



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.

 Chef's Garden Signature (Plant Based)
(A) Australian
(I) International
 Plant Forward
* See Dietary Note

*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.

A 15% surcharge applies on public holidays.

BREAKFAST Served 7am - 11am

COCONUT YOGHURT GRANOLA * 16

BSKT Davidson plum and strawberry gum granola, mango passionfruit compote and coconut yoghurt

RAISIN TOAST OR BANANA BREAD 8

Served with honey whipped butter

EGGS YOUR WAY 9

2 eggs cooked to your liking with thick cut toast

AVOCADO TOAST 15

Beetroot hummus, pickled cherry tomatoes, sumac onion on thick cut toast

BREAKY BURGER 16

Hash brown, sausage patty, cheese, bacon jam topped with a fried egg on a brioche bun

THE CART BREAKFAST 16

2 eggs cooked your way, hash brown, grilled tomato, field mushroom, sauteed spinach, thick cut toast

EGGS BENNY 15

2 soft poached eggs, sauteed spinach, hollandaise sauce on a freshly baked croissant

Add to any breakfast:

Thick cut toast (l)	2	Hash brown	3
Avocado	5	Egg (l)	3
Smoked Salmon (l)	9	Grilled Tomato	3
Bacon	6		
Mushrooms	3		

KIDS BREAKFAST

Dippy egg & buttered toast 9

1 piece of white toast, 1 egg, 1 rasher of bacon 9

Vegemite and cheese sandwich 7

2 buttermilk pancakes, maple syrup, icecream, bananas, strawberries 15

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

GARLIC CHEESE BREAD 14

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

BBQ WINGS * 18

12 juicy chicken wings tossed in BBQ sauce, served with aioli

LOADED WAFFLE FRIES 16

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

CHICKEN DIPPERS 22

5 panko crumbed chicken tenders served with chips and aioli

PROSCIUTTO WRAPPED BAKED BRIE 20

Toasted crostini drizzled with Hive & Harvest Seaside Honey



BUSH DUKKAH SQUID (A) 22

Crispy fried squid lightly seasoned with salt, pepper, nut free dukkah, bush spices served with aioli and lime

BOWL OF CHIPS 10

Golden fried chips served with aioli

FAVOURITES

PASTA ALLA NORMA 28

Sourdough mafaldine tossed in tomato and eggplant sauce, finished with basil drizzle

PRAWN ALFREDO (I) 36

Garlic marinated king prawns tossed with fresh herbs, cherry tomatoes, spaghetti, and alfredo sauce

FISH & CHIPS (I) 29

Beer battered flathead fillets with golden chips, garden salad, lemon wedge, tartare sauce

CHICKEN PARMY 34

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

Add grilled pineapple 2

SALADS

*Add to any salad: Roasted Herb Chicken 6
Garlic Prawns (I) 12 | Smoked Salmon (I) 9*

CAESAR 19

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

SWEET POTATO & CHICKPEA * 18

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

HARVEST GARDEN SALAD * 15

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

PIZZAS 12"

CHICKEN PESTO 28

Marinated chicken, nut free pesto sauce, cherry tomato, shaved parmesan, garden herbs.

HAM & PINEAPPLE 26

Gypsy ham, sweet pineapple, mozzarella

MARGHERITA 25

Napoli sauce, mozzarella, nut free basil pesto

HOT HONEY PEPPERONI 26

Pepperoni, mozzarella, drizzled with Honey Boys Hot Honey by Hive & Harvest

BURGERS

All burgers served with chips and sauce.

Add-ons: Bacon 3 | Fried Egg 3 |
Grilled Pineapple 2 | Smashed Avocado 3 |
Extra Beef Patty 6

BIG BITE BURGER 28

Grain fed Angus beef, bacon, grilled pineapple, cheese, burger sauce, chiffonade lettuce, tomato, pickled onion on a brioche bun

VEGE BURGER 26

Garden vegetable patty, tomato and purslane relish, chiffonade lettuce, tomato, pickled onions, BBQ sauce served on a brioche bun

CRISPY CHICKEN BURGER 26

Crispy fried chicken breast, burger sauce, grilled pineapple, iceberg, cheese served on a brioche bun

PEPPER STEAK MELT 26

Freshly baked roll, grilled steak strips, cracked pepper sauce, chiffonade lettuce topped with melted provolone cheese

