

SECRET GARDEN EATERY

A LA CARTE BREAKFAST

| | | | |
|---|---------|--|---------|
| GRAIN PORRIDGE | \$12.90 | MIDDLE EASTERN BAKED EGGS | \$15.90 |
| Quinoa, chia, amaranth in coconut milk served with seasonal fruit and candied coconut | | Beans, chickpeas, onions, tomato, capsicum and spices served with coriander labna and turkish bread | |
| BIRCHER MUESLI | \$12.90 | PANCAKES | \$12.90 |
| Soaked in apple juice with bio-dynamic yogurt, grated apple, roasted almonds, dried sultanas and cranberries | | Lemon, blueberry and ricotta pancakes served with seasonal berries, vanilla bean ice cream and agave syrup | |
| BROOKFARM GLUTEN FREE MUESLI | \$12.90 | EGGS BENEDICT | \$14.90 |
| Served with stewed fruit, bio-dynamic yogurt and flaked almonds. Soy, almond and rice milk available | | Your choice of salmon, spinach or ham served on sourdough toast with poached eggs and hollandaise sauce. Add extra \$1.00 for Salmon | |
| VEGIE STACK | \$14.90 | FREE RANGE EGGS ANY STYLE | \$8.00 |
| Wilted kale, sautéed mushroom, cherry tomatoes, avocado, hummus and dukkha spice topped with a poached egg on sourdough toast | | Poached, fried or scrambled served with sourdough toast | |
| SMOKED SALMON | \$15.90 | | |
| Cured salmon with grilled asparagus, capers, crème fraiche and lemon aioli, topped with a poached egg served on polenta | | | |
| SMASHED AVOCADO | \$14.90 | | |
| Avocado, marinated feta, rocket, cherry tomatoes, balsamic glaze and poached eggs, served on sourdough toast | | | |
| SCRAMBLED TOFU | \$14.90 | | |
| Silken tofu tossed with garlic, chilli, herbs, onions, capsicum, tomatoes with avocado dip | | | |

BREAKFAST EXTRAS

| | |
|---------------------------------|--------|
| BACON | \$4.50 |
| ROASTED TOMATOES | \$4.00 |
| SAUTÉED MUSHROOMS | \$4.50 |
| SAUTÉED BUTTERED SPINACH | \$4.50 |
| SMOKED SALMON | \$5.00 |
| AVOCADO | \$4.50 |
| HOME MADE RELISH | \$3.00 |
| HASH BROWNS | \$4.00 |

SERVED 7AM - 11.30AM

CHECK OUT THE CABINETS FOR OTHER BREAKFAST ITEMS AND DAILY SPECIALS

SECRET GARDEN EATERY

A LA CARTE LUNCH

WILD MUSHROOM RISSOTTO \$15.90

Buttered wild mushrooms, sundried tomatoes, sautéed spinach topped with grana padano

SALT AND PEPPER CALAMARI \$15.90

Lightly floured calamari served on a rocket salad with lemon aioli

BEER BATTERED FISH AND CHIPS \$16.90

Battered fish fillets served with rocket salad and thick cut seasoned chips

BURGERS IN A TOASTED BRIOCHE ROLL WITH THICK CUT SEASONED CHIPS

WAGU BEEF \$16.00

Thick patty with Monterey Jack cheddar, caramelised onion, salad and relish

CHICKEN FILLET BURGER \$16.00

Breast fillet grilled with bacon, avocado, lettuce and sweet chilli mayo

VEGIE PATTIE \$15.90

House made vegetable patty with halloumi, salad and beetroot relish

MOROCCAN LAMB SALAD \$16.90

Tender marinated lamb back straps char grilled and served on a couscous salad with labna

BEEF RAGOUT \$16.00

Slow cooked beef served orecchiette pasta and finished with grana padano and fresh basil

COFFEE, TEA, SMOOTHIES, SHAKES + MORE

SMALL \$3.70 | LARGE \$4.70 | JUMBO \$5.00

HOUSE BLEND COFFEE - SOUTH AMERICA

CAFÉ LATTE

CAPPUCCINO

MOCHA

LONG BLACK

ESPRESSO

LONG MACCHIATO

SHORT MACCHIATO

SINGLE ORIGIN OR GUEST BLEND +.50C

FILTERED COFFEE \$4.00

COLD DRIP \$4.00

HOT CHOCOLATE \$4.00

CHAI LATTE \$4.00

JAPANESE MATCHA \$4.00

SOY MILK + .50C

ALMOND MILK, COCONUT MILK + .70C

LACTOSE FREE + .50C

TEA DROP (SERVED IN A POT FOR ONE)

TEA SELECTION (ASSORTED TEAS) \$4.00

MILKSHAKES \$5.00

SMOOTHIES \$7.00

CHOICE OF YOGHURT OR ICE CREAM,
HONEY MILK AND FRUIT BLENDED WITH
BANANA/MANGO/MIXED BERRY

*SEE FRIDGE FOR OTHER DRINKS

SERVED 11.30AM - 2.30AM