

FOOD MENU

WELCOME TO FLAXTON GARDENS

Flaxton Gardens has been a staple of the Flaxton region since its beginnings in 1980, when the Flaxton Gardens Pottery opened, along with a kiosk and a gift shop after completing a huge transformation of an old dairy farm. In 1984, the construction of the main building you dine in today was completed, where 'Flaxton Crafts' operated.

Given its picturesque views and well-maintained grounds, the wine tasting and sales area opened in 1997 due to demand from the public for a local winery. This ambitious leap took Flaxton Gardens from its humble beginnings to now being one of the Sunshine Coast's leading restaurants and wedding venues.

In 2026, Flaxton Gardens embraces our rich history and the positive impact our building has had on both the arts and hospitality industries, and we wish to carry that love and passion throughout every dish and experience shared on our grounds. We are advocates for our region and have designed our seasonal menu to match your dream Sunshine Coast Hinterland escape, refreshing, vibrant and full of inspiration.

Dietary Note:

While we try our best to be accommodating of dietary requirements, please be aware that our kitchen is not an allergen-free area, and our food may contain traces of or come into contact with allergens. Therefore, if you have any queries, please ask one of our lovely team members for more information.

(GFO) = Gluten Free Option Available

(DF) = Dairy Free (DFO) = Dairy Free Option Available

(VG) = Vegetarian (V) = Vegan

(IM) = Imported

BREAKFAST FAVOURITES

***Served from 8 am – 11 am**

FG BREAKFAST BURGER (GFO) — **23**
The perfect morning recharge! Sesame milk bun, maple bacon, fried egg, avocado, tomato, baby spinach, hash brown and relish.

EGGS YOUR WAY WITH TOAST (GFO) — **18**
Two fresh local eggs your way (fried / poached / scrambled) served with pesto, baby spinach, grilled tomato on toasted Turkish bread.

BREAKFAST ADD-ONS:

Maple Bacon	5
Hash Brown	3
Mushrooms	4
Smoked Salmon (IM)	6

EGGS BENNY (GFO)
A classic favourite served your way with two free-range hinterland poached eggs & FG hollandaise on toasted ciabatta bread.

Maple Bacon	26
Mushrooms	26
Smoked Salmon (IM)	28
Pulled Brisket	28

SMASHED AVO (VG) (GFO) — **23**
Toasted Turkish with fresh smashed avocado, sautéed baby spinach, sun-dried tomato, chickpeas & toasted pumpkin seeds.
Add poached/fried eggs (x2) — **3**

CHILDREN'S BREAKY (GFO) — **16**
Bacon, egg (fried / poached / scrambled), toast & hash brown.

FG SPECIALTY WAFFLE (GFO) — **22**
Fresh homemade sweet waffle served with berries, ice cream & toffee macadamias.

FRUIT TOAST (VG) — **7**
Thick-cut fruit toast served with maple & walnut butter. (Available all day)

SMALL PLATES

KIDS FISH & CHIPS (IM) **16**
Small plate of kids' fish and chips.

SMALL SALT & PEPPER CALAMARI (DF) (GF) **16**
Hand-breaded calamari served with sweet potato fries.

CROISSANT YOUR WAY
Freshly baked croissant with your choice of filling.

Ham, cheese & tomato with relish **15**

Smoked salmon (IM), cream cheese & avocado **17**

Raspberry jam **12**

EXTRAS AND SAUCES

Maple Bacon	**5**
36-Hour Pulled Beef Brisket	**6**
Smoked Salmon (IM)	**7**
Mushrooms	**4**
Hash Brown	**3**
Avocado	**3**
Tomato	**2**
Eggs (scrambled/poached/fried)	**3**
Toast/GF Toast	**2/3.5**
Sauce Ramekin	**2**

Tomato Sauce (GF)
Aioli Sauce (GF)

**Extras are subject to availability*

Please ask one of our staff members if you need any assistance

LUNCH

***Served 11 am - 2 pm, venue closes at 3 pm (times may vary)**

Complimentary Lunch Special:

Order any main & dessert at the same time to receive a complimentary house drink.

