



Ease into breakfast 9AM-11:30AM
+ coffee/tea included

ALL DAY BRUNCH FROM 9 AM – 3 PM

AVOCADO SMASH (V) (GFO) (FR) 25

Grilled sourdough, Meredith goat feta cheese, roasted medley tomato, edamame, sesame seeds, pomegranate seeds, and torched maple lemon with 2 poached eggs

MUSHROOM TOAST (VG) (DF) (GFO) 27

Seasonal mushroom sautéed with truffle oil, rosemary, thyme, wilted spinach, sweet potato purée on grilled rye bread

ZUCCHINI CORN FRITTERS (V) (DF) 29

Roasted almond Romesco sauce, avocado, quinoa tabouli, rocket with blood orange dressing

WINTER FRITTATA (GFO) 28

Sweet potato, capsicum, baby spinach, Ricotta, tomato relish house salad and toasted sourdough

EDEN'S CLUB SANDWICH (GFO) 29

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce and waffle cut chips with aged Parmesan

MISO BAKED EGGPLANT (V) (GF) 29

Burrata cheese, sesame seeds, mixed baby herbs, crispy inoki mushrooms, pomegranate seeds

GRAINS AND GREENS (VG) 29

Quinoa, barley, edamame, cranberries, pepitas, maple glazed pumpkin, radicchio, and spinach with miso dressing

TEMPURA FISH & CHIPS 35

Garden salad, homemade tartare sauce, fresh lemon

*swap chips for sweet potato fries +\$3

SEAFOOD STEW (DF) (GFO) 42

Calamari, clams, mussels, prawns, hake, lime, micro mixed herb stewed in rich tomato and wine broth and grilled sourdough

CHAR GRILLED KING PRAWNS (4U) (DF) (GFO) 38

Oregano, chilli, garlic, lemon, grilled asparagus, and focaccia

Dessert

SUNDAE DELIGHT (VG) (DF) (GF) 15

Vegan sorbets, nut crumble, mango pearls

HOME BAKED BASQUE CHEESECAKE (GF) (V) 15

Burnt orange caramel, salted almond, berries

HOT CHOCOLATE SOUFFLE (GF) 15

Vanilla ice-cream, candied orange slice

MAPLE GLAZED BACON & EGG BURGER (FR) 31

Crispy potato hash, truffle aioli, spinach, avocado and tomato relish

BENEDICT YOUR WAY (FR) 31

Poached egg, burnt butter hollandaise with shaved prosciutto, charred asparagus, potato rosti, tomato dust served with a freshly baked croissant

*Swap prosciutto for avocado, smoked salmon or bacon

BREAKFAST FEAST for 2 PAX (GFO) (FR) 72

4 eggs your way + 9 sides: bacon, avocado, goats curd, charred asparagus, mixed mushrooms, roasted tomatoes, hash brown, smoked salmon served with grilled sourdough

DINE AND WINE

11:30AM-3PM

Includes one of the mains below, homemade cheesecake and a glass of selected house wine or coffee/tea

SLOW COOKED LAMB RAGU PAPPARDELLE 40

with crispy basil, pangrattato and truffle oil

POKEBOWL (DF) 40

Green tea soba noddle, edamame, cucumber, carrot, wakame, shredded cabbage, pickle ginger, avocado, crushed wasabi pea, roasted sesame dressing

With Aburi Salmon and roe or spicy tofu

ANTIPASTO BOARD (2 pax) 80

Assorted charcuterie, selection of cheese, Sicilian green olives, lavash bread, crostini, hummus dip, membrillo, smoked salmon, mixed nuts, Moscatell

Sides and add-ons

SHOESTRING CHIPS (V) 9.5

Aioli

SWEET POTATO FRIES 12.5

Maple syrup and Parmesan cheese

BREAD AND DIPS 18

Sourdough, focaccia, hummus, Romesco

Add for \$8.5 each:

Maple glazed bacon – Smoked salmon – Grilled chicken breast (FR) – Shaved prosciutto

Add for \$6 each:

2 Hash browns – Half avocado – Grilled sourdough with Pepe Saya butter – 2 Poached eggs (FR)

V Vegetarian VG Vegan GF Gluten free GFO Gluten free option FR Free range DF Dairy free DFO Dairy free option

Our Staff follows the Responsible Service Guidelines as a duty of care to our guests. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. A 10% surcharge on weekends and public holidays is applied to the final bill and applies to items and meal deals available on the day.

