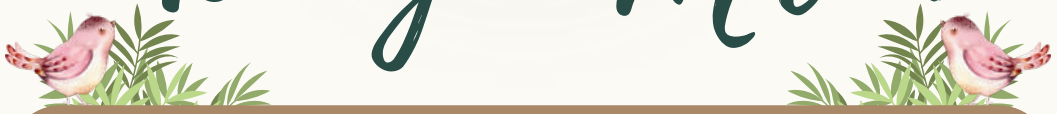


The Vintage
Restaurant • Weddings • Events



Father's Day Menu



BREAKFAST - LUNCH - DINNER

5TH & 6TH SEPTEMBER 2026

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353 Galston Rd, Galston,
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Book Now





BREAKFAST

8AM - 11:30AM



GARDEN GRANOLA SUPER BOWL

Freshly cut seasonal fruits with granola, chia seeds & coconut yoghurt, finished with a drizzle of honey & berry compote

\$17.50

VEGETARIAN BREAKFAST (V, GFO)

Spinach, grilled tomato, baked beans, grilled halloumi, sliced avocado, mushrooms, labneh, hash brown, tomato relish, butter with toasted sourdough bread

\$24.90

VINTAGE BIG BREKKY (GFO)

Fried eggs with bacon, spicy lamb sausage, baby spinach, grilled tomato, baked beans, grilled halloumi, grilled mushroom, hash brown, avocado & toasted sourdough with butter

\$28.90

EGGCELLENT BENEDICT (V, GFO)

Toasted sourdough topped with 2 poached eggs, baby spinach & hollandaise sauce on a bed of glaze
Add bacon or ham \$6 | smoked salmon \$7

\$17.50

VINTAGE WAFFLE TOWER (V)

Belgian waffles with caramelised banana, berries, choc sauce, salted caramel, vanilla ice cream topped w/t fairy floss

\$24.90

SHAKSHOUKA (GFO)

Poached eggs nestled in a spiced pomodoro sugo with chorizo, roasted capsicum, onion, cherry tomatoes, cannellini beans, wilted spinach and garlic, finished with a drizzle of extra virgin olive oil — served with toasted sourdough

\$24.90

AVO & EGGS BRUSCHETTA (V, GFO)

Toasted sourdough with smashed avocado, feta, cherry tomatoes, dukkah, radish, poached eggs, spread of pomegranate seeds on a bed of glaze

\$19.50

BLOSSOM BREAKFAST WRAP (V OPTION)

Avocado, high melt cheese, spinach, golden hash brown, scrambled eggs, grilled halloumi & smokey tomato relish in a warm tortilla

\$19.90

BREKKY BURGER (GFO)

Grilled bacon, fried egg, high-melt cheese & avocado on an open milk bun with hash brown & tomato relish.

\$19.90

BREAKFAST EXTRAS

1/2 avocado | halloumi (2 pieces) | smoked salmon | spicy lamb sausage \$6.0

scrambled eggs (2 eggs) | bacon (2 rashers) \$6.0

labneh | feta | mushroom | baby spinach | roast tomatoes \$5.0

poached egg (1 egg) | fried egg (1 Egg) | hollandaise sauce \$3.0

hash brown (2 triangles) \$4.0

gluten-free, white bread, sourdough, pita bread (Comes with 1 piece) \$4.0

sauce (Tomato, BBQ, Aioli, Peri Peri) \$0.9

baked beans \$4.0

KIDS MENU

BREAKFAST: 8AM - 11:30AM | LUNCH: 11:30AM - 3:30PM | DINNER: 5PM TO CLOSE

BREAKFAST

KIDS WAFFLE

A warm waffle drizzled with maple syrup, topped with vanilla ice cream & fresh strawberries

\$12.75

KIDS SCRAMBLED EGGS

Fluffy scrambled eggs with crispy bacon, golden hash brown & warm toast with butter

\$11.50

KIDS CHEESE & TOMATO TOASTIE

Golden toasted sandwich with melted cheese

\$9.50

BACON & EGG ROLL

A soft milk bun filled with crispy bacon, a fried egg & tomato sauce

\$11.50

LUNCH / DINNER

CHICKEN NUGGETS & CHIPS (DF)

