



ENO GARDEN

Address: 1146 Burke Road Balwyn North VIC 3104 Instagram: eno.garden M: 0432 595 178

COFFEE | GARDEN | FOOD | FUNCTIONS

COFFEE

Espresso / Double Espresso (Single Origin) Magic

\$4.80

Long Black \$4.80 / \$5.80

Piccolo / Short / Long Macchiato / Latte /

Cappuccino / Flat White / Mocha (+\$0.50)

60z \$4.80 / 120z \$5.80

*Please let us know for extra hot.

Eno Pistachio Latte \$6.80

Eno Tasting Board \$9.00

Single Origin short black, Single Origin flat white

Eno Affogato \$6.50

Babyccino \$2.80

Soy / Almond / Lactose-Free / Oat Milk

Extra Shot / Single origin / Decaf

+\$1.00

Vanilla / Caramel / Hazelnut / Peach /

Pomegranate Syrup

+\$1.00

NON-COFFEE

House Made Hot Chocolate

60z \$5.50 / 120z \$6.50

Fresh Chai Latte

60z \$6.50 / 120z \$7.50

Matcha Latte

120z \$6.50

Hojicha Latte (Sweetened) / Taro Latte / Turmeric Latte

120z \$6.50

PREMIUM TEA

Peppermint tea / Lemongrass ginger tea / Jasmine green

Aussie Breakfast / Genmaicha / Earl Grey Reserve /

White Blueberry (+\$0.50)

Peachy Oolong (+\$0.50)

\$5.50 per pot

MILKSHAKE

Chocolate / Vanilla / Caramel / Strawberry

\$9.5

ICED SIGNATURE

Iced Strawberry Latte

Iced Orange Americano

Iced Matcha Strawberry Latte

Iced Mocha Strawberry Latte

\$9.50

Extra Ice Cream +\$1.00

Whipped Cream +\$0.50

ICED DRINK

Iced Latte / Iced Long Black

\$6.50

Iced Chocolate / Iced Matcha Latte / Eno's Iced Coffee /

Eno's Iced Mocha / Iced Chai Latte / Iced Coconut Latte /

Iced Taro Latte / Iced Hojicha Latte

\$7.50

SMOOTHIE

Banana / Mango / Mixed Berry / Kiwi

\$11.50

<https://enogarden.com.au>



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Morning Toast

- Toast** \$8.50
Sourdough with butter and your choice of jam, vegemite, honey, peanut butter, or nutella.
- Egg on Toast** \$13.50
Two pieces of sourdough with poached, sunny-side, or scrambled eggs. (Croissant +\$2)

Add-Ons & Create your own

- Eggs Your Way (poached / fried / scrambled)** \$5
- Roasted Mushroom / Wilted Spinach / Hash Brown /**
- Avocado** \$6
- Bacon / Chorizo** \$8
- Chips / Side Salad / Chicken Nuggets / Potato croquette** \$10

Sandwiches & Roll

- Ham Cheese & Tomato Toastie** \$12.50
Classic toasted sandwich with ham, cheese, and tomato.
- Ham Cheese Croissant** \$12.50
- Roast Mushroom Toastie (Veg)** \$16.50
Roasted mushrooms, basil pesto, and melted cheese.
- Egg & Bacon Roll** \$16.50
Charcoal bun with bacon, fried egg, and tomato relish. (Add hash brown +\$3)

- Chicken Panini** \$17.50
Panini roll, roasted chicken, ham, spinach, pesto, tasty cheese, mayo.

- Chicken Schnitzel Sandwich** \$17.50
Panini roll, chicken schnitzel, ham, spicy mayo, tasty cheese.

All Day Breakfast

- Granola (Veg, GF, VG)** \$21.50
Roasted muesli, chai-spiced nuts, seasonal fruit, berry coulis, and whipped coconut yogurt.

- Chilli Scrambled Eggs (Veg)** \$22.50
House-made jalapeño chimichurri, smoked chilli butter, scrambled eggs on focaccia. (Add chorizo or bacon +\$8)

- Turkish Eggs (Veg)** \$23.50
Poached eggs, garlic-spiced labneh, semi-dried tomato, smoked chilli butter, focaccia. (Add chorizo or bacon +\$8)

- Smashed Avocado (Veg)** \$25.50
Yuzu smashed avocado, beetroot hummus, dukkah, cherry tomato, poached egg, and sourdough.

- Eno French Toast (Veg)** \$26.50
Brioche bun, caramelised banana, fresh berries, seasonal fruit, butterscotch sauce, ice cream & pistachio.

- Pulled Beef Eggs Benedict** \$27.50
Slow-cooked beef brisket, pickles, poached eggs, Asian slaw, hollandaise, sriracha, and brioche bun.

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10% surcharge applicable on the weekends, 15% surcharge on public holiday

2% surcharge on card payments

Please inform our staff of any dietary requirements

All Day Brunch

- Golden Pumpkin Risotto (Veg)** \$26.50
Roasted pumpkin, crispy sage, pine nuts, and parmesan.

- Chicken Salad** \$27.50
Grilled Chicken, beet root hummus, dresses seasonal green, root veg, dukkah mix, and focaccia.

- Big Breakfast** \$28.50
Bacon, chorizo, mushrooms, spinach, hash brown, smashed avo, sourdough, and eggs your way.

