



# 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, Kangaroo Valley Olives, Daily Grind Coffee, Berry Tea Shop, Tea Journeys, Bees R Us, Berry Chocolatier and many other great local producers.

## BREAKFAST

Available 9:00am - 11:30am

<p><b>Eggs Your Way</b> (VE) GFO   DFO \$13 Two pasture raised free-range eggs, house-made zucchini pickle, organic sourdough toast 63° poached eggs   fried   scrambled</p>	<p><b>Shakshuka</b> (VE) VNO   GFO   DFO \$20 Eggs baked in a spiced tomato, capsicum and lentil sauce with preserved lemon yoghurt OR house-made vegan yoghurt. Served with flatbread. Add chorizo + \$4.5</p>
<p><b>Miso Mushroom Toast</b> (VE) GFO \$18.5 Sautéed mushrooms with white miso, mushy peas, sourdough toast and lemon Add a 63° poached free-range egg for + \$2.5</p>	<p><b>Bacon &amp; Egg Roll</b> GFO \$14.5 Local bacon, fried pasture raised free-range egg, cheese, rocket, house-made BBQ sauce, locally baked Turkish roll. Add hash brown + \$2.5</p>
<p><b>Smashed Pumpkin</b> (VE) VNO   GFO \$17.5 Roast pumpkin, marinated feta, pomegranate, roasted pepitas, organic sourdough toast. (VN) w your choice of vegan feta or house-made hummus Add a 63° poached free-range egg for + \$2.5</p>	<p><b>Sweet Bruschetta</b> (VE) VNO   GFO \$13.5 one slice \$17.5 two slices Rhubarb and pear compote, ricotta OR vegan yoghurt, candied walnuts, mint, sourdough toast.</p>

<p><b>Turkish Eggs</b> (VE) \$17.5 Fried eggs, naan, sundried tomato pesto, chilli &amp; paprika butter sauce, dill yoghurt, mint, toasted sesame and sumac zaatar.</p>
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<p><b>Trout Scrambled Eggs</b> GFO \$21 Free-range eggs, house-smoked Tasmanian ocean trout, dill, deep fried capers, organic sourdough toast</p>
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### Extras

gluten free bread \$2 | hash brown \$2.5 | confit cherry tomatoes \$4.5  
miso mushrooms \$5 | chorizo \$4.5 | haloumi \$6 | locally smoked bacon \$6

