

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, Bakehouse Delights, Flour Water Salt, Kangaroo Valley Pasture Raised Eggs, Kangaroo Valley Olives, Flame Tree Food, Daily Grind Coffee, Tea Journeys, Bees R Us, Berry Chocolatier, and many other great local producers.

BREAKFAST

Available 8:00am - 11:30am

Eggs Your Way (VE) GFO DFO Two pasture raised free-range eggs, house-made zucchini pickle, sourdough toast 63° poached eggs fried scrambled	\$15	Shakshuka (Available all day) (VE) VNO GFO Eggs baked in a spiced tomato, capsicum and lentil sauce, preserved lemon yoghurt, parsley and lemon gremolata, Turkish toast (VN) w/ marinated vegan feta instead of eggs/yoghurt Add chorizo + \$5	\$24
Smashed Avocado (VE) VNO GFO DFO Avocado, crispy chickpeas, Dukkah, pomegranate, burnt lemon and marinated feta OR local vegan feta Add bacon + \$6	\$19	Toast (VE) VNO GFO DFO Local sourdough, fruit sourdough or gluten free panini w/ butter and house-made mixed berry jam OR local honey	\$8
Breakfast Bruschetta (VE) GFO Herb whipped ricotta, slow roasted medley of tomatoes, balsamic glaze, sourdough Add bacon + \$6	\$16.5	Brioche French Toast (VE) w/ whipped raspberry ricotta, white chocolate drizzle, seasonal berries, crushed pistachios	\$24
Trout Scrambled Eggs GFO Pasture-raised eggs, house-smoked Tasmanian ocean trout, dill, deep fried capers, sourdough toast	\$23		
Turkish Cilbir (VE) GFO Garlic and dill yoghurt, fried eggs, harissa butter, zaatar, Turkish toast	\$22		
Breakfast Roll GFO DFO Bacon, fried pasture raised free-range egg, hash brown, cheese, rocket, house-made BBQ sauce, aioli, locally baked bap roll	\$16		
Extras gluten free bread \$2 pasture-raised Kangaroo Valley egg + \$3 hash brown \$2.5 avocado \$4.5 slow roasted tomato \$4.5 sautéed thyme mushrooms \$5 (VNO) halloumi \$6 bacon \$6 local Mountainside smoked Italian sausage \$7		Celebrating..? Available after 10:00am Mimosa \$12 Fresh orange juice, prosecco Aperol Spritz \$16 Aperol, prosecco, orange, soda Breakfast Martini \$17 Gin, orange liqueur, marmalade, lemon Classic Espresso Martini \$18	

LUNCH

Available 11:45am - 3:00pm

Open-Faced Chicken Sandwich (GF) GFO Poached chicken, seasonal salad greens, celery, pickled cucumber, Spanish onion, dill and caper mayonnaise, candied walnuts	\$16.5	Crispy Skinned “Humpty Doo” Barramundi (GF) (DF) Sustainably farmed, fresh barramundi served w/ a creamy warm potato salad w/ dill, pickled zucchini, lemon and crispy capers Pair w/ a glass of Dawning Day Fiano for \$15 Pair w/ a glass of Dawning Day Fiano for \$15	\$34
Trout Salad (GF) (DF) House-smoked Tasmanian ocean trout, seasonal salad greens, quinoa, pickled fennel, radish, grapes, grilled zucchini, toasted almonds, horseradish cream, apple cider vinaigrette Pair w/ a glass of Dawning Day Rosé for \$14	\$26.5	Chicken Cotoletta (a fancy chicken schnitzel!) Chicken breast crumbed w/ house-made sourdough breadcrumbs, garlic, parmesan, and parsley. Served w/ chips, aioli, slaw w/ creamy dill dressing, burnt lemon Pair w/ Jervis Bay Pilsner (on tap) for \$10 OR a glass of Dawning Day Chardonnay for \$16	\$27
Summer Salad (GF) VNO DFO Seasonal salad greens, caramelised peach, grilled zucchini, radish, Spanish onion, candied walnuts, raspberry vinaigrette w/ your choice of poached chicken OR halloumi OR brown lentils (VN) Pair w/ a glass of Vavasour Pinot Gris for \$13	\$25	Beef Burger DFO GFO Local ‘Mountain Side’ Black Angus beef, cheddar, beetroot, lettuce, tomato, caramelised onion aioli, locally baked bap roll. Served w/ chips Pair w/ Jervis Bay Pilsner (on tap) for \$10	\$26
Moroccan Couscous Salad VEO VNO DFO GFO Pearl couscous, salad greens, sweet potato, grilled zucchini, Spanish onion, currants, pepitas, pomegranate, lemon vinaigrette, garlic and dill yoghurt w/ your choice of slow roasted lamb shoulder OR lentils and marinated feta (VE) OR lentils and vegan feta (VN) Pair w/ a glass of Antonio’s Pinot Noir for \$12	\$28	Sides Warm marinated Kangaroo Valley olives (VN) (GF) \$10 Green Salad (VN) (GF) \$14 mixed leaves, grilled zucchini, radish, Spanish onion, apple cider vinaigrette, serves 2-3 Sourdough toast and butter \$2.5/piece Share bowl of chips with herb salt GFO \$8	
Pesto Pasta (VE) VNO DFO GFO Fresh locally made fettucine, house-made rocket and basil pesto, crispy broccolini, candied walnuts w/ your choice of whipped ricotta (VE) OR marinated vegan feta (VN) Pair w/ a glass of Vavasour Pinot Gris for \$13	\$27		
Vongole Pasta GFO Fresh locally made spaghetti, clams, white wine, chilli, garlic, parsley, extra virgin olive oil, butter Pair w/ a glass of Gaelic Cemetery Riesling for \$11	\$36		

10% Surcharge applies on Sunday and 15% Surcharge applies on all Public Holidays

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 | 0 = option available, but must be requested