



GardenWay
breakfast & beverage list

Weekend Breakfast

Until 11 a.m.

Waffles 15.90
Served w̄ caramelised apple,
ice cream & maple syrup

Scrambled Eggs & Chives 14.90
w̄ English Muffin & sauteed
mushrooms

Petite Croissants 15.90
Filled w̄ ham & cheese
OR smoked salmon & sumac labna

Clay Hot Pot 15.90
Served w̄ our own spicy baked
beans, chorizo sausage w̄ eggs &
haloumi cheese

Eggs Benedict on English Muffin 15.90
Served w̄ ham, poached eggs, our
own hollandaise sauce, finished w̄
rocket & roasted tomato

Bubble & Squeak 15.90
Served w̄ poached eggs, smoked
tomato chutney & toast

Open Turkish Grill 15.90
Bacon, fried eggs, tomato, cheddar
cheese & rocket pesto

Omelette 15.90
Filled w̄ ham, cheese & tomato
served w̄ toast

Gardenway Breakfast 16.90
Bacon, tomato, mushroom,
fried eggs, potato & onion hash
& toasted ciabatta

Savoury Muffin 8.90
Served w̄ our own capsicum
relish & sour cream

Fruit Toast 6.90
Served w̄ butter or honey

Toasted Banana Bread 10.90
Two slices w̄ maple syrup &
cinnamon cream

Gluten free bread available on request.

Any changes to the menu will
take longer to be made

One Account per Table

Refreshments

Cold

Grassroots Juices 4.80
–Pomegranate & blueberry
–Orange, apple & mango
–Apple & guava

Tomato Juice 4.80
Orange Juice 4.80
Our own Home Made Lemonade 4.90
Beloka Sparkling Spring Water 4.90
–from Mt Kosciuszko

Soda Water 3.20
Voss Still Artesian Water 3.90
–Norway

Iced Coffee, Iced Chocolate 4.90
Lipton Iced Tea — lemon or peach 4.80
Coke, Diet Coke, Coke Zero or Fanta 3.20
Bundaberg Ginger Beer, Diet Ginger Beer 3.90
Bundaberg Lemon, Lime & Bitters 3.90
Cascade Sparkling Apple Juice 3.90
Cascade Raspberry Lemonade 3.90
Tiro Pink Grapefruit 3.90
San Pellegrino Chinotto 3.90

Hot

Long Black 3.40
Short Black 3.40
Flat White 3.50
Cappuccino 3.50
Latte 3.70
Mugaccino 3.90
Vienna 3.80
Hot Chocolate 3.80
Hot Mocha 3.80
Affogato 4.20
Macchiato (short or long) 3.40

Decaffeinated, soy milk & double shot
–a charge of 50c applies

Tea 3.90

English Breakfast – Strong, brisk & full flavour
Earl Grey – Strong & distinctive
Irish Breakfast – Strong, robust & full flavour
Green Mountain Premium – A large leaf green tea of high
quality
Arctic Fire – China tea w̄ mint & cornflour petals – a
pleasing flavour
Oriental Spice Blend – Black China tea w̄ spices, orange
peel, ginger, cinnamon & vanilla – exotic
Green Citrus – Sencha green tea w̄ orange & raspberry
– natural & aromatic
Camomile Soother – a light, fragrant, apple tasting
infusion known as a soothing & restorative drink
Peppermint Refresh – a peppery, piquant fragrance, highly
appreciated for its digestive properties
Lemongrass & Ginger Serenitea – ginger, lemongrass,
lemon peel & liquorice rounded off w̄ a sprinkling of
peppermint makes this a restful & interesting drink



