

The Chef's Garden

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

ALL DAY MENU

Bacon & Eggs on Toasted Sourdough - \$20.50

2 rashers of bacon & 2 poached / fried or scrambled eggs on toasted sourdough.

Eggs on Sourdough available - \$15.50

SIDE ADD ONS & CONDIMENTS:

Bacon \$6 / Egg \$3 / Chorizo \$5 / Smoked Salmon \$6 / Grilled chicken / Halloumi \$6 / Avocado \$5
Whole garlic Mushroom \$5 / Tomato/ BBQ \$2 / Kewpie Mayo \$3 / House Relish \$3 / Smokey Chipotle \$3 / Extra Butter \$2
Gluten free bread +\$2 / Soft Italian roll + \$3

The Big Breakfast \$33.00

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

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

2 poached / fried / scrambled eggs on toasted sourdough, avocado, pumpkin puree, charred zucchini, whipped feta, Roasted veg, 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

Berries & Cream Dutch Pancakes - \$21.50 / **Vegetarian**

Oven baked strawberry swirl pancake, Vanilla bean Ice cream, fresh berries & fruit, topped with a white chocolate shard, wafer crumb, & chantilly cream

Deluxe Bacon & Egg Roll - \$17.50 / (GF available)

on a toasted soft Italian roll, fried eggs, rashers of bacon, & your choice of sauce:
House relish / Tomato / BBQ / Kewpie / Smokey Chipotle / **Slice of cheese \$2**

Chai & Chia Muesli bowl with spiced yoghurt - \$19.50 (GF) (Vegan also available)

Chai infused chia with toasted muesli, fresh fruit & a berry compot yoghurt.

Breaky Burrito - \$21.50

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

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

Toast - \$10.00

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 / Grilled Chicken \$6 / Halloumi \$6 / Avocado \$5
Whole garlic Mushroom \$5 / Tomato/ BBQ \$2 / Kewpie Mayo \$3 / House Relish \$3 / Smokey Chipotle \$3
Extra Butter \$2 / Gluten free bread +\$2 / Soft Italian roll +\$3

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

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 nut garnish**)

Classic American-style bacon & cheeseburger with roasted garlic potatoes - \$27.50 (GF available)

Grilled beef patty, bacon, melted cheese, caramelised onions, house pickles, iceberg lettuce, with
house relish, kewpie & American mustard on a toasted sesame milk bun.

Served with a side of tomato sauce

(Extra Patty \$5 / Extra cheese \$2 / Beetroot \$3 / Egg \$3)

Garden to plate - \$29.00

A changing, seasonal dish, celebrating The Chef's Garden & local growers: Alan foods, located in Jilliby.
Ingredients on rotation to showcase what's in season, what's fresh & honouring the way mother nature intended.

check out the specials board for what's growing

(Always Vegetarian & Gluten free)

Thai Beef salad - \$28.50 (GF)

Cooked to order medium rare rump steak, Served with mixed lettuce, Vermicelli noodles,
Cherry tomato, cucumber, red capsicum, onion, fresh garden herbs & our house thai dressing
topped with a nut & black sesame dukkha (**contains nut garnish**)

Yuzu, Sesame Chicken salad - \$28.50

with roast pumpkin & caramelised beetroot, green beans, cherry tomato

Served with wombok, fresh herbs & a creamy avocado sesame dressing (**contains nut garnish**)

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

Market Fish - \$33.00

Check out the specials board for what's available

Prawn & Chicken Fried rice with The Chef's Garden spin - \$27.50 (GF)

6 prawns cooked to order, packed with chicken, bacon, egg, veggies, fresh spices & herbs
topped with chargrilled pineapple, lime & a peanut, fried shallots & black sesame dukkha (**contains nut garnish**)

Pork, sweet potato & smoked feta Sausage Roll - \$19.00

Choice of house relish or smoky chipotle sauce

Served with a rocket, apple, sunflower seed parmesan salad & a pomegranate molasses glaze

Feeling something lite or sweet?

CHECK OUT THE PASTRY CABINET FOR OTHER SWEET TREATS

Pastries / Croissants / Chocolate dates / Tarts

Banana bread / Date & Apricot bread

House made cakes

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