Kitchen Garden at Rodney's



We love local growers and suppliers and buy local as much as possible. Our eggs are from Majura Valley Egg Farm. We also grow our own herbs and edible flowers.

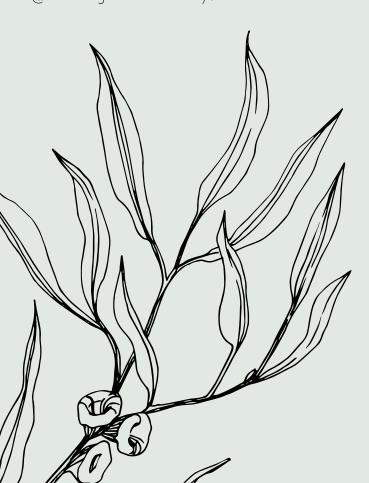
Please order and pay at the counter & check the number on your table prior to ordering.

Let us know of any allergies when you are ordering.

15% surcharge on public holidays

Corkage \$12 Per Bottle & Cakeage \$2 PP

Follow us on Facebook or Instagram @kitchengardenatrodneys



COFFEE & TEA

SEVEN MILES ORGANIC + FAIR TRADE LEAF & BERRY BEANS

Flat White, Latte, Cappuccino - Cup \$5 - Mug \$5.90 Short Black, Long Black, Piccolo latte \$4.50

Bonsoy - Lactose Free - Almond - Oat Milk - Extra Shot Caramel Syrup - Vanilla Syrup - Hazelnut \$1

Babycino \$2

Belgium Hot Chocolate - Mocha - Mars Bar Coffee \$6

Real Chai Tea Served on Bonsoy \$6

Real Chai Latte \$6

Affogato \$6

Iced Coffee - Iced Chocolate \$9

Iced Latte - Iced Long Black \$7

POT ORGANIC TEA \$6

English Breakfast - Earl Grey - Green Blossom - Mint Fusion - Lemon Grass and Ginger - Chamomile

SWEETS

We Have a Large Selection of Cakes, Slices + Muffins in the Fridge Located Next to the Till. Cakes \$9 - Slices & Muffins \$6

SCONES \$10

Two Scones with Jam & Fresh Cream

DEVONSHIRE TEA \$14

Two Scones with Jam & Cream with Tea or Small Coffee (+ 1 Upgrade to Mug, Chai Tea, Chai Latte or Hot Chocolate)



FROM THE KITCHEN

Served From 9am - 3pm V = Vegetarian GF = Gluten Free GFO = Gluten Free option available VGO = Vegan Option

TOASTED SOURDOUGH OR RAISIN TOAST \$10

Jam - Butter (V) (GF) (VGO)

EGGS ON SOURDOUGH \$14

Poached, Scrambled or Fried (V) (GFO)

SIDES

Bacon - Chipolata Sausages - Smoked Salmon -Halloumi \$6 each

Mushroom - Tomato - Spinach - Hash - Avo \$5 each

Chilli Jam - Hollandaise - Egg \$3 each

EGGS BENNY

Ham or Bacon \$22 Smoked Salmon \$24 Spinach (V) \$19

SAUTÉED MUSHROOMS \$22

Toasted Sourdough - Goat's

Cheese - Rocket - Poached Egg (V) (GFO)

Add Avo \$5 - Add Bacon \$6 - Add Hash \$5

Vegan option - Swap goats cheese + egg for avo + vegan cheese +3 (VGO)

GARDENERS BREAKFAST \$30

Toasted Sourdough With Two Poached Eggs - Bacon -Chipolata Sausage - Hash brown - Mushrooms -Roasted Tomato (GFO)

VEGGIE BREKKY \$27

Toasted Sourdough With Two Poached Eggs - Hash Brown - Avocado - Spinach - Roasted Tomato -Mushrooms (VO) (GFO) Add Halloumi \$6

SALMON + COUS COUS SALAD \$33

Pan Fried Salmon Fillet - Cous Cous - Currants -Pine Nuts - Fresh Herbs - Lemony Yoghurt

YOGHURT BATTERED FISH + CHIPS \$28

Yoghurt Battered Fresh Fish - Chips - Fresh Salad - Homemade Tartare

GOURMET BEEF BURGER \$25

Lettuce - Tomato - Onion - Beetroot - Pickle Aioli -Swiss Cheese - Chips (GFO) Add Bacon 3

PIZZA - Check Out The Specials Menu For Today's Flavour

GARDENERS BOARD \$29

Dip - Cured Meats - Cheese - Pickled Vegetables - Bread - House Made Relish (GFO)

BOWL OF CHIPS \$12

Lemon Pepper - Aioli - Tomato Sauce (V)

KIDS MENU

EGG + BACON \$12

Fried, Scrambled or Poached Egg Served on Toast

PANCAKES WITH MAPLE SYRUP \$13

SPAGHETTI BOLOGNESE \$13

FISH & CHIPS \$14

HAM & CHEESE PIZZA \$12

LUNCH BOX \$12

Choice of Sandwich, Sultanas, Cheese, Fruit Box & Chocolate Treat