GardenWay

menu & beverage list

Weekday Breakfast

Until 11am

Scrambled Eggs & Chives 14.90

W an English muffin, sautéed mushrooms

Petite Croissants 15.90

Filled w ham & cheese
OR smoked salmon w sumac labne

Clay Hot Pot 15.90

Served w our own spicy baked beans chorizo sausage w eggs & haloumi cheese

Bubble & Squeak 15.90

Served w poached eggs, smoked tomato chutney & toast

Open Turkish Grill 15.90

Bacon, fried eggs, tomato, cheddar cheese & rocket pesto

Omelette 15.90

Filled w ham, cheese & tomato served w toast

Savoury Muffin 8.90

Served w our own capsicum relish & sour cream

Fruit Toast 6.90

Served w butter or honey

Toasted Banana Bread 10.90

Two slices w maple syrup & cinnamon cream

Gluten free bread available on request

Refreshments

Cold

Grassroots Juices 4.80

–Pomegranate & blueberry

–Orange, apple & mango

–Apple & guava

Tomato Juice 4.80

Orange Juice 4.80

Our own Home Made Lemonade 4.90

Beloka Sparkling Spring Water 4.90

–from Mt Kosciuszko

Soda Water 3.20

Voss Still Artesian Water

–Norway 3.90

Iced Coffee, Iced Chocolate 4.90

Lipton Iced Tea — lemon or peach 4.80

Coke, Diet Coke, Coke Zero or Fanta 3.20

Bundaberg Ginger Beer, Diet Ginger Beer 3.90

Bundaberg Lemon, Lime & Bitters 3.90

Cascade Sparkling Apple Juice 3.90

Cascade Raspberry Lemonade 3.90

Tiro Pink Grapefruit 3.90

San Pellegrino Chinotto 3.90

Hot

Long Black 3.40

Short Black 3.40

Flat White 3.50

Cappuccino 3.50

Latte 3.70

Mugaccino 3.90

Vienna 3.80

Hot Chocolate 3.80

Hot Mocha 3.80

Affogato 4.20

Macchiato (short or long) 3.40

Decaffeinated, soy milk & double shot

–a charge of 50c applies

Tea 3.90

English Breakfast – Strong, brisk & full flavour

Earl Grey – Strong & distinctive

Irish Breakfast – Strong, robust & full flavour

Green Mountain Premium – A large leaf green tea of high quality

Arctic Fire – China tea w mint & cornflour petals – a pleasing flavour

Oriental Spice Blend – Black China tea w spices, orange peel, ginger, cinnamon & vanilla – exotic

Green Citrus – Sencha green tea w orange & raspberry – natural & aromatic

Camomile Soother – a light, fragrant, apple tasting infusion known as a soothing & restorative drink

Peppermint Refresh – a peppery, piquant fragrance, highly appreciated for its digestive properties

Lemongrass & Ginger Serenitea – ginger, lemongrass, lemon peel & liquorice rounded off w a sprinkling of peppermint makes this a restful & interesting drink



Lunch

From 11am

Garlic & Chive Bread 7.90
Lightly toasted ciabatta **(v)**

Bowl of Chips 8.90
w̄ our own roast garlic & lime aioli

House Made Spicy Pork Spring Rolls 18.90
w̄ Asian salad & dipping sauces

Tuscan Olive & Rosemary Bread 15.90
w̄ Selection of dips **(v)**

GardenWay Delight
Corn tortilla topped w̄ our own spicy
beans, cheese, raw vegetable salad,
salsa & sour cream
–Vegetarian **(v)** 17.90
–Chicken 22.90

Tappas Platter
Effoya, kibbee, smoked salmon,
kalamata olives, dips w̄ crisp
Turkish bread
–for 1 17.90
–for 2 27.90
(v) –no kibbee or smoked salmon

Cesar Salad
Crisp cos lettuce, bacon, parmesan &
poached egg w̄ house made Cesar dressing
–Traditional 17.90
–Lemon Pepper Chicken 20.90
–Calamari 23.90
(g) –no croutons
(v) –no bacon

House Smoked Salmon 23.90
Served w̄ a freshly baked petit croissant
& a potato & lemon mayo salad

Moroccan Lentils & Pulses 22.90
Served w̄ tomato, cucumber &
spanish onion salad, toasted flat
bread & labna
(v)
(g) –no bread

Open Steak Sandwich 23.90
200g rib fillet, swiss cheese,
mesculin dill pickle, tomato & fries
w̄ our own chilli onion jam
(g) –no bread

House Made Gnocchi 23.90
w̄ a creamy mushroom sauce, baby
spinach, finished w̄ crisp prosciutto
& parmesan
(v) –no prosciutto

Laksa 24.90
Chicken, prawns & calamari served w̄
Asian vegetables, rice noodles in a
spicy coconut broth

