



DINE IN or TAKEAWAY

SERVING DAILY
BREAKFAST 7AM - 11AM
LUNCH & DINNER 11AM - 9:30PM

Garden to Plate. Casual by Nature.

Simple food, done well.

At The Cart, we take the same garden grown produce and local connections you'll find at The Green Dining and serve it in a more relaxed, grab & go style.

A 15% surcharge applies on public holidays.

🔔 Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

V Vegetarian | VG Vegan | A Alternate Available
(A) Australian | (I) International
DFP Dairy Free Prepared

BREAKFAST

Served 7am - 11am

Add to any breakfast:

Bacon + 6 | Avocado + 5 | Smoked Salmon (l) + 8

BREAKY BRIOCHE BURGER 16

Bacon, fried egg, potato rosti, American cheese,
Figjam & Co tomato and purslane relish

BIG BREAKFAST 18

2 eggs cooked your way, potato rosti, parmesan
tomato, grilled mushrooms, wilted spinach,
sourdough and hollandaise sauce

EGGS BENNY 18

Poached eggs, baby spinach, potato rosti,
blistered tomatoes and hollandaise sauce

HAM & EGG BAGEL 16

Toasted bagel topped with cream cheese,
lettuce, grilled ham, fried egg and sriracha aioli

CHOC CHIP PANCAKES 16

Choc chip pancakes, strawberries, banana,
maple syrup and vanilla ice cream

COCONUT YOGHURT GRANOLA DFP 16

BSKT Davidson plum and strawberry gum
granola, coconut yoghurt and seasonal fruits

RAISIN TOAST 8

Thick cut raisin toast, butter and preserves

COCKTAILS

MERCURE MICROPOLITAN

Micropolitan 18

Ink Gin, elderflower, honey, lemon and tonic

Virgin Micropolitan 16

Iced Tea, honey, lemon and tonic

ZERO-PROOF CLASSICS 16

*Made with non-alcoholic spirits. Prepared
exactly like the originals just without the alcohol*

Mojito

White Rum Alternative, lime, mint, soda

Piña Colada Shaken

White Rum Alternative, coconut, pineapple

Espresso Martini

Coffee Liqueur Alternative, espresso, caramel

Pink Gin Sour

Pink Gin Alternative, lime, wonderfoam

Margarita

Tequila Alternative, lime, orange

Gold Rush

Bourbon Alternative, honey, lemon

COCKTAILS

CLASSICS

20

Mojito

White Rum, lime, mint, soda

Margarita

Tequila, cointreau, lime

Piña Colada Shaken

White Rum, coconut, pineapple

Aperol Spritz

Aperol, prosecco, soda

Amaretto Sour

Amaretto, lime, wonderfoam

SIGNATURE

22

Pash'in Plume

Passionfruit Liquor, vanilla vodka, pineapple juice

Blossom Daquiri

White Rum, elderflower liqueur, lime

Golden Temptation

Bourbon, butterscotch, passionfruit, lemon

Berry Bloom Fizz

Wildflower Signature Gin, berries, vanilla, soda

LOCAL



19

Featuring spirits from Tamborine Mountain Distillery, our cocktails are crafted with local character and fresh, garden inspired flavour

Limoncello Spritz

Limoncello, prosecco, soda

Wild Plum Fizz

Forest Plum Liqueur, gin, soda

Wattle Toffee Espresso Martini

Wattle Toffee Liqueur, vodka, espresso

Myrtle Midori Sour

Lemon Myrtle Vodka, midori, wonderfoam

HOT & COLD DRINKS

COFFEE & TEA

Small

6

Large

7

Iced

7

Flat White, Latte, Cappuccino, Piccolo, Long Black, Hot Chocolate, Chai Latte, Dirty Chai Latte, Mocha

