



BREAKFAST.

THE GARDEN'S BIG BREAKFAST GFO 28.5

Eggs your style, bacon, sausage, mushrooms, hash brown, grilled tomato & avocado, served with lightly toasted pane di casa.

AVO'SMASH VG, GFO 24

Smashed avocado, fetta, medley tomato, roquette, pumpkin seeds, beetroot puree & a softly poached egg on toasted pane di casa.

EGGS BENEDICT GFO, VG 18.5

On a bed of sautéed spinach, drizzled with hollandaise on toasted pane di casa. - Add Smoked Salmon \$6.00 or Bacon \$4.50

BREKKY OMLETTE 24

with Chorizo, mushroom, tomato, baby spinach & feta with toasted pane di casa.

BACON & EGG ROLL. 13.50

Double bacon & a sunny side up egg on a lightly toasted milk bun, with your choice of BBQ or tomato sauce.

BRUNCH.

SWEET CORN FRITTER POKE BOWL VEG 26

w/ ribboned cucumber & carrot, edamame beans, red cabbage, avocado, sesame seeds & poached egg, topped with dollop of dill crème.
- Add Smoked Salmon \$6.00

FRENCH TOAST VEG 24

w/- saffron poached pear, seasonal fruits, vanilla ice cream, butterscotch sauce and a side of maple syrup. Pancake option available.

MIDDLE EAST BRUNCH BOWL VO, GFO 24

Falafel, grilled haloumi, hommus, tahini, cucumber, avocado, sesame seeds, pita bread & chilli garnish.
VO*; haloumi & pita substituted with pumpkin.

PUMPKIN BRUSCHETTA VEG, VO 19

Roasted butternut pumpkin with toasted chickpea's, ricotta, glazed beetroot & basil pesto on toasted pane di casa.
VO*; ricotta & pesto substituted with avocado.

SPRING RANCH SALAD GFO, H 24

w/- Smokey marinated chicken with lettuce, roasted pumpkin, cucumber & avocado, topped with sweet potato crisps & ranch dressing.

SMOKED SALMON SALAD 25

with avocado, cucumber, medley tomato, crispy fennel & mixed leaf, dressed in house made lemon vinaigrette dressing topped with dill & caper crème.

BREAKFAST & LUNCH ITEMS AVAILABLE ALL DAY.

10% surcharge applies to Weekends & Public Holidays.

*VO – Vegan Option Available, VEG – Vegetarian, GFO – Gluten Free Option Available, H- Halal

LUNCH.

CHEEKY CHICKEN BURGER, H 25

Grilled chicken tenderloins, lettuce, tomato, haloumi, avocado & aioli. Served with a side of fries.

CLASSIC ANGUS BURGER 25

w/- Angus beef patty, lettuce, tomato, beetroot, cheddar, caramelised onion & BBQ sauce.
Served with a side of fries.

CRISPY BATTERED FLATHEAD 23

served with fries, lemon wedge & tartare sauce.

CHILLI PRAWN LINGUINE 27

With cherry tomato, baby spinach & red onion served with homemade napolitana sauce.

KIDS.

LIL PANCAKES 13

w/- ice cream, maple syrup & sprinkles.

JNR BREKKY GFO 13

w/- Scrambled egg & bacon on white toast.

NUGGETS 13

6 nuggets with fries.

MINI LUNCH PACK GFO 13

Choose from vegemite, jam or cheese sandwich.
Plus Tiny Teddies.

***Kids meals include juice box or upgrade to flavored milk 2.00.*



COFFEE.

	Cup (\$)	Mug (\$)
Cappuccino	4.70	5.60
Flat White	4.70	5.60
Latte	4.70	5.60
Long Black	4.50	5.30
Espresso	3.90	-
Macchiato	4.00	-
Piccolo	4.50	-
Chai Latte	4.70	5.60
Hot Chocolate	4.70	5.60
Mocha	5.30	6.20
Tumeric Latte	4.70	5.60
Matcha Latte	4.70	5.60

CUSTOMISE YOUR COFFEE

Vanilla / Caramel / Hazelnut Syrup 1
Soy / Almond / Lactose free / Oat 1
decaf / extra shot .80

TEA. 5.20

English Breakfast

Earl Grey

Honeydew Green

Australian Botanical **Feature Blend**

*A nod to our home country. Featuring lemon myrtle, eucalyptus
and anise myrtle blended with organic lemongrass.*

SEE US ON THE SOCIALS...



CAFÉ BEVERAGES

ICED DRINKS.

Served with ice cream and whipped cream.

Iced Chocolate \$9.30

Iced Coffee \$9.30

Iced Mocha \$9.50

ICED LATTE'S.

Does not contain ice cream or whipped cream.

Iced Chai Latte \$9.00

Iced Tumeric Latte \$9.00

Iced Matcha Latte \$9.00

Iced Latte \$9.00*

**Espresso shot, milk & ice (no cream or ice cream)*

MILK SHAKES. 9.

Vanilla / Chocolate / Strawberry / Caramel

FRIDGE.

Bottled Water	\$4.00
Sparkling Water	\$4.60
Powerade	\$5.80
Juices.	\$5.50
Soft Drinks Cans	\$3.50
Iced Tea	\$4.80
Bundaberg Range	\$4.70
Popper Juice	\$2.50
Kids Milk Shakes	\$5.00

ADULTS MENU

WINE.

Tempus Two Chardonnay	7.8. 33
Rosemount Sauvignon Blanc	9.5. 36
Tempus Two Pinot Gris	7.8. 33

Tread Softly Rose 8.5. | 34

Tempus Two Shiraz	8.5. 34
Rosemount Cabernet Sauvignon	8.5. 34
Elysian Springs Pinot Noir	7.8. 33

BEER & PRE-MIX.

Great Northern Super Crisp	9.
Carlton Dry	9.
Hahn Premium Light	8.
Canadian Club Lime & Soda	10.

COCKTAILS.

LP Caprioska 17.
Lychee Liqueur, Passionfruit, Vodka, Lemonade & Lime

Gardens Sunrise 14.
Vodka, Orange Juice, Grenadine.

Passionfruit Mojito 17.
White rum, lime juice, soda water, passionfruit & strawberries.

**GFO - Gluten Free Option Available,
GF - Gluten Free, H- Halal, V - Vegetarian**

*Please be advised that food prepared here may contain
these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts,
Tree Nuts, Fish, Shellfish & Chilli and many other
ingredients.*

*If you have allergies please inform staff upon ordering and
we will do our best to cater to your requirements, however
we are unable to guarantee allergin's may not be present.*