



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 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

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.	
Miso Mushroom Toast (VE) (VNO) (GFO)	\$17.5
Sautéed mushrooms with white miso, mushy peas, sourdough toast, lemon. Add a 63° poached free-range egg + \$2.5	
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) (VNO)	\$15
Rhubarb and pear compote, ricotta OR vegan yoghurt, mint, 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

Falafel Bowl (VE) (GF) (VNO)	\$19
Warm falafel, Israeli salad, flatbread, hummus, 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 OR vegan butter + house-made jam or rosemary infused local honey.	

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

Soup of The Day (GFO)	\$14-20	Pan-Fried Fresh Barramundi (DFO) (GFO)	\$34
Ask our team for today's flavour. Served with sourdough toast.		"Humpty Doo" sustainable Barramundi pan-fried with optional Cajun crust and served with chips and a rocket, roast pear and parmesan salad with walnut and date vinaigrette.	
Open-Faced Smoked Salmon Sandwich (GFO)	\$16	Chicken Cotoletta	\$25.5
w horseradish & chive cream cheese, pickled cucumber, rocket, Spanish onion, capers.		(a fancy chicken schnitzel!) Chicken breast crumbed with house-made sourdough breadcrumbs, garlic, parmesan and parsley. Served with pickled slaw, chips and lemon. 🍷 Pair w a glass of local Dawning Day Chardonnay for \$13	
Trout Salad (GF) (DF)	\$24	Moroccan Lamb Flatbread	\$23
House-smoked Tasmanian ocean trout, pickled potato, radish, curly endive, green beans, roast fennel and Spanish onion, almonds, creamy dill vinaigrette. 🍷 Pair w a glass of Vintelofer Pinot Rosé for \$12		Ras el Hanout spices, lamb mince, hummus, olives, preserved lemon yoghurt, mint, pomegranate, flatbread.	
Wild Rice Salad (GF) (VNO)	\$23	Beef Bourguignon	\$27.5
Served cold with poached chicken OR tofu, roasted pumpkin, edamame, snow peas, shallots, cranberries, pine nuts, Asian dressing.		Served with creamy mash and crispy broccolini.	
Pesto Pasta (VE) (VNO)	\$24	Extras	
Fresh locally made fettucine, house-made pesto, crispy broccolini, walnuts and ricotta OR house-made vegan yoghurt. 🍷 Pair w a glass of Swinging Bridge Pinot Gris for \$11		Slice of sourdough toast w butter - \$2.5 Chips with aioli - \$8	
Prawn & Chorizo Spaghettini (GFO)	\$32		
Fresh locally made pasta, cherry tomatoes, rocket, basil, capers, Spanish onion, chilli and shrimp oil, parmesan.			

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

Follow us to hear about events and special offers

📷 📱 @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 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	
Vegan Peanut Butter Choc Balls	\$3.5
w peanut butter, chocolate, chia seeds, dates and oats.	
Vegan Chocolate & Coconut Truffle Balls	\$3.5
w chocolate, coconut milk and roasted Hazelnuts.	
Affogato	\$6
w house-made biscotti.	

COLD DRINKS

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

Rotating single origin offering for black coffees	\$4
Espresso // Long Black // Macchiato	
Piccolo // Flat White // Latte // Cappuccino	\$4.5
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
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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