

The Chef's Garden

All Day Menu

Welcome to The Chef's Garden, we look forward to having you here to enjoy the beautiful surroundings.

*** Please mention any allergies or dietary requirements to staff ***

We Garnish with nuts & edible flowers, please specify if you DO NOT want these

Eggs on Toasted Sourdough - \$15.50

2 poached / fried / scrambled eggs on toasted sourdough.

Creamy Sticky Rice Pudding with warm spices & a caramel glaze - \$18.50 (GF)

Charred fruit, toasted coconut, candied nuts, vanilla bean icecream, drizzled with a sweet caramel glaze.

The Big Breakfast \$33.00 (GF available)

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

Breaky Burrito - \$21.50

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

Mexican Inspired Breaky Beans - \$24.00 Vego (GF & Vegan available)

A rich tomato & cannellini bean mix, melted cheese, with guacamole, sour cream & corn salsa
Served with Paprika Tortilla's.

Add ons: Chorizo \$5/Haloumi \$6 /Poached egg \$3

The Chef's Garden Breakfast - \$28.50 / Vego (GF & Vegan available)

2 poached / fried / scrambled eggs on toasted sourdough, avocado, cauliflower puree, roast pumpkin, whipped feta, garlic mushroom, Dutch carrots, seasonal greens, confit tomato & garden salsa verde.

Chilli Scramble - \$27.50 (GF available & Vego available)

Scrambled eggs in chilli oil, with chorizo, potato bites, confit tomato, smoked whipped feta, rocket & our Smokey house chipotle sauce, served with a piece of charred sourdough

Vego Breaky Wrap- \$21.50 / Vego (Vegan available)

Halloumi, zucchini, roasted pumpkin, spinach, beetroot & scrambled egg wrapped in a flour tortilla, with house relish & toasted on the grill.

Deluxe Bacon & Egg Turkish Roll - \$16.50 (GF available)

A soft Turkish roll, fried eggs, rashers of bacon & your choice of sauce :
House relish / Tomato / BBQ / Smokey Chipotle / Kewpie / slice of cheese \$2

Apple & Spice Pancake - \$20.50 / Vego

Fresh oven baked pancake, with apple butter, poached fruit, vanilla bean icecream topped with a nut & cornflake praline, toasted coconut & orange segments **(contains nuts)**

Toast - \$9

2 slices of toasted Sourdough or White bread with your choice of spread
— Vegemite, Peanut Butter, Honey, House Jam, Nutella —

SIDE ADD ONS & CONDIMENTS:

Bacon \$6 / Egg \$3 / Chorizo \$5 / Smoked Salmon \$6 / Halloumi \$6 / Avocado \$5 / Extra Cheese \$2
Whole garlic Mushroom \$5 / Potatoes \$6 / Grilled Chicken \$6 / Whipped Feta \$4 / Confit Tomatoes \$4 /
Tomato or BBQ sauce \$2 / Kewpie Mayo \$3 / House Relish \$3 / Smokey Chipotle \$3 / Extra Butter \$2

Bread substitute options available: Gluten free bread +\$2 / Turkish bread +\$3

GST included in all prices, we have a \$3pp BYO corkage fee for alcoholic drinks, a 10% surcharge on weekends & a 1.2% surcharge on card payments. We do accept & appreciate cash.

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

Whole Roasted Sweet Potato, Salsa Verde Butter & Zesty Yoghurt Dressing - \$27.50/ **Vego (GF)**

Whole sweet potato, with roasted balsamic onions, beetroot, spiced cauliflower, dutch Carrots

served with rocket, sunflower seeds, apple & parmesan salad **(contains nuts)**

Classic American-style Cheeseburger with rosemary & Sumac Potato Bites - \$23.50 (GF available)

Grilled beef patty, on a sesame milk bun, with American style cheese, house pickles, shredded iceberg lettuce,

Caramelised onions, with our house relish, kewpie mayo & a tangy mustard.

(Extra Patty \$5 / Extra cheese slice \$2 / 'The Works' - beetroot, egg & bacon \$8)

Soups of the season - \$17.50 (GF available)

Served with a warm crusty roll & a side of butter.

Check the specials board for today's soup.

(Extra bread roll with butter \$3)

The Chef's Garden **Signature** Green Curry - \$30.50 **(GF)**

Your choice of crispy skinned Barramundi or Chicken thigh fillet with our own garden green curry paste, house master stock & seasonal veg.

served with infused rice, house pickles, fresh herbs & Asian inspired dukkha **(contains nuts)**

Yuzu Chicken Salad - \$28.50

with roasted pumpkin & caramelised beetroot

served with wombok, green beans & a creamy avocado sesame dressing **(contains nuts)**

Market fish special - \$33.00

Check the specials board for today's dish

Prawn & Chicken Fried Rice, with The Chef's Garden spin - \$27.50

6 prawns cooked to order, packed with, chicken, bacon, egg, veggies, fresh spices & herbs

served with chargrilled pineapple, lime & toasted peanuts, **(contains nuts)**

Lamb Back Strap Tacos with chimichurri & chipotle sauce - \$28.50 **(GF)**

3 x hard taco's with lamb back strap, chimichurri, balsamic onions, stacked with lettuce, sour cream & corn salsa finished with our house Chipotle sauce

Rustic Rump Sandwich - \$28.50 (GF available)

Sliced rump steak on toasted sourdough, with rocket, house relish, kewpie mayo, balsamic onion & feta

Served with a side of sumac potato bites

Something a little lighter

The Fancy Toastie - \$16.50

Swiss cheese, Semi sun dried tomatoes, rocket, caramelised onions & leg ham

Served toasted on sourdough

Moroccan spiced chicken & cous cous wrap - \$17.50

Marinated chicken breast, with spiced cous cous, zucchini, beetroot & a yoghurt dressing. Toasted on tortilla wrap

Date & Apricot Bread - \$13.50

Toasted & served with cinnamon butter & house jam

Banana Bread with 'all the feels' - \$15.00

Toasted & served with creamy ricotta, berry compote, candied **nuts** & maple syrup
(plain toasted bread available with butter & maple - \$9.00) **(contains nuts, dairy & Wheat)**

Feeling something sweet?

We have house-made desserts & sweet treats waiting for you. Come inside & check out our dessert fridge!