### Celebrating..?

Available after 10:00am

**Mimosa** \$11

Fresh orange juice, prosecco

**Aperol Spritz** \$15

Aperol, prosecco, orange, soda

**Breakfast Martini** \$17

Gin, orange liqueur, marmalade, lemon

**Classic Espresso Martini** \$18

## LUNCH

Available 11:45am - 3:00pm

<p><b>Soup of the Day</b> Served w sourdough toast. Ask our team for today's special.</p>	<p><b>Pan-Fried Barramundi</b> DFO   GFO \$34 w a creamy warm potato, dill and pickled zucchini salad, with lemon and crispy capers Pair w a glass of Dawning Day Chardonnay for \$14</p>										
<p><b>Pear &amp; Walnut Salad</b> VEO   VNO \$24.5 Seasonal greens, roasted pear, zucchini, radish, Spanish onion, walnuts, apple cider vinaigrette w your choice of grilled chicken, haloumi (VE) or brown lentils (VN)</p>	<p><b>Twice-Cooked Chicken Maryland</b> (GF) \$27 w creamy mash and cacciatore sauce Pair w a glass of Dawning Day Rose for \$12</p>										
<p><b>Trout Salad</b> (GF) (DF) \$25.5 House-smoked Tasmanian ocean trout, potatoes, green beans, radish, Spanish onion, roasted leek, crispy capers, toasted almonds, creamy horseradish and dill dressing Pair w a glass of Manyara Pinot Grigio for \$9</p>	<p><b>Beef &amp; Burgundy Pot Pie</b> DFO \$26 w mushy peas and chips Pair with a glass of Las Finca Las Moras Malbec for \$9.5</p>										
<p><b>Pesto Pasta</b> VEO   VNO   DFO   GFO \$25 Fresh locally made fettucine, house-made rocket and basil pesto, peas, zucchini (VE) w ricotta GFO (VN) w house-made vegan yoghurt Pair w a glass of Vavasour Pinot Gris for \$11</p>	<p><b>Sides</b></p> <table border="0"> <tr> <td>Green Salad (VN) (GF)</td> <td>\$14</td> </tr> <tr> <td>Mixed leaves, grilled zucchini, radish, Spanish onion, apple cider vinaigrette</td> <td></td> </tr> <tr> <td>Grilled flatbread</td> <td>\$2.5/piece</td> </tr> <tr> <td>Sourdough toast and butter</td> <td>\$2.5/piece</td> </tr> <tr> <td>Chips with aioli GFO (VE)</td> <td>\$8</td> </tr> </table>	Green Salad (VN) (GF)	\$14	Mixed leaves, grilled zucchini, radish, Spanish onion, apple cider vinaigrette		Grilled flatbread	\$2.5/piece	Sourdough toast and butter	\$2.5/piece	Chips with aioli GFO (VE)	\$8
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<p><b>Prawn &amp; Chorizo Spaghettini</b> GFO   DFO \$32.5 Fresh locally made pasta, cherry tomatoes, rocket, basil, capers, Spanish onion, chilli and shrimp oil, parmesan Pair w a glass of Gaelic Cemetery Riesling for \$10</p>											

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

Follow us to hear about events and special offers

Instagram Facebook @TheGardenBerry

(VN) Vegan (VE) Vegetarian (DF) Dairy Free (GF) Gluten Free | 0 = option available, but must be requested

15% Surcharge applies on all Public Holidays



# THE GARDEN BERRY

## SOMETHING SWEET

- Orange & Almond Cake** (GF) \$7  
w natural yoghurt.
- Banana & Date Loaf** \$6  
w honeycomb whipped butter
- Friands** (GF) \$4.5  
Ask for today's flavour
- Scones**  
w house-made jam & whipped cream  
single scone \$6  
serve of two scones \$8.5
- Vegan Chocolate Brownie** (VN) \$7
- Affogato** VNO \$9  
Espresso, ice cream, pistachio brittle

## COLD DRINKS

- Unlimited still or sparkling water** \$2.5  
per person
- Iced Latte** \$5  
Double Shot of Espresso and milk poured over ice
- Iced Chocolate or Iced Coffee** \$7.5  
Espresso or chocolate w milk, ice cream & whipped cream
- Milkshakes** \$7  
Chocolate  
Vanilla  
Strawberry  
Caramel  
Malt  
Espresso Coffee
- Freshly Squeezed Orange Juice** \$8
- Soft Drinks** \$6  
Coca Cola  
Coke Zero  
Strange Love Lemon Squash  
Strange Love Ginger Beer  
Wild One Sparkling Blood Orange
- Darkes Alcohol-Free Cider** (Darkes Forrest Illawarra) \$8
- Happy Hippy locally brewed Kombucha** \$6  
Ginger Tonic  
Passionfruit Dream  
Watermelon + 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: Alternative Dairy Co Soy Milk // 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/Teapot

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

## KIDS MENU

Kids under 12 Only

### BREAKFAST

Served 9:00am - 11:45am

**Bacon & Eggs** w sourdough toast \$12

**French toast** w fruit & maple syrup \$10

### LUNCH

Served 11:45am-3pm

**Crumbed Chicken Strips** w chips \$10

**Kids Pasta** \$12.5

Fresh fettucine, parmesan and your choice of house-made Bolognese OR pesto

**Kids Snack Plate** \$12 for one | \$18 for two  
carrot sticks, cucumber, cherry tomatoes, leg ham, cheese, toasted flatbread & hummus

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