English Breakfast, Earl Grey, Chamomile, Green, Peppermint

Double espresso, Macchiato

5.50

Dilmah Iced Tea Can

6

Peach

Lemon

BABY CHINO

2

EXTRA SYRUP

0.50

Caramel, Vanilla, Hazelnut, Honey

ALTERNATIVE MILK

1

Soy, Almond, Oat, Lactose Free

ICED COFFEE

10

Ice cream, Milk of your choice, Espresso

MILKSHAKE

9

Ice cream, Milk of your choice,

Chocolate, Caramel, Strawberry or Vanilla

SMOOTHIES

9

Coastal Green

Mango, spinach, lime, apple, broccoli, coconut, avocado, ginger

Berry Breeze

Raspberry, blackberry, strawberry, apple

Tropical Pause

Passionfruit, mango, pineapple, apple

JUICE

7

Bottled Organic Cold Pressed

Apple, Orange or Pineapple

Glass of Juice

5

Jug of Juice

25

Apple, Orange, Pineapple, Cranberry, Tomato

WATER

Mercure Still 450ml

6

Mercure Sparkling 450ml

6

SNACKS & STARTERS

Small plates inspired by the garden and made to share

GARLIC CHEESE BREAD V VGA 14

Golden pizza bread loaded with melty mozzarella and Harvest Garden garlic herb butter

HERB & CHEESE COB PULL APART 16

Warm cob filled with creamy cheese, herbs from our garden, baked until golden

WING IT YOUR WAY GFP 18

12 juicy chicken wings tossed in Buffalo or BBQ sauce, served with ranch dip

SMOKEY CORN RIBS VGP, 🍷 16

Chargrilled corn brushed with garlic herb oil and glazed in house BBQ sauce

LOADED WAFFLE FRIES 16

Crispy waffle fries topped with cheese sauce, bacon crumble, chunky salsa, fresh herbs from the garden

CHICKEN DIPPERS 22

5 panko crumbed chicken tenders served with chips, ranch sauce

PROSCIUTTO WRAPPED BAKED BRIE 22

Toasted crostini, pear and chilli jam, drizzled with Hive & Harvest Seaside Honey



BOWL OF CHIPS V 10

Golden fried chips served with aioli

SPIRITS, APERITIFS

VODKA

Absolut Vanilla	13
Smirnoff	12
Grey Goose	14
Smirnoff Seltzer Can	15
Billsons Fruitangle Can	15
Wildflower Lamington	15

GIN

Tanqueray	13
Bombay Sapphire	13
Hendricks	14
Gordons	12
Gordons G&T Can	15
Ink	14
Wildflower Signature	14
Wildflower Pineapple & Habanero	14
Wildflower Pink Gin Fizz Can	12

RUM

Bundaberg	12
Bacardi	12
Sailor Jerry	13
Captain Morgan	13
Kraken	14
Bundaberg Rum & Coke Can	15

TEQUILA

1800 Blanco	12
1800 Resposado	14

SCOTCH WHISKEY

Canadian Club	11
Chivas Regal 12y	12
Glenfiddich 12y	15
Johnnie Walker Red	12
Johnnie Walker Black	14
Jameson	12

BOURBON

Jack Daniels	12
Jim Bean	12
Makers Mark	13
Wild Turkey	12
Basil Hayden	15
Jim Bean & Coke Can	15

SPIRITS, APERITIFS

BRANDY

Couvoiser VSOP	15
Hennessy VSOP	18

LIQUORS

Southern Comfort	13
Drambuie	10
Amaretto	10
Baileys	10
Chambord	10
Cointreau	10
Frangelico	10
Galliano Sambuca	10
Galliano Vanilla	10
Paraiso Lychee	9
Kahlua	10
Malibu	9
Midori	10
Pimms	10
St Germain Elderflower	10

