

MAIN MENU

AVAILABLE FROM 11:30AM TO CLOSE

BURGERS + BOWLS

BEEF BURGER	27.50
Angus Beef patty, melted cheese w our house mayo, tomatoes, oak lettuce on a milk bun w fries +Aioli	
add an extra beef pattie 7 add bacon 6	
CHICKEN BURGER (GFO)	25.90
Grilled chicken breast, oak lettuce, tomatoes, peri mayo on a milk bun, topped w a pickle served w fries+Aioli	
VEGGIE BURGER (V)	24.50
Grispy veggie patty, oak lettuce, tomatoes, peri mayo on a milk bun, topped w a pickle served w fries+Aioli	
FALAFEL WRAP (GFO, DF, VGN) Falafel, lettuce, tomato, pickled cucumbers + turnips w homous served w fries	22.90
GFO option: Falafel Plate	
MEDITERRANEAN WRAP Tender lamb pieces, spanish onion, cucumber, lettuce, cabbage w tzatziki served w fries	25.90
CHICKEN AVO STACK (GFO) Grilled chicken, truffled aioli, high melt cheese fondue, avocado, oak lettuce, tomato + crispy kale on toasted sourdough	26.90
VEGAN STACK (GFO, DF, VGN)	26.90
Slice of toasted sourdough mounted w a vegan rice pa homous, pumpkin, beetroot relish, baby spinach, broco + sweet potato crisps	
SALADS	
GARDEN SALAD (GF, DF, VGN)	16.90
Lettuce, purple cabbage, tomato, cucumber, olives w citrus olive oil dressing	
GREEK SALAD (GF)	20.90
Lettuce, tomato, cucumber, olives, capsicum, Spanish onion + Persian feta w vinaigrette dressing	
CAESAR SALAD	19.90
Cos lettuce w croutons, bacon, parmesan, caesar dressing + boiled egg	
SEVEN HEAVENS (GF, DF) Lettuce, tomatoes, wild rice, quinoa, dates, goji berries, walnuts, crumbled pistachio + a boiled egg w honey mustard dressing	24.90
SEVEN HEAVENS (GF, DF) Lettuce, tomatoes, wild rice, quinoa, dates, goji berries, walnuts, crumbled pistachio + a boiled egg w	24.90 28.90
SEVEN HEAVENS (GF, DF) Lettuce, tomatoes, wild rice, quinoa, dates, goji berries, walnuts, crumbled pistachio + a boiled egg w honey mustard dressing	
SEVEN HEAVENS (GF, DF) Lettuce, tomatoes, wild rice, quinoa, dates, goji berries, walnuts, crumbled pistachio + a boiled egg w honey mustard dressing LAMB THAI SALAD (GF) Rocket, pumpkin, red cabbage, beetroot, Spanish onion, cherry tomato, feta + pine nuts	
SEVEN HEAVENS (GF, DF) Lettuce, tomatoes, wild rice, quinoa, dates, goji berries, walnuts, crumbled pistachio + a boiled egg w honey mustard dressing AAMB THAI SALAD (GF) Rocket, pumpkin, red cabbage, beetroot, Spanish onion, cherry tomato, feta + pine nuts w a sweet chilli Asian dressing	28.90

HALLOUMI I AVOCADO **8** CHICKEN I TENDER LAMB PIECES I SMOKED SALMON **10**

PANTRY SHARES + BITES

WOODFIRE BREAD (DF) Served w balsamic glaze in olive oil	10.90
GARLIC BREAD (2 SLICES)	10.90
Toasted sourdough w home made garlic butter	10.90
WEDGES (V)	14.90
Served w sour cream + sweet chilli	
WAFFLE FRIES (V)	14.90
Served w aioli SWEET POTATO (GF, V)	14.90
Served w aioli	-1098
TRUFFLE FRIES (GFO, V)	14.90
Truffle oil, parmesan + aioli	
FETA FRIES (GFO, V)	15.90
Loaded w Persian feta	10.00
FRENCH FRIES (GFO, V) Seasoned w aioli	10.90
SHARE PLATTER	28.50
Dip platter of homous, tzatziki, olives, grilled	20.90
halloumi served w toasted pita bread + grissini	
add salami 6 add prosciutto 9	
BABY CALAMARI	27.50
Seasoned with salt + pepper served w chips and aioli + lemon	
PUMPKIN SOUP (GFO)	16.90
Served with sour cream + toasted sourdough	
CRUMBED CHICKEN WINGS	20.90
Deep fried + served your way: Salt + pepper wings served w aioli	
buffalo style	
HALLOUMI	19.90
Grilled halloumi cheese, lemon wedge served	
w toasted pita bread + olives	
BRUSCHETTA (2 SLICES	15.90
Sourdough topped w cherry tomato, basil +	
Spanish onion mixed w citrus olive oil + finished w balsamic glaze	
11 A C T A	

