

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 MUESLI BLISS (VG) (DF) (GF) 23

Macadamia, coconut, raisins, nuts, maple & cinnamon millet, coconut yoghurt, honeycomb, seasonal fruit, and cinnamon glazed pineapple

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

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

ZUCCHINI CORN FRITTERS (V) (DF) 29

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

TEMPURA FISH & CHIPS 33

Garden salad, homemade tartare sauce, fresh lemon

*swap chips for sweet potato fries +\$3

EDEN'S CLUB SANDWICH (GFO) 29

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce and waffle cut chip with aged Parmesan AUTUMN FRITTATA (V) (GFO) 27

Heirloom tomato, zucchini, Ricotta, house salad and toasted sourdough, tomato relish

MISO BAKED EGGPLANT (V) (GF) 28

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

GRAINS AND GREENS (VG) 28

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

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, fig brulé

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

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) 69

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 AND A GLASS OF SELECTED HOUSE WINE OR COFFEE/TEA (+ \$10 for cheesecake)

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

Oregano, chili, garlic, lemon, asparagus, and focaccia PANZANELLA SALAD (V) (GFO) (DFO)

Tomato, crouton, cucumber, basil, shallot and burrata with blood orange dressing

HOUSE-BAKED TRADITIONAL LASAGNA

Provolone cheese and house salad

\$40

Sides and sharing

SHOESTRING CHIPS (V) 9.5

Aioli

SWEET POTATO FRIES 12.5

Maple syrup and Parmesan cheese

ANTIPASTO BOARD (2 PAX) 36

Assorted charcuterie and cheeses, Sicilian green olives,

lavash bread, hummus dip

BREAD AND DIPS 15

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

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.

www.edengardens.com.au

Tea and coffee

Capuccino, latte, flat white, long black 5
Short black, piccolo, macchiato 3
Babyccino 2
Hot chocolate, chai latte, matcha latte, mocha,

dirty chai 6

Tea selection 7

Prana chai (sticky chai) 8.5

Extra: Large size - Extra shot - Soy, almond, oat, lactose

free + \$0,60

Cold drinks

Spring water 600 ml 5.5

Perrier sparkling 330ml 5.5 750ml 11

Sprite 375ml 5.5

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 10

*add ginger +\$2.5

Smoothie (GF) (VG) 11

- -Booster Banana, spinach, mango, lime
- -Açai, Açai, 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
- -lced coffee | lced chocolate | lced 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

821 South 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

Blue Pyrenées Chardonnay, VIC GL 14 BTL 47

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

Rosabel Pinot Grigio, Italy GL 14 BTL 47

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

Tempus Two Rosé, Hunter Valley GL 13 BTL 46

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

Pinot Noir Henry & Lucas, 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

Fortuity Prosecco NV, SA GL 15.5 BTL 61

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

Non-alcoholic

Leitz Eins-Zwei-Zero 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.

Leitz Eins-Zwei-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.