PORT

Hanwood	16
Penfolds Grandfather	19
Galway Pipe	16

APERITIFS

Aperol	11
Campari	11

SOFT DRINKS

Can Coke, Coke Zero, Fanta, Sprite	4.5
Post Mix Coke, Coke Zero, Fanta Lemon, Ginger ale, Sprite, Soda Water, Tonic Water	4
FeverTree Mixer Elderflower Tonic, Mediterranean Tonic, Sicilian Lemon Soda, Grapefruit Soda, Ginger Beer	4.5
Pink Lemonade	4.5
Lemon Lime Bitter	4.5
Bundaberg Ginger Beer	6
Red Bull	5
Red Bull No sugar	5

SALADS

Add to any salad: Roasted Herb Chicken 6

Garlic Prawns (l) 8 | Smoked Salmon 8 | Avocado 5

CAESAR

19

Baby cos, mixed leaves, shaved parmesan, bacon, garlic croutons and soft boiled egg, finished with Caesar dressing

SWEET POTATO & CHICKPEA GFP, V

17

Roasted sweet potato and chickpeas, mixed leaves, roasted peppers, balsamic onion, fetta, lemon dressing

HARVEST GARDEN SALAD VGP, GFP

14

Mesclun leaves tossed with cherry tomatoes, cucumber, baby corn and crisp vegetables with green goddess dressing

CRISPY VEGETABLE DUMPLING SALAD V

19

Crispy dumplings with cabbage, capsicum, baby corn, cucumber, coriander, and a soy sesame dressing

FAVOURITES

Comfort classics with a fresh, garden led twist.

PASTA ALLA NORMA VGP GFA 25

Sourdough mafaldine tossed in tomato and eggplant sauce, finished with basil from our garden

MUSHROOM ALFREDO V 28

Exotic mushrooms, spinach tossed in creamy Alfredo sauce, finished with parmesan

GARLIC PRAWN PASTA (I) GFA 30

King prawns, fresh herbs, cherry tomatoes, garlic butter, tossed with spaghetti

Gluten free gnocchi available

FISH & CHIPS (I) 26

Beer battered flathead fillets with golden chips, lemon wedge, tartare

CHICKEN PARMY 32

Golden schnitzel, napoli sauce, gypsy ham and mozzarella, served with chips and garden salad

HARVEST GARDEN PARMY VGP, GFP 30

Panko crumbed polenta and sweetcorn schnitzel topped with roasted eggplant, napoli sauce, vegan cheese

Add grilled pineapple +2

BEER, CIDER

BEER ON TAP

	Schooner	Pint
XXXX Gold	9	11
Kirin Ichiban	13	15
Stone & Wood Pacific Ale	13	15
James Squire Lemon Squash	15	17

BEER BOTTLE

Hahn Premium Light	9
XXXX Summer	10
Hahn Super Dry	10
Hahn Gluten Free	10
Little Creatures Rogers Amber Ale	12
JS One Fifty Lashes Premium Pale Ale	12
Heineken	13
White Rabbit Dark Ale	13

BEER CAN

Guinness	14
Toohey's New	11

CIDER & GINGER BEER

James Squire Orchard Crush Apple	12
5 Seeds Cloudy Apple	11
James Squire Ginger Beer	13

ZERO BEER

Heaps Normal Another Lager Can	7
Heaps Normal Quiet XPA Can	
Heineken Zero	

WINE

CHAMPAGNE & SPARKLING	Glass Bottle	
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55
Veuve Clicquot Champagne, FRANCE		120

ROSÉ		
AIX, Provence, FRANCE	15	65
Witches Fall, Bird Dog, SA	14	55

WHITE WINE		
VIVO Sauvignon Blanc, Riverina, NSW	10	35
Vidal Reserve Sauvignon Blanc, NZ	13	55
Reislingfreak No3, Clare Valley, SA	14	60
The Luminist Pinot Gris SA	12	50
Provenance Chardonnay SA	12	50
Hesketh Moscato, Limestone Coast, SA	12	50

