



The Vintage

SECRET GARDEN

Restaurant • Weddings • Events

Menu

OPEN 7 DAYS BREAKFAST + LUNCH
DINNER ON FRIDAY TO SUNDAY NIGHTS



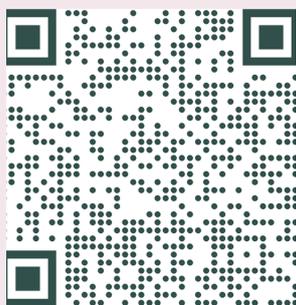
PH: 02 9653 1500



info@thevintagesecretgarden.com.au



@thevintage.secretgarden



Head to our events page by scanning QR code

www.thevintagesecretgarden.com.au

353 Galston Road, Galston, NSW 2159

FOR THE LOVE OF FAMILY

Version OCT 2025

◆ MAIN MENU ◆

AVAILABLE FROM 11:30AM TO CLOSE

Vintage Shares | Starters

WOODFIRE BREAD (DF) \$ 11.50
Warm woodfired bread brushed with oregano and rosemary salt, served with sundried tomato dip and balsamic olive oil

GARLIC BREAD (2 SLICES) \$ 12.90
Toasted sourdough layered with house-made garlic butter
---Add extra cheese \$2.5

BRUSCHETTA \$ 16.90
Fresh tomato, garlic, basil, and red onion on 2x toasted sourdough, drizzled with olive oil and balsamic glaze

CRISPY HALLOUMI BRUSCHETTA 🍷 \$ 17.50
2x toasted sourdough topped with grilled halloumi, cherry tomatoes, avocado, basil, oregano, & balsamic glaze

MEDITERRANEAN MEZZE PLATTER 🍷 \$ 22.50
A delightful selection of houmous, tzatziki, marinated olives, & grilled halloumi, served w/ warm pita bread & crisp grissini
---Add salami \$6 | Add prosciutto \$9

ZUCCHINI FLOWERS \$ 21.90
Crisp tempura 4 x zucchini flowers filled with whipped goat cheese and mascarpone cream

VINTAGE ARANCINI 🍷 \$ 16.90
House-made 4x Italian rice balls filled with cheese and herbs, served with napolitana sauce & topped with parmesan

CHEESY MOZZARELLA STICKS \$ 16.90
Golden fried 8x mozzarella sticks served w/ your choice of peri-peri sauce or aioli

CHICKEN WINGS \$ 19.50
Crispy fried 8x chicken wings served your way accompanied by aioli
---Choice of Buffalo, or BBQ

BABY CALAMARI \$ 27.50
Lightly seasoned salt and pepper calamari served with fries, lemon, and aioli

WEDGES (V) \$ 14.90
Golden potato wedges served w/ sour cream and sweet chilli sauce

SWEET POTATO FRIES (GF, V) \$ 14.90
Crispy sweet potato fries served with creamy aioli

FRENCH FRIES (GFO, V) \$ 13.50
Classic golden fries served with aioli |
---Add extra Feta \$3

TRUFFLE FRIES (GFO, V) \$ 14.90
Seasoned fries tossed in truffle oil & parmesan, served w/ aioli

Burgers | Wraps | Sandwiches

AUSSIE BURGER (GFO) \$ 28.50
Juicy beef patty stacked with cheese slice, caramelised onion, pineapple, beetroot, and oak lettuce, finished with smoky BBQ and aioli. Served with fries + aioli

CHICKEN BURGER (GFO) 🍷 \$ 23.90
Grilled chicken breast with oak lettuce, tomato, cheese slice, and pickles, layered on a soft milk bun with peri mayo and aioli. Served with fries + aioli

VINTAGE SCHNITZY BURGER \$ 24.50
Golden crumbed chicken breast with avocado, tomato, cheese slice, oak lettuce, and peri mayo on a milk bun. Served with fries + aioli

VEGGIE BURGER (V, GFO) 🍷 \$ 21.90
Crispy veggie patty with oak lettuce, tomato, onion, cheese slice, pickle and peri mayo layered on toasted milk bun. Served with fries + aioli

CLASSIC REVIVAL CHICKEN WRAP \$ 24.95
Grilled chicken with roasted capsicum, tomato, lettuce, Spanish onion, and pickles, dressed in a zesty chilli mayo. Served with fries + aioli

MEDITERRANEAN WRAP 🍷 \$ 27.50
Tender lamb pieces with cabbage, lettuce, cucumber, and Spanish onion, finished with house-made tzatziki in a warm wrap. Served with fries + aioli.

