



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

Eggs Your Way (VE) GFO DFO Two pasture raised free-range eggs, house-made zucchini pickle, organic sourdough toast 63° poached eggs or fried scrambled	\$15 \$16	Breakfast Burger GFO VEO Local 'Mountain Side' pork and fennel sausage patty, cheesy scrambled egg, house-made blackened tomato and chilli relish, rocket, locally baked bap roll (VE) w/ grilled halloumi instead of sausage patty Add hash brown + \$2.5	\$19
Char Siu Mushroom Toast (VN) GFO Medley of mushrooms sauteed in a Char Siu sauce, on sourdough toast Garnished with fresh herbs, shallots, chilli and sesame seeds Add bacon + \$6	\$20	Baked Spanish Eggs (VE) VNO GFO Eggs baked in spiced tomato sauce with cannellini beans, feta, gremolata and organic sourdough toast (VN) w/ scalloped potatoes and marinated vegan feta instead of eggs and feta Add chorizo + \$5	\$22
Chilli Scrambled Eggs GFO Pasture-raised eggs, chilli oil, confit garlic and lemon whipped feta, house-made blackened tomato and chilli relish, organic sourdough toast	\$20	Toast (VE) VNO GFO DFO Local organic sourdough, fruit sourdough or gluten free panini w/ butter and house-made mixed berry jam OR local honey	\$8
Pork Belly Benedict GFO Slow roasted pork belly, 63° poached eggs, kimchi hollandaise, pickled daikon	\$24	Choc Peanut Butter French Toast (VE) Brioche French Toast with creamy whipped peanut butter, chocolate ganache and topped with crumbled peanut brittle	\$22
Bacon & Egg Roll GFO DFO Bacon, fried pasture raised free-range egg, cheese, house-made blackened tomato chilli relish, locally baked bap roll Add hash brown + \$2.5	\$15		

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?

We are fully licensed after 10am and have a selection of brunch-friendly cocktails.

LUNCH

Available 11:45am - 3:00pm

Smalls Warm marinated Kangaroo Valley olives (VN) (GF) \$10 House-made hummus w/ crispy chickpeas, pickled carrot and local sourdough toast (VN) GFO \$16		Lamb Ragù Pasta DFO GFO \$34 Fresh locally made fettucine, lamb shoulder and mushroom ragù, parmesan Pair w/ a glass of Dawning Day Cabernet Sauvignon for \$12	
Soup of the Day VNO GFO \$17 Ask our team for today's flavour. Served with local sourdough toast		Market Fish Ask our team about today's dish	
Open-Faced Chicken Sandwich GFO DFO \$17 Poached chicken w/ roast apple, celery, rocket, walnuts and seeded mustard mayo, served open on a slice of sourdough bread		Creamy Chicken Pot Pie \$27 Creamy chicken, leek and camembert pot pie. Served w/ a green salad Add a side of fries +\$3 Pair w/ a glass of Dawning Day Chardonnay for \$16	
Vermicelli Noodle Salad (GF) VNO \$25 w/ pickled daikon and carrot, cucumber, herbs, chilli, shallots, sesame seeds and ponzu dressing w/ your choice of Char Siu slow roasted pork belly OR Char Siu tofu (VN) Pair w/ a glass of Gaelic Cemetery Riesling for \$11		Beef Burger GFO DFO VEO \$26 Local 'Mountain Side' beef, cheddar, beetroot, lettuce, tomato, house burger sauce, locally baked bap roll Served w/ chips. (VE) w/ grilled halloumi instead of beef patty Add an extra beef patty and cheese + \$8 Pair with a local Stoic XPA for \$10	
Trout Salad (DF) (GF) \$26 House-smoked Tasmanian ocean trout, salad greens, scalloped potatoes, fennel, Spanish onion, celery and a creamy horseradish and dill dressing Pair w/ a glass of Dawning Day Rosé for \$15			
Red Pesto Pasta (VE) VNO DFO GFO \$24 Fresh locally made fettucine and red pesto of sundried tomatoes, chargrilled capsicum, basil, pine nuts, garlic and lemon w/ your choice of confit garlic and lemon whipped feta (VE) OR marinated vegan feta (VN) Pair w/ a glass of Dawning Day Fiano for \$15		Sides Green Salad (VN) (GF) \$14 mixed leaves, cucumber, fennel, Spanish onion, apple cider vinaigrette. Serves 2-3. Share bowl of chips \$8	

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

Please make your server aware of any allergies or intolerances.

While 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