\$13.90

PENNE NAPOLITANA (DF)

Penne pasta tossed in our house Napoli sauce

\$14.90

KIDS CREAMY PENNE PASTA(V)

\$14.90



DESSERTS- ALL DAY

STICKY DATE (V)

Warm, buttery sticky date pudding drenched in caramel sauce, resting on a bed of Oreo crumbs with a scoop of vanilla gelato, finished with a dusting of icing sugar

\$17.50

COCONUT & LIME PANNA COTTA (V, DF, GFO)

Passionfruit Syrup, macadamia crumble and fresh passionfruit

\$17.50

LUNCH / DINNER

LUNCH: 11:30AM - 3:30PM | DINNER: 5PM TO CLOSE

ENTREES & SIDES

- ARANCINI (2PCS)** \$19.90
House-made Italian rice triangle pyramid filled with cheese and herbs, served with napolitana sauce & topped with parmesan
- LAMB CUTLETS** \$22.50
Tender, juicy lamb cutlets grilled to perfection, seasoned with herbs and spices for a rich, mouth watering flavour
- GARLIC BREAD** \$12.90
Toasted Turkish bread layered with house-made garlic butter ---Add extra cheese \$2.5
- CHEESY MOZZARELLA STICKS** \$16.90
Golden fried 6x mozzarella sticks served w/ your choice of peri-peri sauce or aioli
- CRUMBED CALAMARI** \$27.50
Lightly seasoned crumbed calamari served with lemon and aioli
- FRENCH FRIES(GFO, V)** \$11.50
Classic golden fries served with aioli
Add extra Feta \$3 ---Add Truffle oil \$3
- WEDGES** \$14.90
Golden potato wedges served w/ sour cream and sweet chilli sauce
- CHICKEN WINGS** \$17.50
Crispy fried 6x chicken buffalo wings served with ranch dressing

SEAFOOD/GRILL

- CHICKEN PARMIGIANA** \$27.50
Crisp crumbed chicken breast topped with Napoli sauce and oven baked w trio of melted cheeses, served with rich gravy and fries
- THE LITTLE GREEK PLATE(GFO)** \$36.90
Lamb: Served with tzatziki, halloumi, fries, pita bread, and a fresh Greek salad
- GRILLED BARRAMUNDI (GF, DF)** \$37.50
Cone Bay barramundi fillet grilled to perfection, served with baby potato, broccolini, capsicum, carrot with a side of lemon garlic butter sauce
- 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

LUNCH/DINNER EXTRAS

Greek Salad \$5.0 Fries \$4.0 Gravy \$7.0

10% Surcharge applies on weekends & fathers day
1.5% transaction fee applies to all credit card payments
We do not offer split bills
\$4pp cakeage applies for bringing own cake

PASTA

- 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
- CREAMY VEGETARIAN PASTA(V)** \$27.90
Penne pasta w broccolini, snow peas, asparagus, and mushrooms, coated in a rich creamy pesto sauce
- VINTAGE CHICKEN PASTA** \$29.50
Penne pasta w Chicken, mushrooms, asparagus, semidried tomatoes, shallots, and our signature pink sauce
- FETTUCCINE PRAWN ALFREDO** \$33.50
Fettuccine pasta with garlic prawns, cream, parmesan, shallots, and a sprinkle of parsley

PIZZAS

- GRECIAN PIZZA(V)** \$28.90
Mozzarella, spinach, Spanish onion, Kalamata olives, tomatoes, feta, and garlic
- PERI PERI CHICKEN** \$29.90
Napolitana sauce, mozzarella, grilled chicken, cherry tomatoes, onion, and spinach, topped with zesty peri-peri sauce
- VINTAGE MEAT LOVER** \$32.50
Loaded with BBQ sauce, mozzarella, mushroom, ham, salami, bacon, and chorizo—a hearty feast!
- MARGHERITA PIZZA (V)** \$22.50
Napolitana sauce, buffalo mozzarella, oregano & basil

SALADS

- PUMPKIN & HALOUMI 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
- 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

TERMS & CONDITIONS

During busy periods, please allow extra time as our chefs curate meals with love.