PASTA

DE LA MER C	30.90
tomatoes, chilli oil + parmesan PESTO PRAWNS Linguine pasta, Italian pesto w prawns + cherry tomatoes	29.50
PRAWN ALLA SICILIANA Penne pasta, Napolitana sauce w prawns, cherry tomatoes, basil + sun-dred tomatoes PENNE BOSCAIOLA	29.50 27.90

Penne pasta, bacon, mushrooms + shallots tossed in a garlic creamy white wine sauce

MAIN MENU AVAILABLE FROM 11:30AM TO CLOSE

27.90

27.90

AMATRICIANA (V)

Penne pasta, eggplant, mushrooms, olives in a pink creamy sauce, w feta

VEGETARIAN PASTA (DF, VGN) Linguine pasta tossed in olive oil w garlic, Spanish onion, mild chilli, brocollini, cherry tomato + baby spinach

ADD TO ANY PASTA: Tender lamb pieces | prawns | chicken 9

WOODFIRE PIZZAS

13 inch (no half/half) Gluten free pizza available Extra toppings: Meat 4 | Vegetables 3

GARLIC PIZZA Garlic, cheese + olive oil	15.90
MARGHERITA Napoli, cheese + basil	21.90
HAWAIIAN Napoli, cheese, ham + pineapple	26.90
VERDURE Napoli, cheese, artichokes, roast veg + olives	26.90
AGNELLO Carlic, cheese, tender lamb pieces, Spanish onion, sliced potato + minted yoghurt	28.90
CHORIZO 🌶 Napoli, cheese, chorizo, spinach, Persian feta + capsicum	28.90
PROSCIUTTO Napoli, cheese, prosciutto, rocket + parmesan	28.90
QUATRO SALUMI 🌶 Napoli, cheese, Salami,Ham, Pork Mince, Bacon	28.90
SALAMI CALZONE Napoli, cheese, ricotta, salami + basil, w a side cherry tomato, rocket + balsamic glaze	29.90 of
CAPRICCIOSA Napoli, cheese, ham, mushroom + olives	26.90
RUSTICA Garlic, cheese, pork mince, roasted potatoes, truffle	25.9 0 e oil
GAMBERI Napoli, cheese, prawns, cherry tomatoes + chilli	30.90
MARINARA 🌛 Napoli, cheese, prawns, seafood mix + chilli	30.90
POLLO BBQ BBQ sauce, cheese, mushrooms, snow peas + chick	28.90 ien
SUPREME Cheese, onions, capsicum, mushrooms, ham, Kalamatta olives, garlic	28.90
GRECIAN Cheese, spinach, Spanish onions, Kalamatta olir tomatoes, fetta cheese, garlic	28.90 ves,

SEAFOOD + GRILL

SEAFOOD + GRILL	
FISH + CHIPS	26.90
Beer battered fish served w fries, tartare + lemon	Ø
GRILLED SALMON (GF, DF)	35.90
Grilled Tasmanian salmon, served w sautéed greens + potato, pepitas, almonds + a light garlic lemon zest jus	
CHICKEN SCHNITZEL	28.90
Crumbed tender chicken breast served w fries, Greek salad + aioli	
add mushroom sauce 5	
RIBEYE STEAK (GF)	49.90
Char grilled, served w baby potatoes, seasonal vegetables + creamy mushroom sauce	,
THE LITTLE GREEK PLATE (GFO)	30.90/35.90
Served w tzatziki, halloumi, Greek salad, fries + pita bread w a skewer of your choice of meat	
Chicken 30.90 Tender lamb 35.90	
SOUVLAKI SKEWERS FOR TWO (GFO) 🌖	59.90
Mixed skewers of lamb, chicken + spicy lamb sausage, grilled halloumi, Greek salad, served w tzatziki, toasted pita bread + fries	
PORK RIBS (GF, DF)	49.90
One rack of pork ribs slow cooked + char grilled, basted w our secret BBQ glaze, served w fries	
GARLIC PRAWNS (GF)	36.90
Sizzling prawn hot pot of Napoli sauce served w toasted sourdough (chilli optional)	
CREAMY PRAWNS (GFO)	38.90
Sautéed garlic prawns + shallots in a creamy lemon sauce served on a bed of rice	
CHICKEN PARMIGIANA	32.90
Crumbed tender chicken breast, covered w Napoli	J-• /~
sauce + oven baked w a trio of cheeses + served w fries	
CHICKEN BOSCAIOLA (GFO)	36.90
Grilled chicken breast, sautéed bacon, mushrooms + shallots w a creamy white sauce served w veggies + baby potatoes	0
ول المراجع الم المراجع المراجع	Le la
SIDES + EXTRAS	

