

BREAKFAST (we use only free range eggs)

BIG BREAKFAST

bacon, eggs, mushrooms, grilled roma tomato, hash brown & sourdough toast 19.5

EGGS & TOAST (done your way)

w/ grilled roma tomato & sourdough toast 13

GRILLED ASPARAGUS

w/ poached eggs, smashed avocado & pepita seeds on soy linseed sourdough 17.5

SHAKSHUKA

mildly spicy tomato sauce cooked w/ onions & red peppers, topped w/ 2 soft poached eggs and sprinkled with fresh parsley, served w/ crusty sourdough toast 16

B.L.A.T.

bacon, lettuce, avocado & tomato served on turkish bread 16

EGGS BENEDICT

poached eggs, served on sourdough toast topped w/ hollandaise sauce

w/ shaved ham 18.5

w/ smoked salmon 18.5

w/ spinach 17.5

BELGIAN WAFFLES

served w/ fresh strawberries & nutella 15

BANANA BREAD

1 slice inch thick 6.5

CROISSANT

w/ nutella 6

w/ ham, cheese & tomato 11.5

SEASONAL FRUIT SALAD

w/ yoghurt and honey 13

TOAST

w/ soy & linseed, sourdough or turkish bread; w/ strawberry jam, citrus 5.5

marmalade, nutella, vegemite or peanut butter

gluten free extra \$1.00

SIDES

poached egg / hash brown / roasted tomato 2

grilled mushrooms / avocado 4.5

crispy bacon / smoked salmon 5

OUR APOLOGIES - NO CHANGES/SUBSTITUTIONS - NO SPILT BILLS

PLEASE NOTE

all prices inclusive of GST

BYO/coverage: 1.5 per person, 10% surcharge on public holidays, we

accept Eftpos, Visa, MasterCard, min. card spend \$20

WATSONS BAY
TeaGARDENS
Café

WE LOVE KIDS -

IN THE INTEREST OF THEIR SAFETY AND TO PRESERVE
THE ATMOSPHERE AND ENJOYMENT OF OTHERS
WE ASK THAT CHILDREN ARE SUPERVISED AT ALL TIMES.

B'FAST: Till 12 pm

Scrambled Eggs & Soldier Sticks	5.5
Bacon & Egg; w/ toast	8.5
Toasted Cheese Soldiers	4
Kiddy Sandwich; w/ ham, cheese & tomato	7.5
Kiddy Waffle; w/ strawberry & nutella	7.5

LUNCH: From 12 pm

Toasted Cheese Soldiers	4
Kiddy Sandwich; w/ ham, cheese & tomato	7.5
Penne Napoletana	8
Penne Bolognese	9
Chicken Strips & Chips	10.5
Cheeseburger & Chips	10.5
Battered Fish & Chips	12

STARTERS

GARLIC or HERB BREAD	7
BRUSCHETTA italian bread topped w/ fresh tomato, garlic, basil & extra virgin olive oil	12
GRILLED BABY OCTOPUS served w/ a julienne of vegies, balsamic & lemon dressing	19
ARANCINI SICILIANI slow cooked beef ragu, peas and mozzarella rice balls Served w/ a mozzarella sauce	15
CHIPS	7.5
SWEET POTATO CHIPS	8.5
WEDGES w/ sour cream & sweet chilli	10.5

PASTA

FETTUCCHINE PRAWNS w/ prawns, cherry tomatoes, garlic, a touch of chilli & white wine	26.5
DUCK RAVIOLI w/ pumpkin ragu & sage	24
EGGPLANT PARMIGIANA layers of grilled eggplant w/ napoletana sauce, parmesan, ricotta & fresh basil (GF)	22.5

SEAFOOD

BLACK MUSSELS in a white wine, touch of chilli & napoletana sauce served w/ rustic bread	21
FISH & CHIPS beer battered flathead w/ chips & homemade tartar sauce	26.5
WHITE BAIT FRITTERS pan-fried, served w/ aioli on a bed of rocket	20.5
SALT & PEPPER SQUID dusted in seasoned flour, served w/ homemade tartar sauce	20.5
SEAFOOD PLATTER COMBO (FOR 2) beer battered flathead, calamari, whitebait, grilled octopus & king prawns. Served w/ chips & homemade tartar sauce	50

SALADS

GRILLED MARINATED LAMB SALAD baby spinach, roasted tomatoes, artichokes, walnuts & fetta cheese w/ a balsamic glaze	22
GRILLED CHICKEN QUINOA SALAD mixed lettuce, roasted pumpkin, beetroot, avocado & pepita seeds	19.5
GRILLED PRAWNS SALAD rocket, avocado, fresh capsicums cucumber & cherry tomatoes	20.5
SMOKED SALMON SALAD rocket, artichokes, cherry tomatoes, goats cheese, avocado, cucumber & spanish onion	19.5
GARDEN SALAD mixed lettuce, cherry tomatoes, cucumber, carrots & onion	12.5

All salads served w/ an extra virgin olive oil, seeded mustard & balsamic vinegar dressing

PANINI

HOUSE BURGER chicken tenderloin schnitzel, smashed avocado, tasty cheese, lettuce & sweet chilli sauce, served on a milk bun w/ sweet potato chips	23
GRILLED BARRAMUNDI BURGER rocket, tomato, cucumber & tartar sauce, served on a milk bun w/ chips	24.5

Gluten free options available

DESSERTS

HOMEMADE SCONES 2 per serve, w/ strawberry jam & fresh cream	7.5
CAKES Homemade tiramisu, frangipani apricot, french lemon tart, frangipani pear or blueberry crumble. All cakes served w/ fresh cream	8
AFFOGATO vanilla gelato topped w/ espresso coffee	7.5
GELATO per scoop	4.5

DRINKS

COFFEE cappuccino, flat white, latte, long black	3.8
short black, macchiato	3
mocha, hot chocolate	4.4
soy, decaf, strong, mug	.5
LOOSE LEAF TEA english breakfast, irish breakfast, earl grey, peppermint, chamomile or green tea	3.8
FRESHLY SQUEEZED JUICE (max. selection of 3) orange, carrot, apple, pineapple, celery, watermelon or ginger	7
SMOOTHIE w/ fresh fruit, honey, ice cream & milk (strawberry, banana or mixed)	7
MILKSHAKE chocolate, strawberry, vanilla, caramel or banana	6
ICED DRINKS chocolate, coffee or mocha w/ vanilla ice cream and whipped cream	7
SOFTDRINKS peps, peps max or lemonade	4
AGRUM blood orange or citrus blend	4.5
LEMON LIME & BITTERS	4.5
BOTTLED JUICE orange or apple	4
ITALIAN DRINKS chinotto, limonata or aranciata	4
SPARKLING OR STILL 500ml	5

PLEASE NOTE: no change to the menu, all prices inclusive of GST. BYO/cakeage: 1.5 per person, 10% surcharge on public holidays, we accept Eftpos, Visa, Mastercard, min. card spend \$20. No split bills, one bill per table