LUNCH/DINNER SIDES + EXTRAS

SIDES TO BE SERVED WITH A MAIN MEAL
FROM 11:30AM TILL CLOSE

Sautéed greens w almonds	9	Tender lamb pieces	8
Mushroom sauce tzatziki feta labneh	5	prawns prosciutto	9
Halloumi avocado falafel	8	Salami	6
Chicken tender smoked salmon	8	Lamb skewer	15
		Chicken skewer	13
		Sauce (BBQ, Tomato, Aoli, peri peri, tarte)	0.9
		CHilli flakes or chilli oil	0.5

VINTAGE FAVOURITES 🍷

DF: Dairy Free | GF: Gluten Free | GFO: Gluten Free Option available
| V: Vegetarian | VGN: Vegan | Spicy 🌶️

*Za'atar is a Mediterranean blend of dried thyme, oregano, sumac + sesame seeds.

** Dukkah is an Egyptian dry mix of roasted nuts, seeds and spices.

All eggs are free range.

◆ MAIN MENU ◆

AVAILABLE FROM 11:30AM TO CLOSE

FALAFEL WRAP (V, DF, VGN) \$ 22.90

House-made falafel with creamy hummus, crisp lettuce, tomato, pickled cucumber, and turnips, all wrapped in soft flatbread. Served with fries + aioli dip
GFO option: Available **\$3.5**

STEAK SANDWICH (PULLED BEEF) \$ 29.50

Toasted panini bread filled with tender pulled beef, mozzarella, caramelised onion, tomato, beetroot, pesto, cabbage & carrot slaw, finished with mustard and tomato ketchup. Served with fries + aioli dip

CHICKEN TOASTIE \$ 24.90

Toasted Turkish bread loaded with pulled chicken, smashed avocado, sun-dried tomatoes, fresh rocket, mozzarella, and aioli. Served with fries + aioli dip.

Salads | Stacks

ADD YOUR FAVOURITE TO ANY SALAD:

HALLOUMI or AVOCADO **\$6.5**

CHICKEN, TENDER LAMB PIECES, SMOKED SALMON **\$8**

GREEK SALAD (GF, VGN, V) \$ 21.50

Mixed leaves with tomato, cucumber, olives, capsicum, Spanish onion, and Persian feta, dressed with a light vinaigrette

CAESAR SALAD \$ 21.50

Crisp cos lettuce tossed with croutons, bacon, parmesan, Caesar dressing, and a soft-boiled egg

PUMPKIN & HALLOUMI SALAD (GF, V) \$ 23.50

A vibrant mix of rocket, halloumi, roasted pumpkin, cherry tomatoes, quinoa, radish, walnuts, and pomegranate, drizzled with apple cider & honey vinaigrette

LAMB THAI SALAD (GF) \$ 28.90

Tender lamb tossed with rocket, roasted pumpkin, red cabbage, beetroot, Spanish onion, cherry tomatoes, feta, and pine nuts, finished with a sweet chilli Asian dressing

GRILLED CHICKEN SALAD (GF) \$ 26.50

Grilled chicken breast served with cos lettuce, baby spinach, avocado, cherry tomatoes, red onion, semi-dried tomatoes, roasted capsicum, cucumber, and feta, dressed with zesty lemon vinaigrette

CHICKEN AVO STACK (GFO) \$ 26.50

Grilled chicken layered with truffled aioli, melted cheese fondue, avocado, oak lettuce, tomato, and crispy kale on toasted sourdough

VEGAN STACK (GFO, DF, VGN, V) \$ 25.90

Toasted sourdough topped with a vegan rice patty, hummus, roasted pumpkin, beetroot relish, baby spinach, and broccolini, finished with sweet potato crisps

Seafood | Grill

FISH & CHIPS \$ 24.90

Golden beer-battered fish fillets served with crispy fries, house tartare & lemon

CREAMY GARLIC PRAWNS (GFO) \$ 37.50

Juicy prawns sautéed with garlic and shallots, simmered in a silky cream sauce, and served on a bed of fragrant rice

GRILLED BARRAMUNDI (GF, DF) \$ 37.50

Cone Bay barramundi fillet grilled to perfection, served with sautéed greens and a zesty lemon sauce

