



MON-SUN : 7.00 AM - 3.00 PM

GLIDER GARDEN

MENU

V: Vegan VO: Vegan Option DF: Dairy Free GF: Gluten Free
*** Please no substitutes on weekend & public holiday ***

15% SURCHARGE ON PUBLIC HOLIDAY

MAKE A

Reservation & Catering

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BREAKFAST

Toast your way (GFO) \$8.9

White sourdough, Soy linseed sourdough, Gluten free \$1.50
With Butter & Red jam/ Marmalade, Peanut butter, Vegemite

Triple cheese toasties \$16.9

Parmesan, Mozzarella, Cheddar, butter, salt and pepper
Add Slice tomato 2 / caramelised onion 2 / Mushroom 5 / Ham 4

Glider Eggs on toast (GFO) \$19.9

Poached/ Scrambled/ Fried Egg, rocket salad, truss cherry tomatoes, butter and sourdough toast



Bacon & Egg Roll \$12.9

Sesame bun, bacon, fried egg and tomato sauce/ BBQ sauce



Big bacon egg roll \$16.9

Sesame bun, bacon, scrambled egg, lettuce, tomatoes, cheese with smoky bbq sauce

AVOCADO ON TOAST

Avo on toast \$14.9 (GFO)

Smashed avocado, salt, pepper, olive oil and feta creamy
Add poached egg 3 / bacon 6 / chorizo 5

Glider Avo \$19.9(GFO)

Smashed avocado, salt, pepper, truffle oil ,feta creamy, honey, halloumi cheese, and basil



Avo Garden \$18.9

Smash avocado, feta creamy, sesame, marinated radish and tomato, poached egg on Sourdough

Avo Salmon \$24.9

House cured salmon, avocado, chive cream fraiche, dill, sauce vierge.

Add poached egg 3 / bacon 6 / chorizo 5



OMELETTE

Spanner crab omelette \$28.9

Spanner crab, mozzarella, marinated zucchini, cherry tomato, radish and sauce vierge.

Cheese omelette \$21.9

Mozzarella, parmesan, cheddar, lettuce, radish and house dressing

Add on

House cured salmon w tobiko 12	Grilled spicy chicken 8
halloumi cheese 6	Roasted herby Mushrooms 5
Grilled truss tomato 6	Hash Brown 2.5
Chorizo 5	Bacon 6
poached egg 3	fried egg 3
Bowl of Chips 10	Sweet Potato Chip 10
	Soft shell crab 15
	Scramble eggs 4
	Sautéed Spinach 5

Bakery

Plain sonoma Croissant	7.9
Ham cheese croissant	12.5
Banana Bread W PEPE SAYA butter	5.5
Apple Cinnamon Muffin	5.5
Mixed Berries Muffin	5.5
Salted Caramel Muffin	5.5
Chocolate Hazelnut Muffin	5.5
Vegan Brownie	5.5
Granola Protein Ball	4.5



BRUNCH

Glider Garden Eggs Benedict

Sauteed spinach, smoked paprika, soft poached eggs and hollandaise sauce served on sourdough

Choice of : Bacon \$21.9 , Salmon \$24.9, Mushroom \$19.9

Chorizo shakshuka \$25.9

Baked eggs, chorizo, basil, labneh and chilli oil, butter served with sourdough



Zucchini & corn fritters \$26.9



Smashed avocado, bacon, poached egg, beetroot hummus, marinated tomato & rocket

Halloumi lover \$27.9



Halloumi cheese, 2 poached eggs, roasted tomato, tomato chutney, sautéed kale,green sauce, Italian glaze and pesto mayo on sourdough toast

Mushroom height (VO) \$25.9

Roasted mushrooms, sauteed kale, house beetroot hummus, green sauce, fried sweet potatoes comte cheese, dukkah & truffle oil on sourdough toast

Garden big load breakfast \$34.9



Fried eggs, avocado, baked bean, mushrooms, bacon, chorizo, hashbrown, sauteed spinach, grilled truss cherry tomatoes, smoky bbq sauce, whipped butter and sourdough bread



Cloud on croissant \$24.9



Comte cheese, rocket, poached, smashed avocado on croissant

Glider landing \$29.9



Fluffy croissant, soft shell crab, scrambled eggs, sauteed kale, tabasco mayo, nori and tobiko



Chilli Scramble croissant 24.9

Scramble eggs with, chipotle mayo, fried onion, chilli flakes, coriander, kale, fish roe in croissant

Add bacon 6

Wagyu beef noodle (KHAO SOI) \$29.9

Grilled wagyu beef, egg noodle, pickled mustard greens, red onion, chive and homemade KHAO SIO sauce, oscietra caviar

Grilled salmon poke bowl \$29.9

Brown rice, roasted beetroot, carrot, quinoa, pickled ginger, seaweed, red cabbage and teriyaki sauce

King mushroom poke bowl \$25.9

King mushroom, onsen egg, brown rice, roasted beetroot, carrot, quinoa, pickled ginger, seaweed, red cabbage, edamame and teriyaki sauce

