



WINTERGARDEN PAVILION

ALL DAY MENU

MORNING TOAST 9.5

MIXED GRAIN OR SOURDOUGH WITH CHOICE OF PEANUT BUTTER,
BERRY JAM OR CREAM CHEESE

GRANOLA 19

MAPLE TOASTED OATS, NUTS, SEEDS, SEASONAL FRUITS, VANILLA BEAN
COCONUT YOGHURT, BERRY COMPOTE WITH OPTION OF MILK

GARDEN BREAKFAST 28

FRIED FREE RANGE EGGS, BACON, MUSHROOM, CHORIZO SAUSAGE,
HASHBROWN, TOMATO, FRESH HERBS, SOURDOUGH

FRENCH TOAST 25

SEASONAL FRUIT, BERRY COMPOTE, CINNAMON BUTTER CREAM, CANA
DIAN MAPLE SYRUP, LABNEHADD HANDCUT BACON +7

EGGS BENEDICT 18

ENGLISH MUFFIN, POACHED FREE RANGE EGGS, SMOKED TOMATO
HOLLANDAISE

ADD HANDCUT BACON + 7
ADD CURED SALMON + 10
ADD ROASTED MUSHROOM +7

(OPTIONAL SWAP BREAD FOR HASHBROWN + 4)

AVOCADO ON SEED BAGEL 24

SMASHED AVOCADO, MEDLEY TOMATO, PICKLE ONION, BASIL CREAM,
CHILLI FLAKES, DUKKAH, HAZELNUT, FRESH HERB, POACHED EGG
ADD GRILLED HALLOUMI +8

MUSHROOMS MEDLEY ON TOAST 25

HERBED MUSHROOMS, WILTED GREEN, PECORINO, WALNUT, TRUFFLE
CREAM, FRESH HERB, POACHED EGG

FREE RANGE EGGS ON TOAST 14

EGGS YOUR WAY, POACHED OR FRIED, FRESH HERBS, SOURDOUGH

PARMESAN SCRAMBLED EGGS 16

PARMESAN CHEESE, FRESH HERBS, SOURDOUGH

SIDES BACON 7 SALMON 10 SAUSAGE 8 MUSHROOM 7 HASH BROWN 7
AVOCADO 7 TOMATO 7 HALLOUMI 8 GF BREAD 7

PLEASE NOTE: PLUS 15% SURCHARGE ON PUBLIC HOLIDAY

W

WINTERGARDEN PAVILION
LUNCH

PLATTER FOR TWO 49

CURED SALMON, LAMB CUTLETS, LOCAL ARTISAN CHEESES, BEEF PASTRAMI, SALAD, SEED CRACKERS, CORN CHIPS, HASHBROWN, OLIVES, HUMMUS

CRAYFISH PASTA 37

FETTUCCHINE, CRAYFISH, TOMATO, CHILLI, FRESH HERB, GARLIC BREAD

CUMIN LAMB CUTLETS 33

PAN SEARED LAMB CUTLETS. HERB ISRAELI COUSCOUS, TOMATO, RAISIN CHUTNEY, LEMON TAHINI SAUCE

MEDITERRANEAN VEGGIE BOWL 28

PUMPKIN HUMMUS, SEASONAL GREEN, AVOCADO, TOMATO, CUCUMBER, RED ONION, OLIVE, CAPSICUM, ORZO, GRATED PARMESAN

FREE RANG EGG +4

CHICKEN +10

CURED SALMON +10

SPICY CHICKEN BURGER 28

CRISPY CHICKEN THIGH, PICKLED CUCUMBER, SIRACHA AIOLI, RED ONION, LETTUCE, STEAK CUT FRIES

BEEF & MUSHROOM BURGER 29

CARAMELIZED ONION, AIOLI, BACON, CHEDDAR, STEAK CUT FRIES

THAI CHICKEN SALAD 28

GRILLED CHICKEN, SLAW, CARROT, CUCUMBER, CAPSICUM, BEANSPROUT, MESCLUN, TOASTED CASHEW, MINT DRESSING

MUSHROOM PASTA 28

FRESH PAPPARDELLE PASTA, CREAMY BLUE CHEESE SAUCE, MIXED MUSHROOM, PARMESAN, GARLIC BREAD

BEER BATTERED FISH & CHIPS 29

FISH BATTERED, STEAK CUT FRIES, SALAD, HOUSE MADE TARTARE SAUCE

SIDES: GARLIC BREAD 10 STEAK CUT FRIES & AIOLI 10 GARDEN SALAD 14

ARE YOU LOOKING FOR AN EVENT SPACE? TO BOOK CALL 09 3543361

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