

Caesar Salad - \$17.99

Cos, Parmesan, Caesar Dressing, Veg Crispy Chik'N, Croutons, Veg Bacon, Poached Egg

Yasai Japanese Salad - \$16.99

Crispy Veg Chik'N, Japanese Slaw, Alfalfa, Baby Cos, Leaves of the Gods, Yuzu Shiro Dressing

Korean Dumpling Salad - \$16.99

Fried Veg Dumplings, Crisp Red Cabbage, Julienned Carrots, Cool Cucumber, Fresh Spring Onions, Tossed in a Zesty Sesame-Ginger Dressing

Malaysian Curry Puffs (2pcs)+ Asian Salad - \$14.99

Golden Flaky Pastry, Fragrant Spices Potatoes, Sweet Chilli Sauce, Salad

Golden Malaysian Curry Puffs (4pcs) \$11.99

Golden Pastry, Fragrant Spices Potatoes, Sweet Chilli Sauce

Spring Rolls (3 pcs) & Sweet Chilli Sauce- \$9.99

Savoury Filling of Cabbage, Carrot, Onion, Green Bean Wrapped in a Thin, Crispy Wrapper



Malaysian Laksa Noodles - \$21.99

A Rich, Aromatic Coconut Curry Noodles Soup, Puff Tofu, Bean Sprouts, Mushroom, Spinach, Veg Chik'n

Shoyu Ramen Noodles - \$22.99

A Rich Aromatic Broth with White Miso, Mushrooms, Sweet Corn, Plant Protein, Bok Choy, Spring Onion, Lotus Root, Ajitama Egg

Thai Green Curry + Rice - \$22.99

Fragrant Coconut & Green Herbs, Eggplant, Plant Protein,
Bamboo Shoots, Served with Jasmine Rice & Veg Chik'n Skewers

Japanese Katsu Curry - \$22.99

Rich Curry Sauce Simmered with Aromatic Spices, Served with Steamed Rice, Crispy Chik'n Katsu & Slaw

Korean Bibimbap Bowl - \$21.99

A warm rice bowl topped with Assorted Veggies, Gochujang Sauce, Egg, Stir-fry plant proteins



ALL DAY BREAKFAST 💹 🕝

English Breakfast \$25.99

Grilled Tomatoes, Sauteed Mushrooms, Baked Beans, Two Poached Free-Range Eggs, Hash brown, Sausage, Toast

Smoky Shakshuka \$21.99

A North African-inspired dish of Two Free-Range Eggs Gently Poached in a Rich Smoky Tomato & Roasted Pepper Stew, Crumbled Feta, Wholemeal Pita

Eggs Benedict \$22.99

Two Poached Free-Range Eggs, Vacons, Toasted English Muffins, Sauteed Spinach, Hollandaise Sauce

Green Goddess Smash \$23.99

Smashed Avo, Two Poached Free-Range Eggs, Whipped Feta, Vacons, Microgreen, Ciabata, Balsamic Glaze

MEXICAN BURRITO 🧶 🙆



Classic Chik'n Burrito - Large 12" - \$16.99

Delicious Veg Chicken, Mexican Rice, Pinto Beans, Baby Cos, Cheese, Sour Cream, Salsa, Garlic Aioli

BBQ Jack Burrito - Large 12" - \$16.99

Tender Slow-Cooked Young Jackfruit, Mexican Rice, Pinto Beans, Baby Cos, Cheese, Sour Cream, Salsa, Smoky BBQ Sauce

The Ultimate Burrito - Large 12" - \$17.49

Nutritious Veg Mince, Pinto Beans, Rice, Baby Cos, Cheese, Sour Cream, Salsa, Chipotle Crème

Avocado Goodness - Large 12" - \$16.99

Mexican Rice, Pinto Beans, Baby Cos, Cheese, Sour Cream, Salsa, Chipotle Crème, Guacamole

VIETNAMESE BANH MI 💹 盆

BBQ Jack Banh Mi - \$14.99

Tender Slow-Cooked Jackfruit, Cucumber, Cilantro, Cos, Roasted Peppers Pate, Sweet & Tangy Sauce, V.N Pickle (Daikon & Carrots)

Crispy Chik'n Katsu Bahn Mi - \$14.99

Veg Katsu, Tangy Vietnamese Pickle (Daikon & Carrots), Cucumb<mark>er,</mark> Cilantro, Cos, Roasted Peppers Pate, Sriracha Mayo

Protein Rich Bahn Mi - \$15.49

Delicious Veg Mince, Tangy Vietnamese Pickle (Daikon & Carrots), Cucumber, Coriander, Cos, Roasted Peppers Pate, Cilantro Lime



BAKED POTATO

Delicious Sea Salt Baked Spuds "Hearty, Classic & Comforting"

Katsu Crunch Jacket - \$16.99

Diced Crispy & Tender Veg Chik'N Katsu, Asian Slaw, Cheddar, Katsu Sauce, Spring Onions

Bolognese Alla Casa - \$16.99

Veg Mince Bolognese, Mozzarella, Pickled Red Onions, Sour Cream, Spring Onions, Whipped Parsley Butter

BBQ Jack Stack - \$16.99

Tender & Slow-Cooked Sweet & Tangy BBQ Young Jackfruit, Pineapple Slaw, Smoked Cheddar, Red Onions, Sour Cream, BBQ Sauce

Chilli Con Carne - \$16.99

Creamy Herb Butter, Jalapenos, Slaw, Lime Crema, Fresh Salsa, Chipotle Mayo, Veg Chilli Con Carne

Hammy Hug Jacket - \$17.99

Veg Diced Ham, Poached Egg (MED), Creamy Cheese Sauce, Onion Ring, Diced Pickle, Sour Cream, Spring Onions

British Classic - \$17.99

Baked Beans, Poached Egg, Veg Diced Ham, Whipped Parsley Butter, Grated Cheddar, Pickled Red Onions, HP Sauce, Spring Onions

The Earthy Embrace - \$17.99

Truffle-Infused Creamy Mushroom, Smoked Cheddar, Thyme Butter, Veg Diced Ham, Fried Shallots, Slaw, Caramelised Onions

Extras

Poached Egg **\$3 each** Slaw **\$1.50** Grated Mozzarella \$2 Creamy Mushroom \$3.50 Onion Rings \$1 each



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Garden To Gourmet



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Add \$2 for a Soft Drink







