

All dishes have a plant based option. Please let a staff member know of any dietary requirements before ordering.

BREAKFAST

(All poached eggs finished with truffle oil & salt)

FRESH BAKED MUFFINS 6 (V)

Please see today's selection of our freshly baked muffins at our front counter.

FRESH BAKED PATISSERIES AND CAKES (V)

Please see today's selection of our freshly baked patisseries and sweets at our front counter.

TOAST WITH CONDIMENTS 12 (V)

Sourdough, multigrain, Gluten free, fruit toast
Nutella/jam selection/butter/vegemite/peanut/
marmalade/butter

AÇAÍ GRANOLA BOWL 23 (V)

House roasted granola, with a fresh acai smoothie
finished with seasonal fruits.

EGGS YOUR WAY 15 (V)

With toast, add sides to make your own style
breakfast.

CHIPOTLE SCRAMBLED EGGS 27

Smoked chipotle in adobe in a egg scramble with a
side of toast, layered with avocado and provolone
cheese, finished with a side of chorizo.

BREAKFAST TACO 27 (GF) (V)

A trio of soft corn tortilla tacos with a scramble and
hash mix finished with pickled onion and fresh lime.

Add chipotle +\$1

KANEFI BIRCHER MUESLI 23 (V)

House made bircher muesli and butter biscuit
crumble finished with labneh, poached pear,
crushed pistachio, and a drizzle of atar (rosewater
infused syrup).

BREAKFAST SLIDERS 17

Egg scramble, spinach, tomato relish, smoked
salmon or crispy bacon in a brioche bun.

THE GREASE MONKEY 32

Big breakfast done right. Eggs your way, toast, hash
browns, roast tomato, chorizo, bacon, baked beans,
spinach, mushroom.

SCRAMBLED SALMON 28

Smoked salmon scrambled eggs, finished with feta
and toast.

LEBANESE BAKED EGGS 27 (V)

Free range eggs baked in a rich tomato and bean
sauce, with a side of hummus and toast.

Add chorizo +5

BASHED AVOCADO 23 (V)

Avocado and pea smash on toast finished with feta
and fresh lemon.

Add poached egg +3

Optional almond feta +7

FRENCH TOAST 27

House made french toast on thick brioche toast,
with a side of candied bacon and finished with
marscapone cheese, seasonal fruits and organic
maple syrup.

CORN, CAULIFLOWER, AND HALLOUMI FRITTERS 26 (GF) (V)

Flame roasted corn off the cob, cauliflower and
halloumi cheese fritters, finished with pico de gallo.

Add poached egg +3

Add avocado +4

EXTRAS

Toast/extra egg 4

Grilled tomato/avocado/spinach/mushroom 6

Bacon/hash browns/extra vegan egg/baked
beans/chorizo 7

Vegan bacon/haloumi 8

Smoked salmon/almond feta/plant based chorizo
/plant based haloumi 9

Vegan smoked salmon 9

LUNCH

THE GRILLED CHEESE 21

The one and only grilled cheese, Provolone,Jarlsberg,
Gruyere and Gouda.
(Finished with truffle oil & salt)

SUPER GREENS SALAD 26(GF)

Broccolini, asparagus, kale, green beans with toasted
almonds & quinoa, finished with feta.

Add chicken +5

Add poached egg +3

Optional almond feta +7

THE DIRTY SOUTH 25

Crispy fried chicken in our southern spices, finished with
a red cabbage slaw, and chipotle mayo in a brioche bun
with a side of peri peri fries.

BEYOND BASIC 25 (V)

Beyond patty, grilled and finished with house made
relish, Jarlsberg cheese, lettuce, tomato and pickles
in a brioche bun with a side of peri peri fries.

TACOS 28 (GF)

Choice of grilled chicken or tiger prawns, finished
with red cabbage slaw, avocado and mango salsa on
a soft tortilla.

CHICKEN CLUB SANDWICH 24

Shredded chicken breast in a house
made club sauce, with crispy bacon,
lettuce and tomato on sour dough.

