasted almonds, grapes, horseradish cream, raspberry vinaigrette. Pair w a glass of Vintelofer Pinot Rosé for \$12 | | w horseradish & chive cream cheese, pickled cucumber, rocket, Spanish onion, capers. | |
| Wild Rice Salad (GF) (VNO) | \$23 | Chicken Cotoletta | \$25.5 |
| Served cold w poached chicken, roasted pumpkin, edamame, snow peas, shallots, cranberries, pine nuts, Asian dressing. Vegan option: tofu instead of poached chicken. | | (a fancy chicken schnitzel!) Chicken breast crumbed with house-made sourdough breadcrumbs, garlic, parmesan and parsley. Served w kale, cabbage and carrot slaw with toasted sunflower seeds, chips and lemon. Pair w a glass of local Dawning Day Chardonnay for \$13 | |
| Pesto Pasta (VE) (VNO) | \$24 | Pan-Fried Fresh Barramundi (DFO) (GFO) | \$34 |
| Fresh locally made fettucine, house-made pesto, crispy broccolini, walnuts and ricotta. (VE) (GFO) OR house-made vegan yoghurt instead of ricotta (VN) Pair w a glass of Swinging Bridge Pinot Gris for \$11 | | "Humpty Doo" sustainable Barramundi pan-fried and served w chips and a pea, fennel, mint and feta salad with apple cider vinaigrette. | |
| Prawn & Chorizo Spaghettini (GFO) | \$32 | Moroccan Lamb Flatbread | \$23 |
| Fresg locally made pasta w cherry tomatoes, rocket, basil, capers, Spanish onion, chilli and shrimp oil, parmesan. | | Ras el Hanout spices, lamb mince, hummus, olives, preserved lemon yoghurt, mint, pomegranate, flatbread. | |

Extras

Slice of sourdough toast w butter - \$2.5
Chips with aioli - \$8

Add unlimited chilled sparkling or still water for \$2.5 per person

Follow us to hear about events and special offers

Instagram Facebook @TheGardenBerry

WE HAVE TABLE SERVICE

AT THE END OF YOUR MEAL, PLEASE NOTE YOUR TABLE NUMBER AND PAY AT THE REGISTER AT THE FRONT

(VN) Vegan (VE) Vegetarian (DF) Dairy Free (GF) Gluten Free | (O) = option available, but must be requested

15% Surcharge applies on all Public Holidays



THE GARDEN

BERRY

SOMETHING SWEET

| | |
|--|-------|
| Friends (GF) | \$4 |
| Ask for today's flavour. | |
| Orange & Almond Cake (GF) | \$7 |
| w South Coast natural yoghurt. | |
| Banana & Date Loaf | \$6 |
| w honeycomb whipped butter. | |
| Scones | |
| w house-made jam & whipped cream | |
| single scone \$5.5 | |
| serve of two scones \$7.5 | |
| House-made Raw Vegan Caramel Slice (VN) (GF) | \$5.5 |
| House-made Raw Vegan Chocolate Peppermint Slice (VN) (GF) | \$5.5 |
| Affogato | \$6 |
| w house-made biscotti. | |

COLD DRINKS

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| Unlimited still or sparkling water | \$2.5 pp |
| Iced Latte | \$5 |
| Double Shot of Espresso and milk poured over ice | |
| Iced Chocolate or Iced Coffee | \$7 |
| Espresso or chocolate w milk, ice cream & whipped cream | |
| Milkshakes | \$6 |
| Chocolate | |
| Vanilla | |
| Strawberry | |
| Caramel | |
| Malt | |
| Espresso Coffee | |
| House-Made Iced Tea | \$6 |
| Ask us for today's flavour | |
| Freshly Squeezed Orange Juice | \$8 |
| Soft Drinks | \$5 |
| Coca Cola | |
| Coke Zero | |
| Strange Love Lemon Squash | |
| Strange Love Ginger Beer | |
| Wild One Organic Sparkling Apple Juice | |
| Wild One Sparkling Blood Orange | |
| Happy Hippy locally brewed Kombucha | \$6 |
| Raspberry Fusion | |
| Passionfruit Dream | |
| Ginger Tonic | |
| Lemon, Lime & Bitters | |
| Ginger Tonic + HEMP | |
| Mixed Berry + HEMP | |
| Cucumber, Melon & Mint + HEMP | |
| Watermelon & Lime + HEMP | |

HOT DRINKS

We use Daily Grind Coffee, locally roasted in Gerringong

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| Rotating single origin offering for black coffees | \$4 |
| Espresso // Long Black // Macchiato | |
| Milk based coffees made with South Coast Dairy milk | \$4.5 |
| Piccolo // Flat White // Latte // Cappuccino | |
| Mocha or Hot Chocolate | \$5 |
| made w Tea Journeys Vegan Chocolate Powder | |
| Tea Journeys Chai Latte | \$5 |
| Turmeric Latte | \$5 |
| Extras | |
| large + \$0.5 | |
| syrup // extra shot // decaf + \$0.5 | |
| Alternate milks: Happy Happy Soy Boy // Milk Lab Macadamia | |
| // Alternative Dairy Co Oat Milk + \$0.5 | |
| Tea Journeys Stickichai | \$6 |
| made on honey and brewed on your choice of milk | |
| Please ask us if you'd like our vegan, honey-free option | |
| Berry Tea Shop Loose Leaf Teas | \$5 |

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| Black | |
| English Breakfast | |
| Earl Grey | |
| Ceylon Orange Pekoe | |
| Lapsang Souchong | |
| Assam | |
| Green | |
| Silver Jasmine | |
| Dragon Well Longjing Green Tea | |
| Moroccan Mint | |
| Genmaicha | |
| Organic Herbal | |
| Rooibos | |
| Peppermint | |
| Lemongrass & Ginger | |
| Chamomile | |

KIDS MENU

Kids under 12 Only

BREAKFAST

Served 8am-11:45am

Scrambled Eggs on Toast \$8
Bacon, one fried egg & sourdough toast \$10
French toast w fruit & maple syrup \$10

LUNCH

Served 11:45am-3pm

Crispy fried chicken wings w chips \$10
Kids Pasta \$12.5
 Fresh fettucine, parmesan and your choice of house-made fresh pesto OR house-made tomato sauce
Kids Snack Plate \$12 for one | \$18 for two
 carrot sticks, cucumber, cherry tomatoes, leg ham, cheese, toasted flatbread & hummus

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