RED WINE		
Regional Reserve Pinot Noir, Yarra Valley VIC	12	50
Big Buffalo Pinot Noir, California, USA	15	65
Rockbare Click'99 Merlot SA	12	50
Bruno Shiraz, Barossa Valley, SA	14	60
VIVO Cabernet Sauvignon, Heathcote, NSW	10	35
Sanguine Inception Shiraz, Heathcote VIC		85
Giant Steps Pinot Noir, Yarra Valley, VIC		90

DESSERT WINE	(75ml) Glass	
Morris Wines Classic Tawny, Rutherglen VIC	8	40

ZERO WINE 200ML	10
Brown Brothers Prosecco, Milawa, VIC	
Brown Brothers Pinot Grigio, Milawa, VIC	
Brown Brothers Rose, Milawa, VIC	

PIZZAS 12"

CAJUN BRISKET	26
Spiced brisket, grilled onions, peppers, mozzarella	
CHICKEN & MUSHROOM	26
Roasted chicken, mushrooms, mozzarella, garlic sauce drizzle	
PINEAPPLE & HAM 	26
Gypsy ham, sweet pineapple, mozzarella	
MARGHERITA V	24
Napoli sauce, mozzarella, nut free basil pesto	
HOT HONEY PEPPERONI 	25
Pepperoni, mozzarella, drizzled with Honey Boys Hot Honey by Hive & Harvest	

BURGERS & BUNS

All burgers served with chips and sauce.	
Upgrade to waffle fries +2	
Loaded with bacon, salsa & cheese sauce +4.5	
Add-ons: Bacon 3 Fried Egg 3	
Grilled Pineapple 2 Smashed Avocado 3	
Extra Beef Patty 6	
BIG BITE BURGER GFA DFA	28
Angus beef, bacon, grilled pineapple, burger cheese, lime aioli, lettuce, tomato, pickled onion, smashed avocado	
CHEESEBURGER GFA DFA	24
Angus beef, melted cheese, lettuce, pickles, burger sauce	
PULLED BBQ ERYNGII BURGER VGP GFA	25
Shredded Eryngii in BBQ sauce, lettuce, tomato, apple slaw	
CRISPY CHICKEN BURGER	26
Crispy fried chicken breast with BBQ sauce, grilled pineapple, lettuce, slaw, sliced cheese	
PORK BAO BUNS	25
Pork adobo, slaw served with chips and spicy sriracha aioli	
PHILLY CHEESESTEAK	26
Grilled steak, onions, peppers, chiffonade lettuce, provolone and aioli on a stone baked roll	

KIDS MENU

Made with the same care - just smaller

STEAK PLATE GFP 16

Grilled steak, slaw, chips, tomato sauce

CHEESEBURGER GFA DFA 16

Beef patty, cheese, chips, tomato sauce

CHICKEN SCHNITZEL 16

Crunchy coated chicken breast, slaw, chips, tomato sauce

FISH & CHIPS 16

Lightly battered fish, slaw, chips, tomato sauce

DINO MARGHERITA PIZZA DFA 16

Dino-shaped cheese pizza, Napoli, mozzarella, slaw, chips

PASTA BOWL GFA DFA 16

Spaghetti bolognaise or tomato and eggplant (alla norma style), topped with parmesan

UPSIDE DOWN CONE 6.5

2 scoops vanilla ice cream, sprinkles, waffle cone and topping

SWEET FINISHES

BISCOFF CHEESECAKE CUPS 16

Crunchy Biscoff base with creamy vanilla & Biscoff cheesecake

WARM CHOCOLATE PUDDING VGP, GFP 16

Chocolate lava cake with strawberries and coconut ice cream

APPLE CRUMBLE DONUT VGP, GFP 16

Warm cinnamon donut topped with apple compote, shortbread crumble, and coconut cream

BANOFFEE TART GFP 16

Chocolate shortbread tart, layers of caramel and banana, finished with coconut cream and shaved chocolate

TAMBORINE MOUNTAIN GELATO CO GFP 9

Daily selection

CHEESE BOARD 32

Curated selection of local cheeses, artisan crackers, dried fruit and Gold Coast honey