GRILLED SALMON (GF, DF) \$ 35.90

Perfectly grilled salmon fillet served with sautéed greens, baby potatoes, toasted pepitas, and almonds, finished with lemon

SOUVLAKI SKEWERS FOR TWO (GFO) \$ 59.90

Mix skewers of tender lamb, chicken, and spicy lamb sausage with grilled halloumi, crisp Greek salad, fries, toasted pita bread served with tzatziki

THE LITTLE GREEK PLATE (GFO) \$ 30.90/ 36.90

Served with tzatziki, halloumi, fries, pita bread, and a fresh Greek salad

---Choice of Chicken 30.90 | Tender lamb 36.90

CHICKEN SCHNITZEL \$ 24.90

Crispy crumbed chicken breast served with golden fries, Greek salad, and a side of aioli dip

---Add creamy mushroom sauce **\$5**

CHICKEN PARMIGIANA \$ 27.50

Crisp crumbed chicken breast topped with Napoli sauce and oven baked w trio of melted cheeses, served with fries, Greek salad, and aioli dip

CHICKEN BOSCAIOLA (GFO) \$ 29.50

Grilled chicken breast, sautéed bacon, mushrooms and shallots in a rich creamy white sauce, served with seasonal vegetables and baby potatoes

SCOTCH FILLET (GF) \$ 47.50

350g premium MSA scotch fillet, served with a creamy mushroom sauce.

---Choice of sautéed vegetables + baby potatoes | side of fries

PORK RIBS (GF) \$ 34.90

Slow-cooked half rack of pork ribs glazed with our house-made smoky BBQ sauce, served with fries, Greek salad, & garnished with fresh rosemary

◆ MAIN MENU ◆

AVAILABLE FROM 11:30AM TO CLOSE



Pasta | Risotto

ADD TO ANY PASTA:

Tender lamb pieces **8** | chicken **8** | prawn **9**

VEGETARIAN PASTA (DF, VGN, V) 🌶️ \$ 27.90

Linguine pasta tossed in olive oil w garlic, Spanish onion, mild chilli, broccolini, cherry tomato and baby spinach

TUSCAN VEGETARIAN PASTA (V) 🍷 \$ 27.90

Penne pasta w broccolini, snow peas, asparagus, and mushrooms, coated in a rich creamy pesto sauce

FETTUCCINE PRAWN ALFREDO 🍷 \$ 33.50

Fettuccine pasta with garlic prawns, cream, parmesan, shallots, and a sprinkle of parsley

DE LA MER 🌶️ \$ 33.50

Linguine with prawns, mix seafood, cherry tomatoes, a hint of chilli oil, finished with parmesan

PENNE BOSCAIOLA \$ 29.90

Penne pasta tossed with crispy bacon, mushrooms, and shallots in a garlic-infused creamy white wine sauce

VINTAGE POLLO AL PESTO 🍷 \$ 29.50

Penne pasta w chicken in a creamy garlic & basil pesto sauce

VINTAGE CHICKEN PASTA \$ 29.50

Penne pasta w Chicken, mushrooms, asparagus, semi-dried tomatoes, shallots, avocado, and our signature pink sauce

SPAGHETTI BOLOGNESE 🍷 \$ 29.50

House-made bolognese with pomodoro sugo, fresh basil, and parmesan

BEEF LASAGNA \$ 33.90

A traditional family recipe layered with beef bolognese, béchamel, mozzarella, parmesan, and pomodoro sugo

FETTUCCINE LAMB RAGU \$ 33.90

Slow-cooked lamb ragù simmered with thyme, basil, and pomodoro sugo, tossed through fettuccine.

POLLO E FUNGI RISOTTO 🍷 \$ 28.50

Chicken, mixed mushroom, shallots, cream & white wine

Pizza

13 inch pizza in 8 slices

Gluten free pizza option available on all at extra 5.5

GARLIC PIZZA (V) \$ 19.50

Classic garlic pizza with mozzarella cheese and olive oil

MARGHERITA (V) \$ 22.50

Napolitana sauce, buffalo mozzarella, oregano, and fresh basil

TROPICALE \$ 28.90

Napolitana sauce, mozzarella, ham, and juicy pineapple for a sweet-savory bite

AGNELLO 🍷 \$ 28.90

Garlic base with mozzarella, tender lamb pieces, Spanish onion, sliced potato, and minted yoghurt

CHORIZO 🌶️ \$ 29.90

Napolitana sauce with mozzarella, chorizo, spinach, Persian feta, and roasted capsicum

PROSCIUTTO 🍷 \$ 29.90

Napolitana sauce, mozzarella, prosciutto, rocket, and shaved parmesan

VINTAGE MEAT LOVER 🌶️🍷 \$ 32.50

Loaded with BBQ sauce, mozzarella, mushroom, ham, salami, bacon, and chorizo—a hearty feast!