Add chips +4

EPIC MAC AND CHEESE 21 (V)

Three cheese truffle sauce mac and cheese bake.

PEA AND HAM SOUP 21(GFO)

House made split pea and hock ham soup, with a
side of toast.

CRISPY SKIN GRILLED SALMON 32(GF)

Atlantic salmon grilled with crispy skin on a bed of
parsnip puree, finished with salsa verde.

PERI PERI CHIPS 12 SIDE SERVE PERI PERI CHIPS 6



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All dishes have a plant based option

*gf products may contain traces of gluten

10% Surcharge applies on weekends

15% Surcharge applies on public holidays

TOASTIES

(All toasties finished with truffle oil & salt)

HAM & CHEESE CROISSANT 16

Provolone, Jarlsberg cheese & ham toasted in a croissant.

FUNGUY 18 (V)

Mixed mushrooms, spinach and cheese toasted in sourdough.

CHICKEN, CHEESE & AVO 18

Chicken, cheese and avocado toasted in sourdough.

MAC & CHEESE 19 (V)

Mac and cheese toasted in sourdough.

REUBEN 18

Ham, cheese, pickled cabbage, pickles and relish in sourdough.

BREKKIE ROLL 18

Bacon, fried egg, cheese, relish and hash brown in a brioche bun.

SPANISH BREKKIE ROLL 18.5

A fried egg, chorizo, cheese, spinach and relish in a brioche bun.

BLT 21

Bacon, lettuce and tomato in sourdough.

Add Chips 4

CHICKEN CAESAR BURGER 25

Crumbed chicken, bacon, lettuce and mayo in a brioche bun with a side of peri peri fries.

GRILLED CHICKEN BURGER 25

Grilled chicken, cheese, lettuce, tomato, pickles and relish in a brioche bun with a side of peri peri fries.

BEVERAGES

COFFEE BLENDS 4.5

Old Garage house blend /
Genovese super brazil

COLD BREW 5.5

HOT CHOCOLATE 6

ICED CHOCOLATE 6

TEA 4.5

(ask wait staff for range)

SOFT DRINKS 5

Coke, Coke Zero.
Sunkist, Solo.

KOMBUCHA 6

HOUSE MADE SPARKLING 6

Mint Raspberry / Elderflower / Lemon lime

COCONUT WATER 8

MILKSHAKES 8.5

Vanilla, chocolate, caramel & strawberry

SMOOTHIES

GYM JUNKIE 15

Banana, peanut butter, protein, almond milk.

BERRYLICIOUS 14

Mixed berries, vanilla bean ice cream, milk.

NUTTY PROFESSOR 14

Nutella, vanilla bean ice cream, peanut butter,
banana.

FRESH JUICE

SQUEEZE ME 12

Make your own fresh juice. Chose from our range of
fresh fruit and veg on display.

MELONCHOLY 12

Watermelon, mint, pineapple , coconut water.

GREEN MACHINE 12

Spinach, cucumber, celery, lemon, ginger, apple.

DETOX 12

Beetroot, carrot, lemon, ginger, apple
Ask us to add apple cider vinegar to boost up your
day **(extra \$1)**.

CAN'T C ME 11

Orange, carrot, ginger.

KIDS MENU

BOILED EGG WITH SOLDIERS 15

HAM AND CHEESE TOASTIE 15

KIDS FRENCH TOAST 15

With maple and fresh strawberries

KIDS CHEESE BURGER 17

(Beyond Patty)

FRUIT LOOPS 10

DOGGY MENU

We've always got a selection of delectable
treats for your furry best friends, ask our
team for daily dishes.

PUPPY CHINO 4

PEANUT BUTTER & PARMESAN BISCUIT 3

PULLED POACHED CHICKEN 4



The Old Garage is your home of wellness through coffee,
food, family and exceptional old school service with a
smile.



A mission of ours is to introduce plant based eating to
our corner of the globe, one dish at a time. That's why
all breakfast & lunch dishes have a plant based option or
are already which is important to us, the animals and
our environment.

Enjoy your experience.

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