



WINTERGARDEN CAFE

ALL DAY BREAKFAST

MORNING TOAST

MIXED GRAIN OR SOURDOUGH WITH CHOICE OF HOUSE-MADE PEANUT BUTTER, BERRY JAM & CREAM CHEESE (V) 7.5

GRANOLA

MAPLE & DATE SYRUP TOASTED JUMBO OATS, NUTS, SEEDS, DRIED FRUIT, TOASTED COCONUT WITH COCONUT YOGHURT AND FRUIT (V)16

VEGAN STICKY BLACK RICE

WITH COCONUT & SEASONAL FRUIT 17

BIG BREAKY

FRIED FREE RANGE EGGS, BACON, MUSHROOM, BACHKA CHORIZO SAUSAGE, HASH BROWN, GRILLED TOMATO, SOURDOUGH 25

GOURMET CRUMPETS

HOME MADE CRUMPETS, GINGER POACHED PEAR, SEASONAL FRUITS, MULLED WINE REDUCTION, ORANGE MASCARPONE (V)21 ADD HAND CUT BACON 6

EGG BENEDICT

ENGLISH MUFFIN, POACHED FREE RANGE EGGS, SMOKED TOMATO HOLLANDAISE (V)16 ADD HAND CUT BACON 6 ADD GIN-CURED SALMON 7

AVOCADO ON TOAST

MASHED AVO & PEAS, FETA, CHILI, HERB, TOMATO, DUKKAH, A POACHED FREE RANGE EGG (V)19

SALMON CRUMPETS

GIN- CURED SALMON, HOME MADE CRUMPETS, AVO MOUSSE, PICKLED ONION, DILL CREAM, CHILI, PUFFED CAPERS 23

MIXED MUSHROOMS

TRUFFLE INFUSED MIXED MUSHROOMS, PICKLED RED CABBAGE, TOASTED HAZELNUTS, PORCINI POWDER & A POACHED FREE RANGE EGG (V) 21

FREE RANGE EGGS ON TOAST

EGGS YOUR CHOICE FRIED OR POACHED WITH FRESH HERB 13
PARMESAN SCRAMBLED EGGS 14

SIDES:

BACON 6 SALMON 7 SAUSAGE 7 MUSHROOM 6 TOMATO 6
AVOCADO 6 HASH BROWN 6

FRESHLY SQUEEZED ORANGE JUICE 7.5

W

WINTERGARDEN CAFE

LUNCH

PLATTER FOR TWO

GIN-CURED SALMON, LAMB CUTLETS, LOCAL ARTISAN CHEESES, HOUSE MADE BEEF PASTRAMI, ARUGULA SALAD, HOUSE MADE SEED CRACKERS & KUMARA CRISPS, BREAD CROSTINI, OLIVES, HUMMUS 45

CHARRED CAULIFLOWER

CAULI WEDGE, CARAMELIZED CAULI PUREE, CRISPY BUCKWHEAT, PICKLED ONION, SARDINE CRUMB, PUFFED CAPERS 20 ADD CHICKEN 7

ROASTED PUMPKIN STEAK

BUTTERNUT STEAK, WILD RICE, KALE & CREAMY FETA WITH LEMONGRASS COCONUT CREAM DRESSING 20

BEEF & MUSHROOM BURGER

CARAMELIZED ONION, AIOLI, BACON, CHEDDAR, FRIES 23

SPICY CHICKEN BURGER

CRISPY CHICKEN, PICKLED CUCUMBER, SPICY AIOLI, RED ONION, LETTUCE, FRIES 23

BEER BATTERED FISH & CHIPS

MARKET FISH BATTERED, CHUNKY FRIES, MIXED SALAD, HOUSE MADE TARTARE SAUCE 27

CUMIN LAMB CUTLETS

PAN SEARED LAMB CUTLETS, WITH COUSCOUS, EGG PLANT, RED ONION, FRESH HERB SALAD AND MINT LABNEH 31

BEEF SHORT RIBS

OVEN ROASTED IN RED WINE, TRUFFLE CREAMY POTATO MASH, ROASTED BABY ROOTS, MUSHROOM, PEPPER CORN JUS, BACON CRUMB 28

MUSHROOM PASTA

HOUSE MADE PAPPARDELLE, CREAMY BLUE CHEESE, WILD MUSHROOM, PARMESAN, GARLIC BREAD (V)22

CRAYFISH PASTA

HOUSE MADE SQUID INK PASTA, VINE TOMATO, CHILI, GARLIC, FRESH HERB AND GARLIC BREAD 33

COCKTAILS

APEROL SPRITZ 15 ESPRESSO MARTINI 15 BLOODY MARY 15
JACK COKE 12 MOJITO 15

SIDES:

GARLIC AND HERB GRILLED BREAD 8 FRIES AND AIOLI 9 SEASONAL SALAD 10