



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) GFO 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 GFO 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 GFO \$20 Pasture-raised eggs, chilli oil, feta, house-made blackened tomato and chilli relish, organic sourdough toast</p> <p>Breakfast Salad (GF) (VE) VNO \$22 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 GFO 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 GFO \$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 GFO DFO \$8 Local organic sourdough, fruit sourdough or gluten free panini w/ butter and house-made mixed berry jam OR local honey</p> <p>Brioche French Toast \$24 w/ honey and lemon whipped ricotta, blueberry compote and rose water and pistachio praline</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 GFO \$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 Ask us which is in season w/ your choice of poached chicken w/ chermoula marinade OR halloumi OR lentils (VN) Pair w/ a glass of Vavasour Pinot Gris for \$13</p> <p>Pesto Pasta (VE) VNO DFO GFO \$27 Fresh locally made fettuccine, 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 GFO \$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>Beef Burger DFO GFO \$26 Local 'Mountain Side' beef, cheddar, beetroot, lettuce, tomato, house burger sauce, locally baked bap roll. Served w/ chips Add an extra beef patty and cheese + \$8</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

Please make your server aware of any allergies or intolerances.

Whilst we take steps to minimise risk and safely handle potential allergens, please be advised that cross contamination may occur as these ingredients are used in our kitchen and in the production facilities of many of our suppliers.

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