PRAWN INFERNO PIZZA \$ 33.50

Napolitana sauce with mozzarella, garlic prawns, roasted capsicum, cherry tomatoes, onion, and a kick of chilli

POLLO BBQ \$ 28.90

BBQ base with mozzarella, grilled chicken, mushrooms, and onion

SUPREME PIZZA 🍷 \$ 31.90

Napolitana sauce, mozzarella, mushroom, roasted capsicum, onion, olives, ham, and salami

GRECIAN PIZZA (V) \$ 28.90

Mozzarella, spinach, Spanish onion, Kalamata olives, tomatoes, feta, and garlic

VINTAGE VEGGIE AMORE PIZZA (V) 🍷 \$ 28.90

Napolitana sauce with mozzarella, spinach, olives, tomatoes, onion, roasted capsicum, and pineapple

SPICED ROAST CHICKEN PIZZA 🌶️ \$ 29.90

Marinated tandoori chicken with mozzarella, finished with a drizzle of mint yoghurt

PERI PERI CHICKEN 🍷 \$ 29.90

Napolitana sauce, mozzarella, grilled chicken, cherry tomatoes, onion, and spinach, topped with zesty peri-peri sauce.

LUNCH/DINNER SIDES + EXTRAS

SIDES TO BE SERVED WITH A MAIN MEAL
FROM 11:30AM TILL CLOSE

Sautéed greens w almonds	9	Tender lamb pieces	8
Mushroom sauce tzatziki feta labneh	5	prawns prosciutto	9
Halloumi avocado falafel	8	Salami	6
Chicken tender smoked salmon	8	Lamb skewer	15
		Chicken skewer	13
		Sauce (BBQ, Tomato, Aoli, peri peri, tarte)	0.9
		Chilli flakes or chilli oil	0.5



◆ KIDS MENU ◆

AVAILABLE FROM 11:30AM TO CLOSE

Kids Lunch

CHICKEN NUGGETS & CHIPS (DF) \$ 13.90

Crispy golden nuggets served with crunchy chips and tomato sauce

CHEESEBURGER (GFO) \$ 14.90

Beef patty topped with melted cheese and tomato sauce, served with chips

GRILLED CHICKEN TENDERLOINS (GFO) ❤️ \$ 16.50

Juicy grilled chicken tenderloins served with sliced cucumber, chips, and tomato sauce

KIDS PENNE NAPOLITANA (DF) ❤️ \$ 14.90

Penne pasta tossed in our house Napoli sauce

PLAIN JANE (DF, VGN, V) \$ 13.90

Simple and comforting penne pasta tossed in olive oil and a pinch of salt

MAC AND CHEESE (V) \$ 14.90

Creamy, cheesy penne pasta with mozzarella and parmesan

KIDS SPAGHETTI BOLOGNESE ❤️ \$ 14.90

Classic spaghetti in rich bolognese sauce, finished with a sprinkle of cheese

VINTAGE FAVOURITES ❤️

DF: Dairy Free | GF: Gluten Free | GFO: Gluten Free Option available
| V: Vegetarian | VGN: Vegan | Spicy 🌶️

*Za'atar is a Mediterranean blend of dried thyme, oregano, sumac + sesame seeds.

** Dukkah is an Egyptian dry mix of roasted nuts, seeds and spices.

All eggs are free range.