While we do our best to accommodate dietary requirements, we can not guarantee the absence of cross-contamination

Our kitchen handles gluten, nuts, and dairy; trace amounts may be present in any dish

DF: Dairy free; GF: Gluten free; V: Vegetarian; VGN: Vegan



DRINKS



HOT BEVERAGES

ALTERNATIVE MILK OPTIONS \$1.50

- Almond, soy, oat, lactose free

SYRUP OPTIONS \$1.20

- Hazelnut, vanilla, caramel

EXTRA SHOT \$1.50

DECAF \$1.0

	REGULAR	LARGE
CAPPUCCINO	\$5.5	\$6.0
FLAT WHITE	\$5.5	\$6.0
LATTE	\$5.5	\$6.0
CHAI LATTE	\$5.5	\$6.0
MOCHA	\$6.0	\$6.5
LONG BLACK	\$5.5	\$6.0
HOT CHOCOLATE	\$5.5	\$6.0
BABYCINO	\$4.0	
ENGLISH BREAKFAST	\$6.5	

(Served in pot)

COLD BEVERAGES

	GLASS	JUG
PEPSI	\$5.9	\$18.0
PEPSI MAX	\$5.9	\$18.0
SOLO	\$5.9	\$18.0
PINK LEMONADE	\$5.9	\$18.0
LEMON LIME BITTERS	\$7.5	\$21.5
SUNKIST	\$5.9	\$18.0
LEMONADE	\$5.9	\$18.0
	500 ML	750 ML
SPARKLING WATER	\$8.5	\$12.5
	GLASS	JUG (1L)
BOTTLED JUICE		
• APPLE	\$7.5	\$18.0
• ORANGE	\$7.5	\$18.0
• PINEAPPLE	\$7.5	\$18.0
• MANGO	\$7.5	\$18.0

MOCKTAILS

LYCHEE LUCIOUS	\$13.5
Lychee, pineapple, lemonade and fresh lime blended with ice. Garnished with fresh lychee and mint	
MANGBERRY	\$13.5
Mango and lemonade blended with fresh lime, finished with a strawberry swirl. Garnished with dried mango and a fresh strawberry	

BEERS BY THE BOTTLE

CORONA	\$13.00
STONE & WOOD	\$13.90
ASAHI	\$13.50

COCKTAILS

COCO LYCHEE MARTINI	\$21.50
OLD FASHIONED	\$21.0
Wild Turkey bourbon stirred slowly with sugar and Angostura bitters over ice, finished with expressed orange. Make it Maker's Mark +\$3	
MIMOSA	\$17.50
Chilled prosecco poured slowly over fresh orange juice. Garnished with a dehydrated orange wheel	
APEROL SPRITZ	\$19.50
Aperol and chilled prosecco over ice with a splash of soda and a whisper of hibiscus. Garnished with fresh orange	

WINES BY THE GLASS

G: GLASS B: BOTTLE

WHITE WINE- SAUVIGNON BLANC	\$12.50 G
• ALEXANDER HILL SAUVIGNON BLANC — SE AUSTRALIA	\$39.90 B
ROSÉ	\$13.90 G
• MOUNT TRIO SANGIOVESE ROSÉ — GEOGRAPHE WA	\$54.90 B
RED WINE	\$12.90 G
• MOUNT TRIO PINOT NOIR — GREAT SOUTHERN WA	\$49.90 B
SPARKLING WINE	\$12.50 G
• ALEXANDER HILL BRUT CUVÉE (HOUSE BRUT) — SE AUSTRALIA	\$39.90 B

SPIRITS

TEQUILA		GIN	
• SIERRA	\$12.9	• BOMBAY SAPPHIRE	\$14.5
		• GORDON PINK	\$12.9
WHISKEY		VODKA	
• CANADIAN CLUB	\$12.9	• SMIRNOFF	\$11.9
• CHIVAS REGAL	\$13.5	• ABSOLUT	\$13.9

