

The Rustic
SECRET GARDEN
Restaurant • Weddings • Events

Father's Day Menu

BREAKFAST - LUNCH - DINNER

SEPTEMBER 5TH & 6TH, 2026

therusticsecretgarden.com.au

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[@therustic.secretgarden](https://www.instagram.com/therustic.secretgarden)

BOOK NOW



1319 Mulgoa Rd
Mulgoa



BREAKFAST

7AM - 11:30AM

RUSTIC BIG BREKKY

\$28.90

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

MUSHROOM PESTO BRUSCHETTA

\$22.90

(V, GFO)

Toasted sourdough layered with basil pesto, sautéed mushrooms & baby spinach, topped with poached eggs, a sprinkle of dukkah, sumac, basil oil and shaved parmesan

THE RUSTIC BRUSCHETTA

\$23.90

(V, GFO)

Toasted sourdough with smashed avocado, bacon, roasted tomato, hollandaise sauce, dukkah, sumac & poached eggs

BREKKY BURGER (GFO)

\$19.90

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

RUSTIC WAFFLE TOWER

\$24.90

Belgian waffles with chocolate fudge, caramelised banana, seasonal berries, maple syrup, vanilla ice cream & fairy floss

PANCAKE STACK

\$18.90

Fresh home-made hotcakes served w/ seasonal berries, vanilla ice-cream topped with Maple syrup

EGGS BENEDICT (V OPTION, GFO)

\$19.90

Toasted sourdough topped with 2 poached eggs, baby spinach, hollandaise sauce on a bed of glaze, dukkah & sumac

-add bacon or ham \$6 | smoked salmon \$7

KIDS MENU

BREAKFAST: 7AM - 11:30AM | LUNCH: 11:30AM - 3:30PM | DINNER: 5PM TO CLOSE

BREAKFAST

KIDS SCRAMBLED EGGS (GFO)

\$12.90

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

KIDS WAFFLE (V)

A warm waffle drizzled with chocolate fudge, topped with vanilla ice cream & fresh strawberries

KIDS BACON & EGG ROLL

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

LUNCH / DINNER

KIDS NUGGETS & CHIPS

\$12.90

Crumbed chicken served with fries and tomato sauce

KIDS MAC & CHEESE

\$12.90

Penne, cream, mozzarella and grated parmesan

KIDS PENNE NAPOLI

\$12.90

Penne with Napoli sauce & cheese

DESSERTS- ALL DAY

STICKY DATE PUDDING (V)

\$21.90

Housemade warm sticky date glazed with butterscotch sauce & served with vanilla gelato

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

\$19.90

Passionfruit Syrup, macadamia crumble and fresh passionfruit

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

LUNCH / DINNER

LUNCH: 11:30AM - 3:30PM

DINNER: 5PM TO CLOSE

ENTREES & SIDES

- BBQ WINGS (6pcs)** \$19.90
Fried chicken wings basted in BBQ sauce
- CALAMARI RINGS (8pcs)** \$26.90
Lightly seasoned calamari with sumac-dusted lemon and aioli
- MOZZARELLA FINGERS (8pcs) (V)** \$15.90
Fried crispy cheesy sticks served w/ peri-peri sauce or aioli
- ARANCINI BALLS (3pcs) (V)** \$24.90
Crispy Italian rice balls filled with cheese and herbs, served with napolitana sauce and parmesan
- POTATO FRIES (V)** \$13.50
Golden fries served with aioli
- TRUFFLE FRIES (V)** \$16.90
Fries drizzled with truffle oil, parmesan and served with aioli
- SWEET POTATO FRIES (V)** \$14.90
Crispy sweet potato fries served with aioli
- GARLIC CHEESE PIZZA (V)** \$19.90
Garlic, mozzarella cheese & rosemary
- CHILLI CRUST (V)** \$14.90
Garlic, rosemary, oregano and sea salt, served with semi dried tomato dip