Lightly Battered Barramundi 23.90
Served w̄ pea puree, fries, lemon cheek,
roasted garlic & lime aioli

Lamb Curry (g) 25.90
Tender lamb in a tomato Indian spiced
sauce served w̄ steamed rice, roast
cashews, yoghurt & house made chapati

Pork Fillet Medallions 24.90
Served w̄ bubble & squeak & smoked
tomato chutney

Please peruse our cake cabinet
*(All cakes & desserts made
on premises)*

(g) = gluten free (v) = vegetarian

Any changes to the menu will take longer to be made

One Account per Table



Sparkling

07 Innocent Bystander Pink Moscato

Gentle sherbety fizz, gorgeously floral, grapey flavours (only 5.5% alcohol)

NV Taltarni T-Series Brut

An impressive array of citrus, melon, and strawberry flavours with a crisp finish

NV 42° South Sparkling Chardonnay Pinot Noir

A lively mouth-feel of fresh fruit and a lasting crisp finish

04 Clover Hill Sparkling

Exquisite bouquet with an elegant palate, exceptional length

White

09 Brokenwood Semillon

A classic hunter Semillon with lime & grassy notes & clean crisp flavours

09 Sandalford Element Late Harvest

A sweeter style - a very fruity wine with luscious palate & cleansing finish

08 42° South Unwooded Chardonnay

An aromatic, flavoursome drop with lovely developed honey & toast flavours.

09 Phillip Shaw "The Architect" Chardonnay

Amazing power of fruit & clarity balanced with layers of character & complexity leaving a fresh, clean, long finish

08 Mac Forbes Chardonnay

Seamless with stunning integration & balance, grapefruit & nashi pear with background of oak

08 Dr Loosen Riesling (organic)

A world leader in the Riesling scene with over 200 year old vines, yet modern in winemaking style

09 Villa Maria Pinot Gris

Spicy pear & green apple with a soft & rich palate & hints of fresh acidity

09 Capel Vale "Debut" Semillon Sauvignon Blanc

Intense melon, passionfruit & gooseberries with freshly cut grass & pink grapefruit on the nose

09 Astrolabe Sauvignon Blanc

Judged "Best Sauvignon Blanc in the World". International wine & spirits competition London

09 Storm Bay Sauvignon Blanc (hand picked)

Vibrant grassy & gooseberry aromas continue through to palate with zippy & fresh acidity & considerable length

Red

07 Pikes 'The Dogwalk' Cabernet Merlot

Ripe berries & leafy notes, dark chocolate & cedary french oak

08 Waipara Hills Pinot Noir

New Zealand wine Awards Fairfax trophy winner ("Best Red Wine")

05 Mintaro Cabernet Sauvignon

A wonderful seesaw of fruit & savoury characters - intense blackcurrant & basil finish

07 Browns of Padthaway T-Trellis Shiraz

Rich flavours of blackberry & dark plum with fine long tannins

07 Woodlands "Margaret" Reserve Cabernet Merlot, Malbec

A multi award winning & exceptionally balanced, long-term classic with finely honed power

05 Philip Shaw Shiraz Viognier

Abundant depth of flavour - blackberry, spice & a hint of viognier lift to the aroma & flavour

Beer

Cascade Light | Mac's Gold Mid Strength

Mac's Springtide (organic - low carb) | Tooheys New

Coopers Pale Ale | James Boags Pure

Corona (with lime wedge)

Asahi Super Dry

	glass	bottle
Yarra Valley, Vic	8.5	19 (375ml)
Pyrenes, Vic	8.5	38
Tasmania	9	40
Pipers River, Tas		59
Hunter Valley, NSW	8.5	38
Margaret River, WA	8.5	38
Tasmania	8.5	38
Orange, NSW	8.5	38
Yarra Valley, VIC		46
Germany	8.5	38
East Coast, NZ	8.5	38
Pemberton, WA	8.5	38
Marlborough, NZ	9.5	42
Tasmania	8.5	38
Clare Valley, SA	8.5	38
Central Otago, N.Z.	9.5	42
Clare Valley, SA	8.5	38
Padthaway, SA		42
Margaret River, WA		46
Orange, NSW		59