

THE GARDEN MENU

STARTERS

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| MARINATED MIXED OLIVES (DF,GF,V) | 5 |
| SPICED CRISPY CAULIFLOWER, HOT SAUCE (VG) | 10.5 |
| GUACAMOLE, CHARRED TOMATO, CHIPOTLE SALSA, CORN CHIPS (GF,VG) | 12.5 |
| RAW CRUDITÉ, WHIPPED GOATS CURD, POMEGRANATE (GF,V) | 14 |
| BURRATA, HEIRLOOM TOMATO, GRILLED CIABATTA (V) | 16 |
| SPICED CHICKEN WINGS, KOREAN HOT SAUCE | 12.5 |
| SALT AND PEPPER SQUID, LEMON AIOLI | 16 |
| GARDEN FRIES, AIOLI (V) | 10 |
| LOADED AMERICAN CHEESY FRIES | 12.5 |

PIZZA

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| CLASSIC MARGHERITA, BUFFALO MOZZARELLA (V) | 19 |
| PUMPKIN, SPINACH, WALNUTS, RICOTTA (V) | 22 |
| SICILIAN ANCHOVY, CAPERS, FIORE DE LATTE | 22.5 |
| PROSCIUTTO, ROCKET, BURST BLUSH TOMATOES | 23 |
| MEXICAN PULLED PORK, CHIPOTLE, AVOCADO | 23 |
| BRASED MOROCCAN LAMB, SPICED YOGHURT, DUKKHA | 23 |
| PRAWN, GRILLED ZUCCHINI, MINT | 25 |

SIDES

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| ROASTED YOUNG CARROTS, FETTA, PARSLEY, LEMON (GF,V) | 9 |
| CHARRED BROCCOLINI, TAHINI, CRISPY CHICKPEAS (GF,VG) | 9 |

❁ PLEASE ORDER AT THE BAR IF YOU ARE SITTING OUTSIDE ❁

DF - DAIRY FREE OPTION AVAILABLE, GF - GLUTEN FREE OPTION AVAILABLE, V - VEGETARIAN, VG - VEGAN OPTION AVAILABLE

PLEASE BRING ANY DIETARY REQUIREMENTS TO OUR ATTENTION WHEN ORDERING - GLUTEN FREE PIZZA BASES AVAILABLE ON REQUEST

PLEASE NOTE WHILE ALL CARE IS TAKEN WE CANNOT GUARANTEE THESE PRODUCTS ARE 100% ALLERGEN FREE AS THESE ALLERGENS ARE USED IN OUR KITCHEN

SALADS

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| GREEK SALAD, ICEBERG WEDGE (GF,V) | 14.5 |
| SALMON POKE SALAD, PICKLED CUCUMBER, SEAWEED, AVOCADO, EDAMAME (GF) | 18.5 |
| SUPERFOOD SALAD, QUINOA, KALE, TURTLE BEANS, JALAPENO DRESSING (GF,VG) | 16.5 |
| CAESAR SALAD | 19.5 |
| (ADD POACHED CHICKEN TO ANY SALAD + 6) | |

BURGERS

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| CHEESEBURGER, TOMATO, LETTUCE, PICKLE, FRIES | 21 |
| SOUTHERN FRIED CHICKEN BURGER, SPICY MAYO, LETTUCE, FRIES | 20 |
| PHILLY CHEESE STEAK SANDWICH, FRIES | 23 |

MAINS

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| GRILLED "HUON TASMANIAN SALMON" NICOISE SALAD, AIOLI (GF) | 32 |
| CRISPY CIDER BATTERED CORAL TROUT, FRIES, TARTARE | 29 |
| CHICKEN PARMIGIANA, BUFFALO MOZZARELLA, TOMATO, ROCKET SALAD, FRIES | 24 |
| ROAST CHERMOULA CHICKEN, SWEETCORN, CORIANDER, FENNEL SALSA, MINT (GF) | 28 |
| VEAL SCHNITZEL, MUSTARD SLAW, LEMON | 26.5 |
| GRILLED PORK CHOP, APPLE, BROCCOLINI, WHITE BEAN SALAD, APPLE GRAVY | 32 |
| CHARGILLED "KILCOY" 300G SCOTCH FILLET, SMASHED ROASTIES, ONION RINGS | 42 |
| (SCOTCH FILLET SAUCE CHOICES: GREEN PEPPERCORN, MUSHROOM, CAFÉ D PARTS, GRAVY) | |

SWEETS AND CHEESE

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| MANGO YOGHURT PANNA COTTA, CRUNCHY LEMON RIND (V, GF) | 12 |
| CHOCOLATE AND HAZELNUT BROWNIE, VANILLA ICECREAM (V, GF) | 12 |
| CHURROS DUSTED IN CINNAMON SUGAR, CRÈME ANGLAISE, CHOCOLATE SAUCE (V) | 12 |
| 2 x 40GRAM SERVES OF CHEFS DAILY SELECTION, LAVOSH, QUINCE PASTE, APPLE (V) | 14.5 |