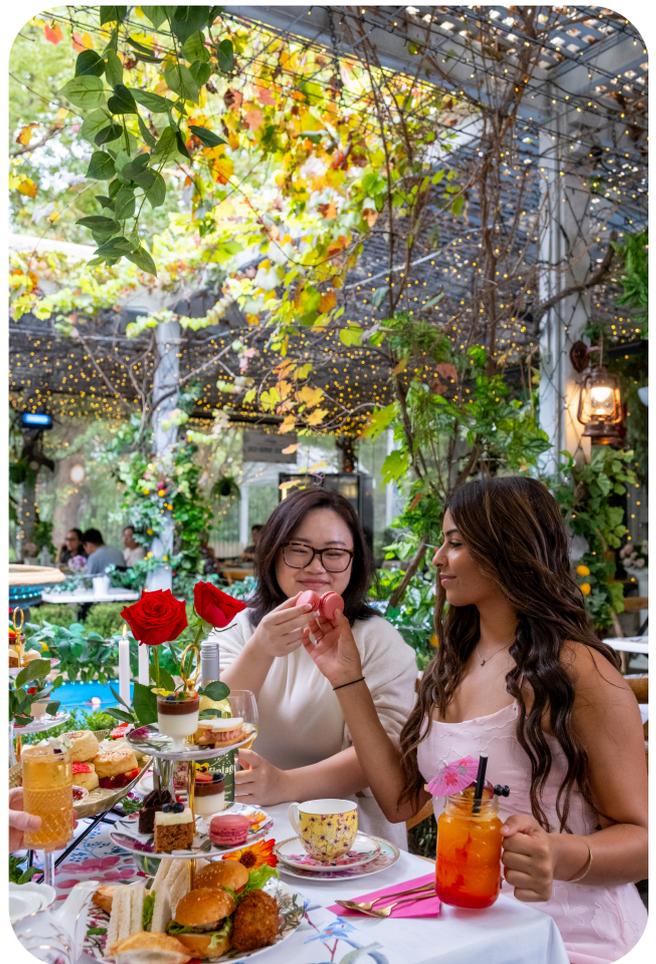
Little Treats

VANILLA ICE CREAM \$ 8.50

Scoop of vanilla ice cream topped with your choice of chocolate or strawberry syrup and colourful sprinkles

KIDS FRUIT BOWL ❤️ \$ 15.50

Fresh seasonal fruits served with a scoop of vanilla ice cream



- FOR THE LOVE OF FAMILY -



EVENT INQUIRY

LET US HOST YOUR NEXT EVENT

Whether you're planning an intimate gathering or grand event for upto 200 guests, we've got you covered. Contact our events team to turn your vision to reality!

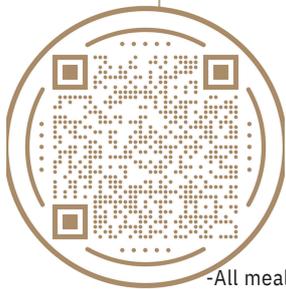
EMAIL US AT: events@thevintagesecretgarden.com.au

CHECKOUT OUR WEBSITE FOR MORE DETAILS

www.thevintagesecretgarden.com.au

Head to our Events Page to view more details

Scan code to leave feedback



Terms & Conditions

- 10% Surcharge applies on weekends & on public holidays
- 1.5% charge applies to all credit card transactions
- \$4.5 pp cakeage fee applies
- No spilt bills on weekends & peak hours
- All care is taken in our kitchen however traces of gluten, nuts and dairy may be present
- We do not guarantee for severe allergy conditions & cross contamination
- We kindly request that there is minimal variations to the menu to avoid prolonged wait times
- All meals are freshly prepared to order. During busy periods, please allow additional time for your food to be served



We welcome & thank you for booking at The Vintage Secret Garden

HIGH TEA

AT THE VINTAGE SECRET GARDEN

LADIES & GENTLEMEN \$55 PER PERSON
KIDS (UNDER 10) \$35 PER CHILD

INCLUDE DRINKS ON ARRIVAL
FRESHLY MADE IN-HOUSE SCONE W JAM & CREAM
FOLLOWED BY FANCY 3 TIER HIGH TEA STAND
MIX OF SWEET & SAVORY ITEMS

- MINIMUM SPEND APPLIES FOR PRIVATE FUNCTIONS
- MUST BE PRE-BOOKED & PRE PAID
- NO REFUND ON CANCELLATIONS



HIGH CHEESE

AT THE VINTAGE SECRET GARDEN

Exclusive to The Vintage Secret Garden, HIGH CHEESE offers drinks on arrival, delightful 2 tier cheeseboard and gourmet grazing plate of a variety connoisseur cheeses, curated meats, stuffed olives and peppers, woodfired bread, arancini balls, spinach & ricotta pastisies, fruit, nuts, dips, chocolate and crackers.

\$79 per person
(minimum 2 ppl)

