



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 Organic Sourdough Bakery, Bakehouse Delights, Kangaroo Valley Pasture Raised Eggs, Kangaroo Valley Olives, Flame Tree Food, Daily Grind Coffee, Tea Journeys, Bees R Us, Darkes Glenbernie Orchard, Berry Chocolatier, and many other great local producers.

BREAKFAST

Available 8:00am - 11:30am

<p>Eggs Your Way (VE) (GF) (DFO) \$15 Two pasture raised free-range eggs, house-made zucchini pickle, organic sourdough toast 63° poached eggs fried scrambled</p> <p>Smashed Avocado (VE) (VNO) (GF) (DFO) \$19 w/ a charred corn, tomato, onion, coriander, cumin and lime salsa on organic sourdough toast Add bacon + \$6</p> <p>Chilli Scrambled Eggs (GF) (DFO) \$20 Pasture-raised eggs, chilli oil, feta, house-made blackened tomato and chilli relish, organic sourdough toast</p> <p>Breakfast Salad (GF) (VE) (VNO) \$21.5 Spinach, roasted broccoli, kale, asparagus, quinoa, pepitas, sunflower seeds, crispy chickpeas, chermoula dressing, black sesame seeds w/ your choice of fried pasture-raised local eggs and tzatziki (VE) OR silken tofu (VN) Add halloumi + \$6</p> <p>Bacon & Egg Roll (GF) (DFO) \$15 Bacon, fried pasture raised free-range egg, cheese, house-made blackened tomato chilli chutney, locally baked bap roll Add hash brown + \$2.5</p>	<p>Shakshuka (Available all day) (VE) (VNO) (GF) \$24 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</p> <p>Toast (VE) (VNO) (GF) (DFO) \$8 Local organic sourdough, fruit sourdough or gluten free panini w/ butter and house-made mixed berry jam OR local honey</p> <p>Dutch Baby Pancake \$18 w/ lemon zest, seasonal fruit compote and whipped honey ricotta</p>
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Extras

gluten free bread \$2 | house-made blackened tomato and chilli relish \$3
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

<p>Open-Faced Chicken Sandwich (DF) (GF) (DFO) \$17 Poached chicken w/ chermoula marinade, tzatziki, seasonal salad greens, celery, cucumber, Spanish onion, crispy chickpeas and organic sourdough</p> <p>Trout Salad (GF) (DF) \$27 House-smoked Tasmanian ocean trout, salad greens, quinoa, asparagus, radish, shaved fennel, Spanish onion, toasted almonds and apple cider vinaigrette Pair w/ a glass of Dawning Day Rosé for \$14</p> <p>Seasonal Salad (GF) (DFO) (VNO) \$26 Salad greens, zucchini, radish, Spanish onion, candied walnuts, raspberry vinaigrette and either roasted pears OR fresh local peaches (seasonal) w/ your choice of poached chicken OR halloumi OR brown lentils (VN) Pair w/ a glass of Vavasour Pinot Gris for \$13</p> <p>Pesto Pasta (VE) (VNO) (DFO) (GF) \$27 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</p> <p>Prawn Pasta (GF) \$36 Fresh locally made spaghetti, prawns, chilli, garlic, capers, rocket, white wine, extra virgin olive oil Pair w/ a glass of Gaelic Cemetery Riesling for \$11</p>	<p>Market Fish Ask our team about today's dish</p> <p>Pork Cotoletta \$28 Pork crumbed w/ house-made sourdough breadcrumbs, fennel seeds, mustard seeds and parsley. Served w/ chips, pickled cabbage and a fennel and apple sauce Pair w/ a glass of Dawning Day Fiano for \$15</p> <p>Open Steak Sandwich (GF) (DFO) \$30 Flank steak (medium-rare), chimichurri, confit garlic butter, rocket, slow-roasted tomato, thick-cut sourdough toast. Served w/ chips Pair w/ a glass of Heathvale Barossa Shiraz for \$12</p> <p>Sides</p> <p>Warm marinated Kangaroo Valley olives (VN) (GF) \$10</p> <p>Green Salad (VN) (GF) \$14 mixed leaves, grilled zucchini, radish, Spanish onion, apple cider vinaigrette, serves 2-3</p> <p>Sourdough toast and butter \$2.5/piece</p> <p>Share bowl of chips \$8</p>
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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