



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
- \$16.5
\$17.5
- Mushroom Toast** (VE) | GFO | VNO
Medley of mushrooms sautéed with house-made lemon pepper, whipped herbed goats' cheese and organic sourdough toast.
Add bacon + \$7
- \$24
- Turkish Cilbir** (VE) | GFO
Garlic and dill yoghurt, three fried pasture raised free-range eggs, harissa butter, pickled Spanish onion, fresh herbs, souvlaki bread.
Add bacon + \$7
- \$26
- Eggs Benedict** GFO
63° poached eggs, locally smoked Mountain Side Meats leg ham, wilted spinach, house-made hollandaise, English muffin.
- \$27
- Breakfast Roll** GFO | DFO | VEO
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 + \$3.5
- \$18.5

Extras

House-made blackened tomato and chilli relish \$3 | pasture-raised Kangaroo Valley egg \$3.5 | hash brown \$3.5 | gluten free bun + \$3 | gluten free sourdough + \$4 | slow roasted tomato \$5 | sautéed thyme mushrooms \$6 (VNO) | seasonal greens \$6 | Danish feta or local vegan feta \$6 | bacon \$7 | chorizo \$7 | halloumi \$9

ALL DAY BRUNCH

Available 8:00am - 3:00pm

- Baked Spanish Eggs** (VE) | VNO | GFO
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
- \$24
- Sweet Bruschetta** (VE) | VNO | GFO
Whipped honey ricotta, stewed apple and rhubarb, candied walnuts, mint, sourdough toast.
- \$18
- Toast** (VE) | VNO | GFO | DFO
Organic sourdough or fruit sourdough w/ butter and house-made mixed berry jam OR local honey.
- \$9

Celebrating?

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

LUNCH

Available 11:45am - 3:00pm

- Soup of the Day** GFO | VNO
Ask our team for today's flavour. Served with local sourdough toast.
- \$19
- Open-Faced Chicken Sandwich** GFO | DFO
Poached chicken, seasonal salad greens, celery, pickled cucumber, pickled onion, dill and caper mayonnaise and candied walnuts served open on a slice of sourdough bread.
Pair w/ a glass of Dawning Day Fiano for \$16
- \$19
- Smoked Salmon Salad** M (A) (GF) (DF)
House-smoked salmon, potato, seasonal greens, celery, fennel, pickled Spanish onion, creamy horseradish and dill dressing.
Pair w/ a glass of Dawning Day Rosé for \$16
- \$27
- Market Fish**
Ask our team about today's dish.
- Seafood Brodetto** M (A) (DF) | GFO
Hearty Italian-style fisherman's stew of prawns, vongole, squid and fish in a tomato-based sauce, served with pangrattato and toasted sourdough.
Pair w/ a glass of Bendooley Pinot Gris for \$13
- \$36
- Bucatini alla Puttanesca** VEO | VNO | DFO | GFO
Fresh locally made bucatini pasta, tomato, kalamata olives, capers, garlic, chilli and served with fresh parsley and freshly grated Parmigiano Reggiano.
Add chorizo + \$7
Add prawns + \$10 I (A)
- \$26
- Pair w/ a glass of Brangayne Pinot Grigio for \$13
- Lamb Ragù Pasta** GFO | DFO
Fresh locally made Creste di Gallo pasta, slow braised lamb shoulder in a tomato and herb sauce, wilted spinach, gremolata and freshly grated Parmigiano Reggiano.
Pair w/ a glass of Grove Estate Cabernet Sauvignon for \$13
- \$36
- Beef Burger** GFO | DFO | VEO
150g beef patty, cheddar cheese, beetroot, lettuce, tomato, house burger sauce, potato bun. Served with 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 \$11
- \$27

Extras

- Warm marinated Kangaroo Valley olives (VN) | (GF) \$11
House-made hummus w/ smoked paprika, crispy chickpeas and local sourdough toast (VN) | GFO \$16
House Salad (VN) | (GF) \$14
Seasonal greens, fennel, celery, pickled 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.