Healthy breakfast bowl \$20.9

Quinoa, kale, broccoli, beetroot hummus, poached egg, avocado, almond, dried cranberry, and lemon



Wagyu beef Poke bowl 32.9



Grilled wagyu beef with teriyaki sauce , rice and sesame dressing salad

ALL DAYS SPECIAL

Squid Ink spaghetti with Pipis \$34.9  
Squid ink spaghetti, pipis, sun dried tomatoes, chilli oil, tobiko and xo sauce

Spicy king prawn fettuccine \$34.9  
Spicy king prawn, grilled capsicum & zucchini, oscietra caviar, parmesan, chilli sauce and cream

Scallop spaghetti kee Mao \$34.9 
Garlic and chilli, pepper corn, pickled rhizome, basil with spicy house made sauce

Southern fried chicken Burger with chips \$23.9
Frank's hot sauce, lettuce, tomato, American cheese, pickle cucumber and chipotle Mayo

Beef Burger with chips \$25.9
Caramalized onion, lettuce, tomatoes, American cheese, pickle cucumber and secret sauce

Zucchini and corn fritter burger \$20.9
Homemade zucchini and corn fritter patty, slaw, tomato chutney

Peking Duck Pancake \$19.9
Pecking BBQ duck, shallots, chilli, cucumber and house-made hoisin sauce



Crispy chilli calamari \$22.9
bean chilli condiments, shallot, lemon

Burrata with Prosciutto \$24.9
Burrata, marinated cherry tomatoes, house dressing, prosciuttos and pesto serve with focaccia toast

Tempura fried fish and chips \$28.9
Beer battered barramundi, chips, garden salad and tartare sauce

Mussel in spicy red sauce \$25.9
Garlic, chili, tomatoes, basil and chargrilled sourdough

Chicken Parmigiana \$28
Crispy fried crumbed chicken breast, double smoked ham, napolitana sauce, mozzarella, chips & garden salad

Glider Chicken Schnitzel \$26
Crispy fried crumbed chicken breast, served with garden salad, chips and gravy


Tonkatsu Curry \$28.9
Crumb fried chicken with rice, homemade curry, shrimp paste, fried egg and salad

Chicken Mexicana \$28
Crispy fried crumbed chicken breast baked with melted cheese, guacamole, salsa, jalapeno and napolitana sauce


Classic Caesar salad \$22.9
Marinated chicken breast, bacon, lettuce, croutons, boiled egg and parmesan

Superfood Salad with Salmon Fillet \$29.9
Grilled salmon fillet with super grains, baby spinach, artichoke salad, dried cranberry, pepita seeds and green goddess dressing

SANDWICHES & ROLL LOVERS


Smoked salmon bagel \$24.9 
Smoked salmon, chive cream fraiche, dill, caper, and sauce vierge


Peking Duck Sandwich \$21.9
Pecking BBQ duck, shallots,chili, pickled cucumber, mozzarella, parmesan and house-made hoisin sauce


Salami sandwich \$19.9 
Salami, rocket, Swiss cheese and olive mayo

Pastrami sandwich \$19.9
Pastrami, lettuce, tomato, pickle cucumber, Swiss cheese and honey mustard mayo

Prosciutto sandwich \$19.9
Prosciutto, bocconcini, sundried tomato, basil and pesto mayo

Wagyu beef sandwich 25.9 
Wagyu beef, caramelized onion, beetroot relish, chive, lettuce and tobiko

Lobster roll with chips \$31.9 
Lobster, cucumber, tomato, lettuce, chive, Cocktail sauce and oscietra caviar

Spanner crab roll with chips \$31.9 
Spanner crab, lettuce, cucumber, tomato, tabasco mayo and tobiko

Chicken schnitzel Roll \$20.9
House chicken schnitzel, lettuce, tomato, cucumber and honey mustard mayo serve with chips

Halloumi wrap \$20.9
Grilled halloumi cheese, green sauce, fresh tomato and mix green

Portuguese chicken wrap \$18.9
Portuguese chicken, peri peri mayo, fresh tomato and mix green

Spicy chicken wrap 18.9
Spicy grilled chicken, chipotle mayo, fresh tomatoes, cucumber and salad



ACAI BOWL (DF) \$19.9
Sambazon organic acai sorbet with Bircher muesli, fresh berries, seasonal fruit, chia seed, sunflower seed, almond and coconut shredded

Dairy free bircher muesli (DF) \$17.9
Honey spiced granola soaked in oat milk & orange juice 8 hr served with dairy free coconut yogurt, berries, seasonal fruit, chia seed, coconut shredded, pistachio, sunflower seed and Nutrient honey drizzled

SWEET OF GARDEN

Macha French toast \$22.9
Sonoma Brioche French toast w Macha glaze, fresh berries and Moji ice cream

Alice pancake \$24.9
House baked pancake coconut, triple compote, fresh seasonal berries & fruits, almond, sunflower seed, toasted coconut and coconut caramel cream



Purple rice porridge \$19.9
Coconut black sticky rice, coconut milk, caramelised banana, toasted coconut, pistachio, fresh berries and coconut cream