Choose:

FG Chardonnay, Sav Blanc, Moscato, Bubbly, Cab Sav, Shiraz
FG Draught Lager, FG Crisp Lager, Soft Drink, Juice, Tea or Coffee.

SUMMER MENU

FG WAGYU BURGER (GFO) **30**
Wagyu beef patty with bacon, melted cheese, crisp lettuce, tomato, onion rings, gherkin, tomato sauce, and mustard. Served with a side of chips.
Add Extra Wagyu Patty **5**

SEAFOOD LINGUINE (IM) **32**
Mixed seafood selection in a creamy white wine sauce.

SALMON AND MUSHROOM RISOTTO (GF) **36**
Salmon and mushroom risotto paired with carrots, broccolini, cauliflower, and dill in a creamy white wine sauce.
Vegetarian Option: Mushroom Risotto (V) **20**

KARAAGE BARAMUNDI (GF) **38**
Freshly battered Karaage Barramundi, served with edamame hummus, aioli, ginger, teriyaki sauce on a bed of nuoc cham salad.

LEMON PEPPER CALAMARI (GF) (DF) **28**
Hand-breaded calamari served with a basket of sweet potato fries, garden salad, lemon gel & aioli.

ROAST OF THE DAY (DF) (GFO) **32**
Served with mashed potatoes, roast potatoes, pumpkin, broccolini & gravy.

CHICKEN AND CHORIZO SALAD (GF) **29.5**
Grilled chicken and chorizo, fresh summer salad mix, pesto, sunflower seeds, cherry tomatoes, cucumber, onion and Turkish bread.

CRISPY PORK BELLY NOODLE SALAD (GFO) **32**
Crispy pork belly, warm noodle salad, mayonnaise, sweet soy sauce and crushed roasted macadamias.

FG RED CURRY (GFO)
Flaxton Gardens aromatic red curry served with rice and roti bread.

Prawn (IM) **36**

Chicken **33**

Vegetable (V) **30**

TEMPURA PRAWNS (GFO) (DF) (IM) **35**
Tempura prawns served with summer garden salad and a mango & macadamia salsa.

GRILLED WHOLE LOBSTER & PRAWNS FOR 2 (GF) **99**
Rich, creamy Western Australian lobster & New Zealand prawn thermidor sauce, served with sweet potato chips & a summer garden salad.

Includes 2 glasses of Flaxton Gardens Brut Cuvée Sparkling

(Please allow approximately 30 mins preparation)

SIDES / NIBBLES

Basket of Potato Chips (GF)	8
Basket of Sweet Potato Chips (GF)	9
Cheesy garlic bread (4 pieces)	12
Grilled ciabatta bread with butter & hummus (4 pieces)	13
Garden salad (GF)	8
Fresh veg sautéed in garlic butter (GF)	10
Beetroot, feta & spinach salad with truffle dressing (GF)	12
Marinated olives (GF)	8

SWEETS

PORT POACHED PEAR (GF) (VGO & DFO) 20
With vanilla bean ice cream, coconut & honey crumble.

VANILLA BEAN BREAD & BUTTER PUDDING 20
With vanilla bean ice cream & homemade rum sauce.

FLAXTON'S FAMOUS RASPBERRY SOUFFLE (GF) (DFO) 23
(Please allow 20 mins preparation & cooking time)
Served with vanilla bean ice cream & raspberry coulis.

SUNSHINE & SON'S AFFOGATO (GF) (non-alcoholic option available) 16
Vanilla bean ice cream served with a shot of espresso & Sunshine & Son's Mr Barista.

COCONUT PANNA COTTA (GF) (DF) 20
Creamy coconut panna cotta with passionfruit, mango, pineapple salsa & raspberry sorbet.

FG SPECIALTY WAFFLE (GFO) 20
Fresh homemade sweet waffle served with berries, ice cream & toffee macadamias.

CHILDREN'S VANILLA ICE CREAM (GFO) 6
Choose caramel/chocolate/vanilla/strawberry sauce.