



At The Garden Berry we believe fresh is best ! We change our menu regularly to use seasonal produce and try to use local suppliers as much as we can. For this menu we use Mountain Side Meats, Berry Sourdough, Passion In Fruit, Flame Tree Foods, Daily Grind Coffee, Tea Journeys and Berry Chocolatier

BREAKFAST

Available 8:00am - 11:30am

Eggs Your Way VE GFO DFO	\$17
Two pasture raised free-range eggs, house-made zucchini pickle, organic sourdough toast 63° poached eggs fried scrambled	
Smashed Beetroot VE VNO GFO DFO	\$22
Roasted beetroots, dukkah, whipped herbed goats cheese, balsamic glaze and micro greens.	
Scrambled Smoked Salmon Bagel GFO DFO M	\$24
House smoked salmon, crispy capers, dill, scrambled egg and lemon cream cheese.	
Mexican Fried Eggs VE VNO	\$26
Two free range fried eggs, corn tortilla, poblano mole, avocado crema, pico de gallo and feta	
Vegetarian Breakfast Roll VE GFO	\$18
Halloumi, free range fried egg and house tomato and chilli chutney on locally baked milk bun	
Breakfast Roll GFO DFO	\$18
Bacon, free-range fried egg, tasty cheese and tomato and chilli chutney on locally baked milk bun	

Extras

Gluten Free Bread \$3, Free Range Egg \$3, Hash Brown \$4, Half Avocado \$5, House Made Tomato and Chilli Chutney \$3, Herb Roasted Mushrooms \$6, Bacon \$7, Chorizo \$7, Halloumi \$8, Gluten Free Bun \$4, Feta or Vegan Feta \$6

ALL DAY BRUNCH

Available 8:00am - 3:00pm

Spanish Eggs VE VNO GFO	\$24
Eggs baked in a spiced tomato, onion and bean sauce with feta, gremolata and locally baked sourdough VN w/ marinated vegan feta and chickpeas instead of eggs	
Toast VE VNO GFO DFO	\$9
Local organic sourdough, fruit sourdough or gluten free bread w/ butter and house-made mixed berry jam OR local honey	
Loaded Banana Bread VE	\$19
House made banana bread with whipped Biscoff ricotta, seasonal fruit, salted caramel drizzle and a Biscoff and almond praline.	

Ask for todays specials

Have you tried our sweet treats ?

LUNCH

Available 11:45am - 3:00pm

Open-Faced Chicken Sandwich GFO DFO	\$19
Peri Peri poached chicken, chipotle mayo, pico de gallo, rocket served open on a slice of sourdough bread.	
Panzanella Salad VGO DFO	\$24
Mixed heirloom tomatoes, olives, sourdough croutons, basil, rocket, white balsamic vinaigrette and baby burrata	
Smoked Salmon Salad GFO DF M 	\$27
House-smoked salmon, smashed beetroot, pearl cous cous, onion, celery, seasonal leafy greens, white balsamic and lemon vinaigrette and toasted almonds	
Tomato, Caper and Burrata VNO DFO GFO	\$28
Fresh locally made spaghetti pasta, heirloom cherry tomatoes, capers, confit garlic and chilli, basil, baby burrata and herb oil	
Chorizo and Braised Baby Octopus I 	\$36
Fresh locally made linguini pasta, Mountain Side Meats chorizo sausage, braised baby octopus, olives , white wine and butter.	

Market Fish **M** 
Ask our team about today's fish.

Vegetarian Burger GFO	\$27
Rocket, halloumi, heirloom tomato, onion, house made tomato chilli and chutney, aioli served on a locally baked milk bun and chips	
Double Cheese Burger GFO	\$27
Two smashed Mountain Side Meats beef patties, American cheese, house made dill pickles, white onion, ketchup and mustard served on a locally baked milk bun and chips Make it a triple - extra beef patty and cheese + \$8	

Extras

House made hummus with crispy chickpeas and local sourdough \$16, Bowl of chips with aioli \$10, Poached chicken \$7, Halloumi \$8, Gluten free bread \$3 , Feta or vegan feta \$6, Gluten free bun \$4, gluten free pasta \$4

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 O = option available, but must be requested

A= Australian Seafood I = Imported Seafood M = Mixed Country of Origin

THE
GARDEN
BERRY

SWEET TREATS

Scones w/house-made jam & whipped cream	
Single	\$8
Serve of two scones	\$11
Orange and Almond Cake W/ Orange syrup, toasted almond flakes and natural yoghurt	\$9
Vegan Brownie House made vegan brownies	\$9
Giant Cookie Ask for todays flavour	\$7
Affogato Espresso, ice cream, peanut brittle.	\$9

COLD DRINKS

Unlimited Sparkling Water Jug	\$8
Iced Latte Double shot of espresso and milk poured over ice	\$8
Iced Tea Journeys Matcha Add mango coconut cream float	\$9.5 \$2.5
Add strawberry coconut cream float	\$2.5
Milkshakes Chocolate Vanilla Strawberry Caramel Espresso	\$9
Freshly Squeezed Orange Juice	\$8
Soft drinks Coca Cola Coke Zero Bundaberg Ginger Beer	\$6.5
Lemon Lime Bitters	\$7
Darkes Alcohol- Free Cider	\$9
Happy Hippie locally brewed Kombucha Ginger Tonic Passionfruit Dream	\$7.5

HOT DRINKS

Espresso/Long Black/Macchiato	\$5
Piccolo/Latte/Cappuccino/Flat White	\$5.5
Mocha or Hot chocolate made w/ Tea Journeys vegan chocolate	\$6
Tea Journeys Chai Latte	\$6
Tea Journeys Matcha Latte	\$6
Tea Journeys Tumeric Latte	\$6

Extras Large \$1 Alternate milk: soy/ almond/ oat/ tiger nut Add 0.50c Extra shot: decaf/ syrup/ honey add 0.50c Mango and strawberry syrup \$2
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Tea Journeys Sticky Chai	\$7.5
Made on honey brewed with choice of milk please ask for vegan option or honey free.	
Tea Journeys Loose Leaf Teas	\$9 Teapot
English Breakfast Earl Grey Oriental Oolong Yunnan Green Lemon Zinger- Lemongrass, Ginger, Hibiscus Healthy Habits - Peppermint, Fennel, Liquorice, Nettle	

KIDS MENU

KIDS UNDER 12 Only
BREAKFAST

Served 8:00am - 11:30am

Cheesy Scrambled Eggs

W/ Sourdough toast and tomato sauce
\$11

Kids Pikelets

W/ fruit & maple syrurp
\$11

Lunch

Served 11:45am - 3pm

Crumbed Chicken Strips

W/chips \$12

Kids Pasta

Fresh local pasta your choice of house made Bolognese w/ parmesan cheese
OR cheese and butter \$14

Kids Snack Plate

Carrot sticks, cucumber sticks, apple slices, cherry tomato, leg ham, cheese, hummus and sourdough toast
\$14 for one
\$19 for two

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