KIDS MENU

KIDS STEAK 16

Grilled steak served with chips, salad spirals and tomato sauce

CHEESEBURGER 16

Beef patty, melted cheese, tomato sauce & chips

CHICKEN TENDERS 16

Panko crumbed chicken tenders served with chips, salad spirals and tomato sauce

FISH & CHIPS (I) 16

Lightly battered fish served with chips, salad spirals & tomato sauce

PASTA 16

Spaghetti bolognaise or spaghetti alla norma topped with parmesan cheese

UPSIDE DOWN CONE 6.5

2 scoops vanilla ice cream, sprinkles, waffle cone and choice of chocolate, strawberry or caramel topping

DESSERTS

RASPBERRY TART

16

Shortcrust pastry filled with almond cream and raspberries topped with coconut ice cream and toasted almonds

CINNAMON AND GINGER PUDDING *

16

Warm cinnamon and ginger pudding with pineapple compote, strawberries, coconut ice cream and fresh strawberries

S'MORES WAFFLE FRIES

16

Golden Belgian waffle fries tossed in cinnamon sugar with toasted marshmallow gelato, chocolate sauce and biscuit crumb

SEASONAL ARTISAN GELATO *

9

Two scoops from today's selection of locally crafted Tamborine Mountain Gelato Co.

\$25 LUNCH SPECIALS

Includes a house beer, wine or soft drink.

Daily from 12:00pm to 2:00pm.

Available for dine in only.

WARM CHILLI BEEF SALAD *

Seared beef, mesclun, cucumber, sprouts, cherry tomato, baby corn with nam jim dressing

CHICKEN YIROS PLATE

Roast chicken, cucumber, pickled onion, mesclun, tzatziki, pita bread with chips

CALAMARI NOODLE BOWL *

Salt and pepper calamari, rice noodles, cucumber, crisp vegetables with sesame soy dressing

CHICKEN KATSU ROLL

Panko crumbed chicken, slaw, drizzled with katsu sauce on a baguette with chips

CHEESEBURGER

Wagyu beef patty, American cheese, lettuce, burger sauce on a brioche bun served with chips and tomato sauce

PUMPKIN THAI CURRY PIE *

Pumpkin and garden vegetables blended with a creamy coconut curry sauce in a gluten free pastry served with chips and garden salad

WINE

CHAMPAGNE & SPARKLING	Glass Bottle	
VIVO Brut, Riverina, NSW	10	35
Bandini Prosecco, Veneto, ITALY	13	55
Bollinger NV, 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	

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

COCKTAILS

CLASSICS

20

Margarita

Tequila, triple sec, lime juice

Piña Colada

White Rum, malibu, coconut cream, pineapple juice

Aperol Spritz

Aperol, prosecco, soda

Amaretto Sour

Amaretto, lemon juice, sugar, bitters

SIGNATURE

22

Pash'in Plume

Passionfruit Liqueur, vanilla vodka, pineapple juice

Strawberry Whiskey Sour

Bourbon, lemon, bitters, strawberries

Sunset Sailor

Sailor jerry spiced rum, triple sec, malibu, lime orange, passionfruit, bitters

LOCAL



19

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

Yuzucello Spritz

Yuzucello, limoncello, prosecco, soda

Frozen Lamington

Lamington vodka, baileys, frangelico, kahlua, coconut, chocolate

Wild Pink Fizz

Wild Plum Liqueur, pink gin, lemon, soda

Wattle Toffee Espresso Martini

Toffee Liqueur, vodka, espresso

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, lemon, wonderfoam

Margarita

Tequila Alternative, lime, orange

Gold Rush

Bourbon Alternative, honey, lemon

SPIRITS, APERITIFS

BRANDY	
Courvoisier VSOP	15
Hennessy VSOP	18
LIQUORS	
Southern Comfort	13
Drambuie	10
Amaretto	10
Baileys	10
Chambord	10
Cointreau	10
Frangelico	10
Galliano Vanilla	10
Paraiso Lychee	10
Kahlua	10
Malibu	10
Midori	10
Pimms	10
St Germain Elderflower	10
PORT	
Hanwood	
Penfolds Grandfather	16
Galway Pipe	19
APERITIFS	
Aperol	
Campari	11
	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

SPIRITS, APERITIFS

VODKA	
Absolut Vanilla	13
Smirnoff	12
Grey Goose	14
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 Pink Gin	14
Wildflower Pineapple & Habanero	14
RUM	
Bundaberg	12
Bacardi	12
Sailor Jerry	13
Kraken	14
Bundaberg Rum & Coke Can	15
TEQUILA	
1800 Blanco	12
1800 Reposado	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 Beam	12
Makers Mark	13
Wild Turkey	12
Basil Hayden	15
Jim Beam & Coke Can	15