

# The Chef's Garden

Did you know?

We grow all of our edible flowers & a selection of herbs in our organic permaculture garden just across the road from the cafe.

We dehydrate our flowers, herbs, fruit & vegetable garnishes to add that little bit of home to every dish; infusing oils, blending freshly milled herbs & extracting flavours from our very own Chef's Garden.

We take pride in making our meals from scratch, with love, care & attention to detail. We hope you enjoy xxx

## ALL-DAY MENU

### Toast - Sourdough / Rye / White / Turkish - \$9.50

Served with butter, Vegemite, Peanut butter, Honey, Nutella or House Jam  
(GF available for \$1.00 extra)

### Date & Apricot bread - \$12.00

Toasted & served with whipped cinnamon butter & seasonal house Jam

### Chai & Chia Muesli bowl with roasted plum & spiced yoghurt - \$18.00

Chai infused chia with toasted muesli, nuts, a dehydrated berry leather & spiced yoghurt. (GF) (Vegan available for \$1.00)

### Eggs on toasted sourdough - \$14.00

2 poached / fried / scrambled eggs on toasted sourdough / side of butter (GF & Turkish available for \$1.00)

**Add-ons / Bacon \$6 / Chorizo \$5 / Smoked Salmon \$6 / Haloumi \$6 / Avocado \$5 / Whole garlic Mushroom \$5 / Squashed Potatoes \$6**

### Deluxe bacon & egg Turkish roll - \$16.50

Smoked butter on a soft Turkish roll, fried eggs, rashers of bacon & your choice of sauce  
House relish / Tomato / BBQ (GF bun available for \$1.00)

### Breaky Burrito- \$20.50

Bacon, chorizo, spinach & scrambled egg, with house relish & kewpie mayo. wrapped in a flour tortilla, toasted on the grill

### Vegetarian breaky Burrito \$20.50

Grilled haloumi, zucchini, scrambled egg, spinach, pumpkin dip, smoked hummus & our house relish, wrapped in a flour tortilla, toasted on the grill. (vegan option also available)

### Truffle mushrooms, confit tomato's & poached eggs - \$27.50

Mixed premium mushrooms, 2 poached eggs, served in a cast iron pot with rocket, whipped feta, herbs & finished with a drizzle of Australian truffle oil & a smoky garlic piece of sourdough (GF bread available for \$1.00)

### Chilli scramble with chorizo, garlic mushroom & a lemon whipped feta - \$25.50

Scrambled eggs in our infused chilli oil, spanish chorizo, garlic mushroom, whipped lemon feta & tomato house relish  
Served with a slice of smoky butter toasted sourdough & fresh chilli garnish (GF bread available for \$1.00)

### The Chef's Garden Breakfast - \$28.50

2 poached / fried / scrambled eggs on toasted sourdough, Avocado, Pumpkin ricotta & chive puree, smoked hummus, chargrilled Vegetables, confit tomatoes, & our garden pesto (GF & Vegan available for \$1.00)

**Add-ons / Bacon \$6 / Chorizo \$5 / Smoked Salmon \$6 / Haloumi \$6 / Avocado \$5 / Whole garlic Mushroom \$5 / Squashed potatoes \$6**

### The Benedict - \$29.50

2 poached eggs on a toasted Turkish bun with wilted spinach & our fresh herb hollandaise  
Your choice of: bacon / smoked salmon / mushroom (GF bun available for \$1.00)

### The Big Breakfast - \$33.00

2 poached / fried / scrambled eggs on toasted sourdough with 2 rashers of bacon, chorizo, whole garlic mushroom, squashed potatoes, rocket & our tomato house relish

#### Add-ons

**Bacon \$6 / Chorizo \$5 / Smoked Salmon \$6 / Haloumi \$6 / Avocado \$5 / Garlic Mushrooms \$5 / Squashed potatoes \$6**

#### Side Condiments

**Tomato or BBQ sauce \$1 / House relish or Hollandaise \$2**

\*\*All foods on the menu are processed in our kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs & egg products if you have any dietary requirements or allergies, please inform a member of staff or ask for more information\*\*

# The Chef's Garden

## ALL-DAY MENU

Belgian waffles with Apple ginger crumble, Roasted plum & a ricotta orange cream - \$26.50  
served with vanilla icecream & maple syrup

The Chef's Garden twist on lasagne - \$27.50 (Vegan)

Layers of chargrilled zucchini, capsicum & eggplant, with a cashew bechamel, pesto pumpkin puree & signature house relish  
Served with a rocket & apple salad, dressed with fig balsamic glaze

Burrata, crispy Prosciutto & Tomato medley salad - \$28.50 (GF)

**\*perfect for the middle of the table or as your own dish\***

A soft cow milk cheese made from Mozzarella & cream with pan fried prosciutto & a medley of seasonal tomatoes  
served with fresh herbs, basil oil, shaved Spanish onion & capers

Japanese-inspired sweet potato - \$27.50 (GF)

Whole roasted sweet potato with miso butter, pickled radish slaw, tomato, beans, crispy shallots  
& a chargrilled Teriyaki avocado

Yuzu, Sesame Chicken salad - \$28.50

with roast pumpkin & caramelized beetroot,  
Served with wombok, green beans & a creamy avocado sesame dressing

Rustic steak sandwich - \$27.50

Sliced rump steak on toasted sourdough, with rocket, house relish, kewpie mayo, balsamic onion & feta  
Served with a side of garlic sumac potatoes  
(GF available for \$1.00)

Spaghetti with King Prawns, Chorizo & Chilli- \$28.50

served with confit tomatoes & rocket, then tossed through a basil, lemon & garlic oil.  
(GF available for \$1.00)

Pork Belly Taco's with Carmelized fish sauce, sriracha & a fresh fruit slaw - \$27.50

served with pickled daikon, nuts, fried shallots, chilli & fresh herbs.

Barramundi or Chicken green curry - \$29.50 (GF)

Crispy skin Barramundi fillet or chargrilled Chicken thigh with our own garden green curry paste, house  
Master stock & seasonal veg.  
Served with lime infused rice, fresh herbs & pickles

Crispy skinned Salmon with Pumpkin ricotta puree & a fresh fennel orange quinoa - \$34.00 (GF)

Served with sumac roasted chats potato, confit tomato & a dill butter.

**10% weekend surcharge. GST included in all prices.**

**You are welcome to bring your own cake and/or alcohol. We charge \$12.00 per cake & \$3.00 per head corkage.**

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