



## LUNCH

MONDAY-FRIDAY  
11:30AM-2:30PM

SATURDAY-SUNDAY  
12PM-3PM

## DINNER

SUNDAY-THURSDAY  
5:30PM-9PM

FRIDAY-SATURDAY  
5:30PM-10PM

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.

## THE PIZZA

*All Pizza sizes are 12"*

<b>CHEESY GARLIC</b> Fresh herbs and mozzarella <b>v</b>	<b>19/21</b>
<b>MARGHERITA</b> Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil <b>v</b>	<b>20/22</b>
<b>VEGETARIAN</b> Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato <b>v</b>	<b>22/24</b>
<b>MEAT LOVERS</b> Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic	<b>22/24</b>
<b>THE ITALIAN STALLION</b> Pepperoni, napoli base and shredded mozzarella	<b>22/24</b>
<b>SUPREME</b> Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs	<b>24/26</b>
<b>CHICKEN &amp; AVOCADO</b> Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	<b>24/26</b>
<b>FIERY PRAWN</b> Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	<b>24/26</b>
<b>NUTELLA</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar <b>v</b>	<b>19/21</b>
<b>GLUTEN FREE BASE gf</b>	<b>3</b>

Price = Members/Visitors  
v = Vegetarian vg = Vegan  
gf = Gluten Free gfo = Gluten Free Option  
Additional charges may apply

Some dishes may contain traces of nuts

# THE GARDEN

RESTAURANT

## GRAZE

### CONTINENTAL LOAF TOASTED

with garlic butter **v** 7/9  
+ mozzarella cheese **v** 9/11

### BAJA PRAWN TACOS (3)

Panko crumbed prawn tacos, jalapeño relish and garlic aioli served on soft tacos 22/24

### TRUFFLE & PORCINI ARANCINI (5)

Truffle aioli and shaved pecorino cheese **v** 19/21

### HONEY BAKED CAMEMBERT

Apple, rocket and walnut salad, garlic wafers **gfo** 19/21

## FROM THE GARDEN

### CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing 20/22

### WATERMELON, MINT & FETTA

Red onion, cucumber, candied walnuts, minted honey and lemon dressing **v** 21/23

### CHARRED CORN & QUINOA

Heirloom cherry tomatoes, red onion, shredded carrot, cilantro and lemon parsley vinaigrette **v** 21/23

### OPTIONAL ADD ONS

Poached chicken **gf** 7/9  
Smoked salmon **gf** 10/12  
Chilled king prawns (4) **gf** 12/14

## CHILDREN'S MEALS

12 years and under: Includes a free chef's choice ice cream

Battered fish fillets with chips 13/15

Mini cheeseburger served with chips **gfo**

Dinosaur chicken nuggets and chips

Grilled chicken with steamed vegetables **gf**

Twirl bolognese topped with parmesan cheese **gfo**



## PAN TO PLATE

### SALMON PAPPARDELLE

Hot smoked salmon, grilled asparagus, cherry tomatoes and capers in lemon dill cream sauce **gfo** 27/29

### SEAFOOD LINGUINE

Prawns, mussels, scallops, market fish and baby squid cooked in housemade napoli cream sauce **gfo** 30/32

### NONNA'S MEATBALLS

Housemade angus meatballs in napoli sauce tossed with spaghetti, basil and shaved grana padano **gfo** 25/27

## SIGNATURES

### SLOW COOKED PORK BELLY

Sautéed asparagus, cannellini purée, baked root vegetables, crispy bacon, apple rhubarb compote and rosemary jus **gf** 35/37

### MISO GLAZED SALMON FILLET

Poached king brown mushroom, charred asparagus, sautéed green beans and ginger miso sauce 34/36

### CHICKEN AND PRAWN SCALLOPINI

Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce **gf** 29/31

## DESSERTS

### CHOCOLATE LAVA PUDDING

Chocolate fudge sauce and vanilla bean ice cream 12/14

### DOUGHNUT BALLS

Crushed pistachio, drizzled with pure honey, icing sugar and pistachio gelato 18/20

### WARM INDIVIDUAL STICKY DATE PUDDING

Butterscotch sauce and vanilla bean ice cream 12/14

## CLASSICS

### CHICKEN SCHNITZEL

300grams served with chips, house salad and gravy 26/28

### MAKE YOUR SCHNITZEL A PARMIGIANA

With napoli sauce, ham and mozzarella cheese 5/6

### MARKET BATTERED FISH

Served with chips, house salad and tartare sauce 27/29

### SALT & PEPPER SQUID

Spiced squid served with house salad, crunchy fries and garlic mayonnaise 31/33

### GOURMET BEEF SAUSAGES

Served with creamy potato mash, green peas and red wine gravy 25/27

### WAGYU BEEF BURGER

Wagyu beef pattie, smoky bacon, hi-melt cheese, caramelised onion, barbeque prego sauce and aioli **gfo** 21/23

### PLANT-BASED MUSHROOM BURGER

Plant-based mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **vg, gf** 22/24

## CHAR-CHAR-CHAR

### MARINATED LAMB SOUVLAKI

Served with greek salad, chips, tzatziki and pita bread **gfo** 32/34

### AMERICAN FULL PLATE PORK RIBS

Slow cooked BBQ pork ribs served with crispy fries and creamy apple slaw **gf** HALF 43/45 FULL 59/61

### EBONY BLACK ANGUS

*All steaks served with crunchy steakhouse chips and house salad*

Rump steak 300 grams **gf** 30/32

Prime scotch fillet 250 grams **gf** 42/44

New york Premium 400 grams **gf** 46/48

### OPTIONAL ADD ONS

Two Australian king prawns **gf** 14/16

### CHOICE OF GLUTEN FREE SAUCES

Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne 2/4

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All our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