Tea and coffee

Capuccino, latte, flat white, long black 5.2

Short black, piccolo, macchiato 4

Babyccino 2.5

Hot chocolate, chai latte, matcha latte, mocha,
dirty chai 6.5

Tea selection 7

Prana chai (sticky chai) 8.5

Extra: Large size - Extra shot - Decaf - Soy, almond, oat,
lactose free - Syrup + \$0,60

Cold drinks

Spring water 600 ml 5.5

Perrier sparkling 330ml 5.5 750ml 11

Sprite 375ml 6

Coke, Coke Zero bottles 330ml 7

Lipton Ice tea peach 7

Lemon Lime Bitters 7.5

Fruit juices bottle 325ml Apple | Pineapple | Green 6.5

Kombucha 330ml Passion fruit | Raspberry lemon 8

Bundaberg Ginger beer 7

Milkshakes Chocolate | Vanilla | Strawberry | Caramel
-Kids size 7.5 Regular size 9

Fresh fruit juices Apple | Orange | Celery | Mixed | Carrot 10

*add ginger +\$2.5

Smoothie (GF) (VG) 11

-Booster Banana, spinach, mango, lime

-Açaí, Açaí, blueberries, banana, dates

Frappé

-Coffee, matcha, mocha 9.5

-Vanilla | Strawberry | Chocolate | Caramel 9

Iced

-Iced long black 7.5

-Iced latte | Iced matcha | Iced chai 8.5

-Iced coffee | Iced chocolate | Iced mocha 10.5

(served with ice cream and cream)

Cocktails

Eden Peach Bellini 20

Peach Purée, peach syrup, Prosecco, mint, ice

Aperol Spritz 21

Aperol, Prosecco, soda water, orange slice, ice

Limoncello Spritz 22

Limoncello, Prosecco, soda water, mint, ice

Eden Gin and Tonic 20

Eden Gardens Gin, tonic, orange, lemon, ice

Strawberry Frosé 22

Rosé, strawberry purée, rose syrup, strawberry, ice



Beers and ciders

Corona extra 355 ml 11

Lighter in style than traditional beers, with a crisp and refreshing taste, imported from Mexico

Brookvale Union Ginger Beer 330ml 11

Spicy yet mild, dry but wet, smooth but sharp, tight but loose

Fat Yak Original Pale Ale bottle 345ml 11

Golden colour, distinctive, hop driven, fruity and herbaceous aromas, giving characteristic passionfruit and melon notes

Seabass Mediterranean Lager 375ml 11

Light, dry and clean unfiltered lager

Heineken Zero Alcohol 10

Fruity notes, but with a soft malty body

Wine selection

Atiru Marlborough Sauvignon Blanc, NZ GL 14 BTL 47

Ripe lemon citrus aromas with a hint of vibrant passionfruit and basil. The wine is zesty, with a palate laden

Lana's Bike Chardonnay, VIC GL 14 BTL 47

Yellow straw with deep green hues. Peaches, vanilla, toasty French oak and barrel ferment yeast

Grape and Vine Pinot Grigio, Italy GL 14 BTL 47

Elegant stone fruit aromas (white nectarine) with floral and mineral hints.

Audrey Wilkinson Rose, Hunter Valley GL 13 BTL 46

Golden colour, distinctive, hop driven, fruity and herbaceous aromas, giving characteristic passionfruit and melon notes.

Two Towns Pinot Noir, SA GL 15.5 BTL 61

Rich and complex flavours of strawberries and cherries. Crafted in small batches with fruit sourced from selected South Australian vineyards

Tempus Two Graphite Prosecco, NSW GL 15.5 BTL 61

Fresh and lively with zesty tropical fruit characters of nashy pear and honeydew melon

Non-alcoholic

Plus & Minus Zero Alcohol Rosé GL 14 BTL 47

Crafted from 100% Pinot Noir grapes, this rosé is a delightful fusion of delicate yet fruity, and tangy yet fresh flavours.

McGuigan Zero Chardonnay GL 14 BTL 47

Vibrant initial essence of fresh fruit and citrus fruits to compliment the grapes, the flavour broadens on the finish. It is crisp with a dry finish and relatively long aftertaste for a dealcoholized wine.

Our Staff follows the Responsible Service Guidelines as a duty of care to our guests. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. A 10% surcharge on weekends and public holidays is applied to the final bill and applies to items and meal deals available on the day.

www.edengardens.com.au