BURGERS

- AUSSIE BURGER** \$26.90
Wagyu beef patty stacked with melted cheddar, caramelized onion, pineapple, beetroot, oak lettuce, aioli & BBQ sauce served w/ fries & aioli
- CHICKEN BURGER** \$24.90
Marinated grilled chicken breast with melted cheddar, tomatoes, pickles, oak lettuce, peri mayo & aioli served w/ fries & aioli
- VEGGIE BURGER (V)** \$21.90
Vegetable patty with oak lettuce, tomatoes, beetroot, caramelized onion, melted cheddar, pickle & peri mayo served w/ fries & aioli

SALADS

- PUMPKIN HALLOUMI SALAD** \$24.90
A vibrant mix of rocket, halloumi, roasted pumpkin, cherry tomatoes, quinoa, radish, walnuts & pomegranate arils, drizzled with apple cider & honey vinaigrette
- GRILLED CHICKEN SALAD** \$27.90
Grilled chicken breast, mix leaves, avocado, cherry tomatoes, onion, roasted capsicum, semi-dried tomatoes, cucumber, feta & lemon vinaigrette

MAINS & PASTA

- PENNE VODKA** \$29.90
Chicken, mushrooms, semi dried tomatoes, shallots, avocado in pink sauce
- FETTUCCINE PRAWN ALFREDO** \$31.90
Garlic, prawns, cream, parmesan, shallots & parsley
- PENNE VEGETARIAN (V)** \$26.90
A vibrant mix of garlic, onion, cherry tomatoes, olives, eggplant, and mushrooms, finished with a touch of pesto and spinach, all tossed in fragrant olive oil
- FETTUCCINE LAMB RAGU** \$31.90
Slow-cooked lamb ragu with thyme, basil & pomodoro sugo
- FETTUCCINE BOSCAIOLA** \$26.90
Bacon, mushrooms, red onion and shallots in a garlic creamy sauce (contains pork)
- CHICKEN SCHNITZEL** \$26.90
Parmesan crumbed chicken served w/ fries, Greek salad, mushroom sauce
- GREEK PLATE CHICKEN** \$31.90
A chicken skewer served w/ tzatziki, halloumi, Greek salad, pita bread & fries
- ITALIAN GARLIC PRAWN** \$36.90
Sizzling prawns in Napoli sauce served w/toasted garlic bread (chilli optional)
- GRILLED BARRAMUNDI (GF)** \$38.90
Grilled barramundi with salad, pumpkin wedge, chat potatoes & choice of sauce: garlic lemon butter or chilli lemon butter sauce

PIZZAS

- SUPREME PIZZA** \$28.90
Napoli sauce, mozzarella cheese, ham, sopressa salami, mushrooms, roasted capsicum, onion & olives
- BBQ CHICKEN PIZZA** \$26.90
BBQ sauce, mozzarella cheese, chicken, mushrooms & onion
- VEGGIE AMORE PIZZA (V)** \$25.90
Napoli sauce, mozzarella cheese, onion, eggplant, zucchini, roasted capsicum, spinach & cherry tomatoes (peri-peri sauce optional)
- MARGHERITA PIZZA (V)** \$24.90
Napolitana sauce, buffalo mozzarella, oregano & basil
- PRAWN & CHORIZO PIZZA** \$27.90
Garlic base, mozzarella, chorizo & prawns

LUNCH/DINNER EXTRAS

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

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	\$4.9	\$5.9
FLAT WHITE	\$4.5	\$5.5
LATTE	\$4.5	\$5.5
CHAI LATTE	\$4.5	\$5.5
LONG BLACK	\$4.5	\$5.5
HOT CHOCOLATE	\$4.9	\$5.9
BABYCINO	\$3.0	
ENGLISH BREAKFAST	\$6.0	

- Served in pot

COLD BEVERAGES

	GLASS	JUG
COKE	\$5.90	\$15.0
COKE NO SUGAR	\$5.90	\$15.0
SPRITE	\$5.90	\$15.0
FANTA	\$5.90	\$15.0
PINK LEMONADE	\$5.90	\$15.0
GINGER BEER	\$5.90	\$15.0
LEMON LIME BITTERS	\$5.90	

