

BREAKFAST MENU

*Seasonal delights tended with love and care.
Garden Kitchen & Bar only uses free range eggs.*

Signature B&E Roll GF0

Goopy fried egg, streaky smoked Byron Bay bacon, Australian cheese, fresh tomato, fresh spinach and Sriracha mayo on a toasted brioche bun 15

Bacon and Eggs GF

2 eggs your way, served with streaky smoked Byron Bay bacon, roasted tomato and your choice of toast 15

Make it a big breakfast

(Sausage, hash browns and mushroom) +6

Open Omelette V, GF0

Locally sourced leg ham, Australian cheese, zucchini, portobello mushroom and tomato combined with 3 eggs and served with toast 16

Garden Kitchen & Bar S'mores GF0, V

Cinnamon French toast, fluffy vanilla marshmallow, sour cherry compote and rich dark chocolate ice cream 15

Ham and Eggs GF0

Smoked ham hock tagine, cannellini beans, tomato, poached eggs served with sundried tomato house-made focaccia 19

Mushroom Gratin V, GF

Roasted portobello mushrooms with poached eggs, Garden Kitchen & Bar's hollandaise and truffled parmesan rocket greens 16

Garden Breakfast Bowl V, GF, DF0

A selection of locally grown seasonal garden vegetables and herbs, quinoa, smoked ricotta, avocado, macadamia and a seasoned poached egg 18

Winter Fruits GF, DF, VE

A selection of winter's most delicious locally grown poached and fresh fruits 14

Seasonal Muesli Bowl GF0

Honey oats and dried fruits with coconut, pistachio, macadamia and pecans topped with select fruits, yogurt and your choice of milk or milk alternative 14

Garden Kitchen & Bar Toasts GF0

All served on sourdough with your choice of:

Sliced Queensland avocado, pink peppercorn, pumpkin seeds, citrus dressed rocket and flowers V, DF0 14

Honey roasted pumpkin, blistered heirloom tomatoes, whipped feta, lemon thyme and toasted almonds V, DF0 14

Tasmanian smoked salmon, lemon crème fraiche, pickled eschalots, crispy capers and herbs DF0 16

Toast and Preserves GF0

Your choice of white, wholemeal, multigrain, Turkish, sourdough or fruit toast, served with an assortment of preserves 7.5

SIDES

2 eggs, hash browns, mushrooms, tomato, spinach +4ea

Avocado, streaky smoked Byron Bay bacon, locally made sausage +5ea

Tasmanian smoked salmon +7

BAKED GOODS

Assorted Danish pastries, croissants, muffins 4.5ea

GF banana bread with butter 5.5ea

*Please ask our friendly staff for kids meals
(children under 12 years old)*

Garden
KITCHEN

BEVERAGE MENU

COFFEE

	Cup	Mug
Latte, Cappuccino, Flat White, Long Black, Hot Chocolate, Chai Latte	4.2	5.2
Short Black, Piccolo, Macchiato	3.7	
Babyccino	3	
Mocha, Dirty Chai	4.7	5.7

MILKS

Lactose Free, Oat, Soy, Almond	0.7
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SYRUPS

Caramel, Chai, Hazelnut, Vanilla, Honey	0.7
Extra Shot of Coffee	0.5

POT OF LOOSE-LEAF TEA

English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Lemon Ginger	4.5
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ICED

Iced Chai, Iced Chocolate, Iced Latte, Iced Mocha, Iced Long Black, Iced Dirty Chai	6.5
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JUICES

Apple, Orange, Pineapple, Cranberry, Tomato	5.4
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SMOOTHIES

Strawberry, Banana and Mango, Mixed Berry	9
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WATER

Acqua Panna – 500ml	6.4
Acqua Panna – 1L	8.4
San Pellegrino Sparkling – 500ml	6.2
San Pellegrino Sparkling – 1L	8.4

ADULT REFRESHMENTS

	Glass
Bloody Mary	19.5
Chandon Mimosa	12

GARDEN
KITCHEN & BAR