SIDES TO BE SERVED WITH A MAIN MEAL

			1.1
Fries	6.50	Tender lamb pieces prawns	9
Garden salad	9	prosciutto	
Sautéed greens w almonds	14	Salami bacon (2 rashers)	6
Hash Brown	4	Lamb skewer	15)
Mushroom sauce tzatziki	5	Chicken skewer	13
feta labneh	-	Grilled salmon fillet	18
Halloumi avocado falafel	8	Sauce	0.6
Chicken smoked salmon	9	Hash Brown Puffs I Waffle Fries	6.5
spicy lamb sausage		VINTAGE FAVOURITES	- D
	d the second sec		

ΓÆ

ALL DAY BREAKFAST MENU

AVAILABLE FROM 8AM TO CLOSE

PANCAKES

24.50

Oreo & Nutella hotcake: Plain hotcakes w/crushed Oreo & Nutella, cream, anglaise & vanilla gelato

Biscoff hotcake: Plain hotcakes w/ biscoff spread & crumble, cream, anglaise & vanilla gelato

Maple Hotcake \$23.90

Maple syrup hotcakes served w/ butter, cream, honey, vanilla anglaise & vanilla gelato

Banana Belgian Hotcakes: Belgian milk chocolate & banana hotcakes served w/ cream, vanilla anglaise & vanilla gelato

BRUSCHETTA

18.50

Ъ

Avo & eggs Bruschetta: Woodfire Italian bread w/ smashed feta avocado, cherry tomatoes, watermelon radish & poached eggs

Monte Cristo Bruschetta: Woodfire Italian bread w/smashed feta avocado, grilled haloumi, roasted tomato & poached eggs

The Vintage Bruschetta: Woodfire Italian bread w/smashed feta avocado, bacon, roasted tomato, hollandaise sauce, sprinkled paprika, sesame seed & poached eggs

VINTAGE WAFFLE TOWER

Belgian waffles w chocolate + peanut butter, banana, berries, lemon curd, salted caramel, vanilla ice cream + fairy floss

THE SECRET GARDEN

24.90

24.90

Edible garden in a pot w vanilla panna cotta, whipped Cream, strawberry coulis, lemon curd, seasonal fruits topped w chocolate soil + chocolate rocks

LOADED HASH BROWN PUFFS 23.90

Crispy bacon, chilli pesto, shallots, hollandaise & melted cheddar

CHICKEN TOASTIE

22.50

26.90

Toasted Turkish bread, mozzarella, truffle mayo, smashed avocado, sun-dried tomatoes, fresh rocket w/ pulled chicken, potato chips & aioli dip

STEAK SANDWICH

Toasted Turkish bread, mustard, tomato ketchup, cabbage & carrot slaw, pulled beef, mozzarella cheese, caramelised onion, tomato, beetroot, pesto, dill pickles w waffle fries & aioli dips

BREAKFAST EXTRAS

SIDES TO BE SERVED WITH A MAIN MEAL

1/2 avocado halloumi (2 pieces) smoked salmon spicy lamb sausage	7
scrambled eggs bacon (2 rashers)	6
chorizo labneh Persian feta mushroom baby spinach roast tomatoes	5
poached egg fried egg hollandaise sauce	3
hash brown (2 triangles)	4
gluten free bread	3
sauces	0.6
Baked Beans	3
hash brown puffs	6.5
waffle fries	6.5

VINTAGE FAVOURITES

DF: Dairy Free | GF: Gluten Free | GFO: Gluten Free Option available | V: Vegetarian | VGN: Vegan | Spicy *Za'atar is a Mediterranean blend of dried thyme, oregano, sumac +

sesame seeds.

** Dukkah is an Egyptian dry mix of roasted nuts, seeds and spices. All breads are baked in house except our gluten free bread + pita bread.

All eggs are free range.



LADIES & GENTLEMEN KIDS (UNDER 12)

\$55 PER PERSON \$35 PER CHILD

-MINIMUM SPEND APPLIES FOR PRIVATE FUNCTIONS -20% SURCHARGE APPLIES ON WEEKENDS -KIDS EXCLUDED TO SURCHARGE

Exclusive to The Vintage Secret Garden, we would like to introduce HIGH CHEESE,

a delightful 2 tier cheeseboard and gourmet grazing plate of a variety connoisseur cheeses, curated meats, stuffed olives and peppers, woodfired bread, arancini balls, spinach & ricotta pastitsies, fruit, nuts, dips, chocolate and crackers.



\$79 per person (minimum 2 ppl)



LET US HOST YOUR NEXT EVENT

Whether you're planning an intimate gathering or a grand event for up to 200 guests, we've got you covered.

Host your event in our whimsical outdoor garden or our unique private function room.

Our in-house event coordinator will work closely with you to turn your vision into a reality. We're here for every step of the planning process, ensuring your event is unforgettable.



Head to our Events Page to view more details

-10% Surcharge applies on weekends & 15% on public holidays
-1.5% charge applies to all credit card transactions
-\$4.5 pp cakeage fee applies
-No spilt bills on weekends & peak hours
-All care is taken in our kitchen however traces of gluten, nuts and dairy may be present.
We do not guarantee for severe allergy conditions.



Scan code to leave feedback