

THE MENU

BREAKFAST MENU

8.00-11.30

TOAST W/ SPREADS - 7.0

Sourdough, fruit toast + 1.0

Gluten free +2.0

Choose 2: Butter, vegemite, honey, peanut butter, jam (gfo, ve)

EGGS YOUR WAY - 13.0

Eggs your way on toast

(gfo, ve)

VAL'S BACON & EGG ROLL - 15.0

Crispy bacon, two fried eggs, melted cheese, house-made relish, and crunchy potato chips in a warm milk bun. (gfo)

Available all day.

TURKISH EGGS - 23.0

Poached eggs, spiced Greek chilli-dill yoghurt, toasted sourdough.

(gfo, ve)

SMASHED AVO - 22.0

Smashed avocado, sweet potato hummus, beetroot relish, grilled haloumi, poached egg, toasted sourdough, macadamia dukkah. (gfo, ve, vo)

PANNA COTTA - 20.0

Vanilla panna cotta, caramelised pineapple, seasonal fruit, fresh mint, house granola.

(gf, ve)

SWEET POTATO & BUCKWHEAT FRITTERS - 24.0

Sweet potato + buckwheat fritters, fried kale, charred broccolini, chilli-garlic confit, green goddess dressing, avocado. (gf, ve, v)

BREAKFAST BRUSCHETTA - 24.0

Avocado, cherry tomatoes, crispy bacon, grilled haloumi, poached egg, basil pesto, balsamic glaze, sourdough. (gfo, veo)

LUNCH MENU

11.30-2.00

PRAWN & CHORIZO SALAD - 24.0

Seared prawns, spiced chorizo, seasonal salad mix, mango house dressing.

(gf)

SHREDDED BEEF WRAP - 22.0

Slow-cooked beef, tabouli, herbed onions, tzatziki, warm wrap.

ROAST PUMPKIN SALAD - 24.0

Roast pumpkin, broccolini, charred capsicum, toasted seeds, cashew crème.

(v, ve, gf)

SHREDDED PORK TACOS - 23.0

Pulled pork with house BBQ spice, crunchy slaw, pickled Spanish onion, radish, soft tortillas. (gfo)

SALMON POKE BOWL - 24.0

White rice, grilled salmon, edamame, pickled daikon & Spanish onion, kewpie mayo, soy drizzle. (gfo)

THAI STEAK SALAD - 26.0

Seared steak, crunchy noodles, cucumber, julienned carrot, capsicum, mung beans, leafy greens, chef's secret dressing. (gfo)

CHEF'S SPECIALS

Check out our specials board for today's fresh, seasonal creations straight from the kitchen.

ADD EXTRAS

House Relish	1.0
Spreads	2.0
Extra egg	3.0
Hollandaise	3.0
Avocado	4.0
Grilled tomato	4.0
Mushrooms	4.0
Haloumi	4.0
Kimchi	5.0
Chipolatas x2	5.0
Bacon	5.0
Smoked salmon	6.0

FROM THE CABINET

Available daily - subject to availability.

PASTRY SELECTION

House-made sausage rolls, spinach rolls & quiche.

9.0

HOUSE-MADE PIES

Savoury pies with seasonal and classic fillings, served with house-made relish.

14.0

TOASTIES

Golden grilled toasties with a mix of classic combos and house favourites, served with a cucumber pickle on top.

from 10.0

Please let our team know if you have any allergies or dietary needs — we're happy to help.

(v) vegan (vo) vegan option (ve) vegetarian (veo) vegetarian option (gf) gluten free (gfo) gluten free option (dfo) dairy free option

10% weekend surcharge applies | Open daily from 8am - 3pm | Kitchen til 2pm



COFFEE

White	4.5/5.5/6.5
Black	4/5/6
Piccolo	4.0
Espresso	3.5
Matcha	6.5/7.5/8.5
Iced Coffee w/ ice cream	8.5
Iced Latte	7.5
Iced Choc w/ ice cream	8.5
Iced Matcha	8.5
Iced Chai	7.5
Iced Long Black	6.5
Mylk (almond, oat, soy, lactose free)	+ 0.5
Prana® Honey Sticky Chai	7.0
Hot Chocolate	4.0/5.0/6.0
Original, Mini, Orange, Dark	
Chai Latte	4.0/5.0/6.0
Mocha	4.0/5.0/6.0
Turmeric Latte	4.0/5.0/6.0
Teapot	5.0
(english breakfast, earl grey, green, lemongrass & ginger, chamomile, peppermint)	

SMOOTHIES

BERRY 10.0
Milk of choice, banana, blueberry, strawberry, yoghurt, honey, chia seeds, coconut flakes

GREEN 10.0
 Spinach, mango, pineapple, coconut milk, spirulina, honey, chia seeds, coconut flakes

BANANA CHOC 10.0
 Banana, dates, cacao, peanut butter, milk, chia seeds, coconut flakes.
 Add protein powder + 1.0 (vo)

SHAKES

MILKSHAKES 6.0/8.0
 Vanilla, Chocolate, Strawberry, Caramel
 Coffee + 1.0
 Add malt +.50

SOFT DRINKS

Coca-Cola (330ml) 4.0
 Coke Zero 4.0
 Lemonade 4.0

Water Bottled 3.5
 Sparkling Water 4.5
 Wild Organic Soda 5.0
 Wild Organic Iced Tea 5.0
 Kombucha 5.0

JUICE

NOAH'S COLD PRESSED JUICE 6.0
 Orange
 Apple
 Banana + Lychee
 Peach + Kiwifruit
 Mango + Passionfruit



VALERIE'S SUNROOM

CATERING & VENUE HIRE

We offer catering for events, functions, and group bookings. Our café is also available for private hire outside of opening hours — perfect for parties, gatherings, and special occasions.

CAKES & SWEET TREATS

House-made desserts — rich, golden, and freshly baked with care. Always sweet, satisfying, and crafted to comfort.

ROTATING SPECIALS FROM THE KITCHEN

Think loaded toasties, seasonal soups, salads, and hearty plates — curated fresh by our chef each day.

Valerie's Sunroom is a locally owned café nestled in the heart of a renowned garden nursery. Since opening in 2020, Valerie's has been serving fresh, seasonal food, elegant coffee, and delicious desserts.