

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	\$15.5
scrambled	\$16.5
Smashed Avocado Toast (VE) VNO GFO DFO	\$19.5
w/ whipped Danish feta, macadamia dukkah, sumac, pickled Spanish onion, organic sourdough toast.	
Add bacon + \$6	
Turkish Cilbir (VE) GFO	\$25
Garlic and dill yoghurt, three fried pasture raised free-range eggs, harissa butter, pickled Spanish onion, fresh herbs, souvlaki bread.	
Breakfast Salad (VE) (GF) VNO	\$25
Spinach, rocket, chard, roasted cauliflower, quinoa, pickled beetroot, pepitas, sunflower seeds, crispy chickpeas, orange and pomegranate vinaigrette.	
w/ your choice of fried pasture-raised local eggs and garlic and dill yoghurt (VE) OR silken tofu (VN)	
Add halloumi + \$9	
Breakfast Roll GFO DFO VEO	\$18
Bacon, fried pasture raised free-range egg, Swiss cheese, spinach, house-made blackened tomato chilli relish, potato bun.	
(VE) w/ grilled halloumi instead of bacon and Swiss cheese + \$3	
Add hash brown + \$3	

Extras

House-made blackened tomato and chilli relish \$3 | pasture-raised Kangaroo Valley egg \$3 | hash brown \$3 | gluten free bun + \$3 | gluten free sourdough + \$4 | avocado \$5 | sautéed thyme mushrooms \$5 (VNO) | seasonal greens \$6 | Danish feta or local vegan feta \$6 | bacon \$7 | local Mountain Side chorizo \$8 | halloumi \$9

ALL DAY BRUNCH

Available 8:00am - 3:00pm

Baked Spanish Eggs (VE) VNO GFO	\$24
Eggs baked in spiced tomato sauce with cannellini beans, feta, gremolata and organic sourdough toast.	
(VN) w/ lentils, crispy chickpeas and vegan feta instead of eggs and feta.	
Add local Mountain Side chorizo + \$6	
Sweet Bruschetta (VE) VNO GFO	\$18
Whipped ricotta, local peaches OR red wine poached pears <i>(ask us which is in season!)</i> , malt vinegar reduction, walnuts, mint, sourdough toast.	
Toast (VE) VNO GFO DFO	\$9
Organic sourdough or fruit sourdough w/ butter and house-made mixed berry jam OR local honey.	

Celebrating?

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

LUNCH

Available 11:45am - 3:00pm

Open-Faced Chicken Sandwich GFO DFO	\$18
Poached chicken w/ garlic and dill yoghurt, cucumber ribbons, rocket, pickled Spanish onion, fresh herbs and orange and pomegranate vinaigrette, served open on a slice of sourdough bread.	
 Pair w/ a glass of Brangayne Pinot Grigio for \$12	
Seasonal Salad GFO DFO VNO	\$24
Local peaches OR red wine poached pear <i>(ask us which is in season!)</i> , salad greens, Spanish onion, walnuts, Danish feta, local sourdough croutons and white balsamic vinaigrette.	
(VN) w/ local vegan feta instead of Danish feta	
Add lentils + \$3 Add poached chicken + \$6	
 Pair w/ a glass of Cupitt's Estate Pinot Gris for \$15	
Smoked Salmon Salad (GF) (DF)	\$27
House-smoked salmon, seasonal greens, quinoa, pickled beetroot, fennel, pickled Spanish onion, toasted almonds, horseradish cream and beetroot vinaigrette.	
 Pair w/ a glass of Dawning Day Rosé for \$15	
Red Pesto Pasta Salad (VE) VNO DFO GFO	\$24
Fresh locally made penne pasta, house-made red pesto, rocket, sundried tomatoes, Danish feta, pine nuts.	
(VN) w/ local vegan feta instead of Danish feta	
Add poached chicken + \$6	
 Pair w/ a glass of Dawning Day Fiano for \$15	
Seafood Pasta GFO	\$36
Fresh locally made spaghetti, vongole, prawns, squid, confit chilli and garlic, rocket, white wine, butter.	
 Pair w/ a glass of Gaelic Cemetery Riesling for \$11	

Market Fish	
Ask our team about today's dish.	
Lamb Koftas	\$27
w/ garlic and dill yoghurt, pickled Spanish onion, rocket, fresh herbs, orange and pomegranate vinaigrette, Lebanese bread.	
Add chips + \$4	
 Pair w/ a glass of Antonio's Pinot Noir for \$12	
Beef Burger GFO DFO VEO	\$26
150g beef patty, cheddar cheese, beetroot, lettuce, tomato, house burger sauce, potato bun. Served w/ chips.	
(VE) w/ grilled halloumi instead of beef patty	
Make it a double - extra beef patty and cheese + \$8	
 Pair with a local Stoic XPA for \$10	

Extras

Warm marinated Kangaroo Valley olives (VN) (GF)	\$10
House-made hummus w/ crispy chickpeas, pickled beetroot and local sourdough toast (VN) GFO	\$16
House Salad (VN) (GF)	\$14
Seasonal greens, fennel, pickled beetroot and Spanish onion, white balsamic vinaigrette. Serves 2-3.	
Share bowl of chips w/ aioli	\$8
Gluten free sourdough + \$4	
Gluten free bun + \$3	

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.