	250 ML	1L
SPARKLING WATER	\$5.9	\$12.9

BOTTLED JUICE	GLASS	JUG (1L)
• APPLE	\$6.0	\$16.0
• ORANGE	\$6.0	\$16.0
• PINEAPPLE	\$6.0	\$16.0

MILKSHAKES

ALTERNATIVE MILK OPTIONS

- soy, oat, lactose free, almond, milk \$1.5

CHOCOLATE	\$9.90
STRAWBERRY	\$9.90

BEERS BY THE BOTTLE

CORONA	\$13.90
STONE & WOOD	\$13.90
ASAHI	\$12.90

COCKTAILS

CAPRIOSKA MANGO	\$21.90
Vodka, lime juice, mango monin & mango juice, garnished with a dehydrated mango & lime	
PINK PARADISE	\$21.90
Vodka, raspberry Monin, cranberry juice, lemon juice, garnished with fairy floss	

MOCKTAILS

RUBY HARMONY	\$13.9
Cranberry, lime, strawberry & lychee, garnished with lychee & Mint	
GOLDEN SUNSET	\$13.9
Pineapple, vanilla, lime, raspberry & lemonade, garnished with lime & Cherry	

WINES BY THE GLASS

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

RUM		GIN	
• BACARDI	\$15.9	• BOMBAY SAPPHIRE	\$14.9
• KRAKEN	\$13.9	• HENDRICKS	\$13.9
TEQUILA		VODKA	
• SIERRA	\$14.9	• SMIRNOFF	\$12.9
• DON JULIO BLANCO	\$15.9	• ABSOLUT	\$16.9
		• GREY GOOSE	\$17.9
WHISKEY			
• CHIVAS REGAL	\$15.90		
• JAMESON	\$15.90		
• JOHNNIE WALKER BLACK	\$16.9		



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

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PINK LEMONADE	\$5.90	\$15.0
GINGER BEER	\$5.90	\$15.0
LEMON LIME BITTERS	\$5.90	

	250 ML	1L
SPARKLING WATER	\$5.9	\$12.9

	GLASS	JUG (1L)
BOTTLED JUICE		
• APPLE	\$6.0	\$16.0
• ORANGE	\$6.0	\$16.0
• PINEAPPLE	\$6.0	\$16.0

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Vodka, raspberry Monin, cranberry juice, lemon juice, garnished with fairy floss

MOCKTAILS

RUBY HARMONY

Cranberry, lime, strawberry & lychee, garnished with lychee & Mint \$13.9

GOLDEN SUNSET

Pineapple, vanilla, lime, raspberry & lemonade, garnished with lime & Cherry \$13.9

WINES BY THE GLASS

WHITE WINE- SAUVIGNON BLANC

• ALEXANDER HILL SAUVIGNON BLANC— SA AUSTRALIA \$13.9

ROSÉ

• MOUNT TRIO SANGIOVESE ROSÉ — GEOGRAPHE WA \$14.50

RED WINE

• MOUNT TRIO PINOT NOIR — GREAT SOUTHERN WA \$13.90

SPARKLING WINE

• ALEXANDER HILL BRUT CUVÉE (HOUSE BRUT) — SE AUSTRALIA \$13.90

SPIRITS

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• KRAKEN \$13.9

TEQUILA

• SIERRA \$14.9
• DON JULIO BLANCO \$15.9

WHISKEY

• CHIVAS REGAL \$15.90
• JAMESON \$15.90
• JOHNNIE WALKER BLACK \$16.9

GIN

• BOMBAY SAPPHIRE \$14.9
• HENDRICKS \$13.9

VODKA

• SMIRNOFF \$12.9
• ABSOLUT \$16.9
• GREY GOOSE \$17.9



TERMS & CONDITIONS

10% Surcharge applies on weekends & Father's Day
1.5% transaction fee applies to all credit card payments
We do not offer split bills

During busy periods, please allow extra time as our chefs curate meals with love
\$4pp cakeage applies for bringing your own cake

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