

THE MENU

BREAKFAST MENU

8.00-11.30

TOAST WITH SPREADS - 7.0

Sourdough, Gluten-Free (+2.0)

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

DATE & APRICOT FRUIT LOAF - 8.0

A fruit loaf filled with apricots, dates, raisins, sultanas & walnuts. Served toasted with butter. (ve)

EGGS YOUR WAY - 14.0

Eggs your way on sourdough. (ve, gfo)

VAL'S BACON & EGG ROLL - 15.0

Crispy bacon, fried eggs, melted cheese, house relish, potato crisps, milk bun.

Available all day. (gfo)

BREAKFAST TACOS - 26.0

Chorizo, soft scrambled eggs, rocket, pickled onion, smoky BBQ burnt onion sauce, warm flour tortillas. (gfo, dfo)

SHAKSHUKA - 25.0

Spiced tomato, capsicum, onion and garlic base with cumin and ras el hanout, baked eggs, fresh herbs, toasted sourdough. (gfo, vo, veo)

BREAKFAST BRUSCHETTA - 25.0

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

SWEET POTATO BOWL - 25.0

Sumac roasted sweet potato, cottage cheese, avocado, crispy chickpeas, green goddess dressing, Val's pistachio dukkah. (gfo, dfo, ve, vo)

POACHED PEAR PORRIDGE - 22.0

Creamy vanilla porridge topped with poached pear, crème anglaise, biscuit crumble, and seasonal fruit. (veo)

LUNCH MENU

11.30-2.00

CURRY OF THE DAY - 22.0

Ask our staff about today's curry, served with steamed rice.

PORK DUMPLING LAKSA - 30.0

Steamed pork dumplings, rice noodles, coconut laksa broth, fried garlic, fresh herbs. (df)

VEGETARIAN DUMPLING LAKSA - 26.0

Vegetarian dumplings, rice noodles, coconut laksa broth, fried garlic, fresh herbs. (ve, df)

LAMB SHANK PASTA - 32.0

Slow-braised lamb shank in tomato and red wine, served with spaghetti, finished with gremolata and shaved parmesan.

PORK BELLY FRIED RICE - 29.0

Sticky slow-cooked pork belly, hoisin fried rice, vegetables, shallots, fresh herbs. (gf)

SMOKED GRILLED CHICKEN BURGER - 26.0

Grilled chicken breast with smoked seasoning, coleslaw, dill pickles, house mayo, served on a milk bun. (gfo, dfo)

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
Egg x 1	3.0
Hollandaise	3.0
Avocado	4.0
Mushrooms	4.0
Grilled Tomato	4.0
Haloumi	5.0
Baked Beans	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	4.0/5.0/6.0
Mocha	4.5/5.5/6.5
Piccolo	4.0
Espresso	3.5
Matcha	6.5/7.5/8.5

Iced Coffee with ice cream	8.5
Iced Latte	7.5
Iced Choc with 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
Turmeric Latte 4.5/5.5/6.5
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.

HAPPY MOTHER'S DAY

Wishing all the wonderful mums and mother figures a beautiful day.
Thank you for spending part of it with us at Valerie's.

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.