- Seafood Linguine** \$29.50
Squid ink linguine with garlic cream sauce, cherry tomato, grilled prawn & calamari.

- Grilled Salmon Delight** \$29.50
Grilled salmon, potato croquette, salad, homemade chimichurri.

Asian-Inspired Favourites

- KFCB – Korean Fried Chicken Burger** \$27.50
Charcoal brioche, gochujang mayo, kimchi, slaw, and chips. (Add bacon +\$6)

- Soft Shell Crab Croissant** \$28.50
Soft shell crab, chipotle mayo, chorizo crumb, fried eggs and buttery croissant

- Unagi Benny** \$28.50
Grilled unagi, bonito, chipotle mayo, asian slaw, poached egg, hollandaise sauce, and brioche bun.

ENO GARDEN

DINNER

CEVICHE

KINGFISH

Lightly cured yellowtail kingfish with rocoto dressing, jalapeño, coriander, and dill oil.

\$27

SALMON

New Zealand king salmon with salmon caviar, yuzu ponzu, chilli, pineapple & coriander salsa.

\$28

WAGYU BEEF TATAKI MB8+

Lightly seared Wagyu with yuzu ponzu, daikon oroshi, fried leeks, shiso leaves, chives & croutons.

\$28

- SIDES -

CALAMARI RINGS \$15.00

HOUSE SALAD \$18.00

FRIES \$12.00

CHICKEN NUGGETS \$12.00

- DESSERT -

LA DOUCE HARMONIE \$11.00

Vanilla ice cream with berry sauce, fresh strawberry dice, and a delicate macaron

ROULADE DE DOUCEUR \$12.00

Hand-rolled soft meringue filled with mixed berry compote and whipped cream

SMALL BITES

ROAST CHICKEN WINGS

Rosted chicken wing, chipotle, soy, lime, chipotle mayo, spring onion.

\$15

PORK RIBS

Slow-cooked smoky pork ribs with house-made BBQ sauce

\$23 (Half) / \$38 (Full)

LAMB CUTLET

Grass-fed lamb cutlet, chipotle-cumin rub, corn & chimichurri

\$27

WAGYU RUMP SKEWER MB8

Grilled wagyu rump, kabayaki sauce & chives

\$28

MAIN

BLACK ANGUS GRAIN-FED SCOTCH FILLET (350G)

Served with chimichurri, garlic butter, and seeded mustard.

\$48

CHICKEN BURGER

Charcoal brioche bun, gochujang mayo, kimchi slaw & chips.

\$28

SEAFOOD PASTA

Squid ink spaghetti sautéed with prawns, calamari, clams, garlic, capers, cherry tomatoes, preserved lemon, chilli & salmon caviar.

\$38

GRILLED SALMON DELIGHT

Grilled salmon, potato croquette, garden salad & homemade chimichurri.

\$32

ENO GARDEN

BAR MENU

COCKTAILS

LEMON MARGARITA \$18

Tequila,lemon juice,lemon slice

TEQUILA SUNRISE \$18

Tequila, grenadine, orange juice, blood orange slice

BLUE HAWAII \$18

Rum, blue curaao, pineapple juice, lime slice

BOURBON PEACH \$18

Bourbon, peach syrup, mint, soda water

YUZU GIN \$18

Gin, yuzu, citrus peel, soda water

- BEERS-

CARLTON DRY \$9

ASAHI SUPER DRY \$10

- SPIRITS&MIXERS-

GIN -ROKU JAPANESE \$11

VODKA-BELVEDERE

RUM-BACARDI CARTA BLANCA

TEQUILA-JOSE CUERVO ESPECIAL

BOURBON-JIM BEAM WHITE LABEL

- SOFT DRINKS -

COKE \$4

COKE ZERO \$4

SPRITE \$4

SPARKLING WATER \$5.5

ORANGE JUICE \$7.8

APPLE JUICE \$7.8

WINE BY GLASS

SPARKLING

NV VILLA FRESCO PROSECCO - KING VALLEY, VIC

\$12 per glass / \$60 per bottle

RED WINE

2024 DON'T TELL MUM SHIRAZ - MCLAREN VALE, SA

\$8 Half / \$15 per glass / \$75 per bottle

2023 ROB DOLAN 'TRELLIS & VINE' PINOT NOIR - YARRA VALLEY, VIC

\$7 Half / \$13 per glass / \$65 per bottle

2022 RESERVE SHIRAZ - YARRA VALLEY,VIC

\$9 Half / \$17 per glass / \$85 per bottle

WHITE WINE

2024 KUKU SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND

\$7 Half / \$13 per glass / \$65 per bottle

2025 KANGARILLA ROAD PINOT GRIGIO - ADELAIDE HILLS, SA

\$8 Half / \$15 per glass / \$75 per bottle

2023 MARNONG ESTATE CHARDONNAY - SUNBURY, VIC

\$8 Half / \$15 per glass / \$75 per bottle

ROS 

2024 TEUSNER 'SALSA' ROSE - BAROSSA VALLEY, SA

\$7 Half / \$13 per glass / \$65 per bottle

A surcharge of 10% applies on weekends and 15% on public holidays.

** 2% surcharge applies to all card payments.**

BYO is available at \$5 per person.