



APPETISERS

11:30am - 8:00pm

FRESHLY SHUCKED OYSTERS GF
natural 17/34
pomegranate vinaigrette 20/39
champagne vinaigrette 20/39

CHARGRILLED SOURDOUGH 7 v, VN, GFO
olive oil, balsamic vinegar, sea salt

WARMED OLIVES 9 v, VN, GF
warmed mediterranean olives, olive oil,
chilli, garlic

GARLIC PANINI 9 v
toasted panini, parsley garlic butter,
parmesan

BEETROOT HUMMUS & PITA 12 v, VN
house made beetroot hummus, warmed pita
bread

CANTINA MIXED NUTS 7 v, VN, GF
spiced toasted nuts, tortilla

TAPAS TO SHARE

CHEESE & ANTIPASTO BOARD 40 GFO
selection of cheeses, cured meats, beetroot
hummus, crackers, dried fruit, nuts, quince
paste, chargrilled sourdough, olives

EUNGAI BUFFALO MOZZARELLA 19.5 GFO
spanish prosciutto, rocket salad, cherry
tomatoes, red onion, balsamic glaze

STICKY PORK BAO BUNS 17.5
pulled pork, chilli, coriander, cucumber (2)

SPICED CALAMARI 17 GF
flash fried, chilli, chipotle aioli
+ upgrade to a main for 8

WHITE WINE MUSSELS 17 GF
garlic, chilli, parsley butter
+ upgrade to a main for 8

GARLIC CHILLI PRAWNS 18 GF
australian king prawns, creamy garlic, sweet
chilli, jasmine rice
+ upgrade to a main for 8

SAFFRON ARANCINI BALLS 16 v
mozzarella rice balls, chipotle, basil pesto (3)

MAINS

11:30am - 2:30pm | 5:00pm - 8:00pm

CRISPY SKIN SALMON 32
zucchini pistachio mint salad, currant anchovy dressing

STICKY GLAZED PORK BELLY 31 GF
cucumber, mint, coriander, chilli soba noodle salad, orange
vinaigrette

KING PRAWN SPAGHETTI 29
prawns, fresh chilli, parsley, garlic, cherry tomatoes, red onion

SEAFOOD PAELLA 29 GF
saffron rice, prawns, calamari, chorizo, mussels

FISH & CHIPS 26
bucket brewery beer battered flathead fillet, chips, seasonal salad,
house made tartare sauce

THE GARDEN GREEN BOWL 24 VN, V, GF
quinoa, steamed green vegetables, roasted pumpkin, green leaves,
beetroot hummus, avocado dressing

THE GARDEN BEEF & BACON BURGER 21 GFO
wagyu beef, lettuce, monterey jack cheese, house made tomato
relish

MILLY HILL EYE FILLET 220g 36 GF
chargrilled to your liking, rocket salad, chat potatoes, lemon herb
vinaigrette
+ mushroom, green pepper or dianne for 2
+ creamy garlic prawns for 6

SALADS

POMEGRANATE & GOATS CHEESE 19.5 v GF
mixed leaves, pomegranate, pecans, mango, meredith dairy goats
cheese, red onion, red wine vinaigrette

PEAR & PROSCIUTTO 19.5 GF
mixed leaves, pear, prosciutto, roasted pine nuts, eungai buffalo
feta, red onion, costa honey mustard dressing

ROCKMELON & EUNGAI BUFFALO MOZZARELLA 19.5 v GF
mixed leaves, spanish prosciutto, eungai buffalo mozzarella, lemon
vinaigrette

+ halloumi or avocado for 4
+ prawns or smoked salmon for 5

SIDES

11:30am - 8:00pm

ANGRY POTATOES 12 v, VN, GF
spiced chat potatoes, chipotle
aioli

BRAISED LOCAL GREENS 9 v,
VN, GF
chilli, garlic, lemon, olive oil

GARDEN SALAD 7 v, VN, GF
mixed leaves, red onion, lemon
vinaigrette

SWEET POTATO CHIPS 9 v, VN,
GF
chipotle aioli

CHIPS 8 v, VN, GF
aioli

BAMBINOS

12 & under | 11:30am - 8:00pm

FISH & CHIPS 12
beer battered fish and chips

CHEESE BURGER 12
chips

MAC N' CHEESE 12
creamy tasty macaroni cheese,
bacon



The Garden Bar & Kitchen |



@thegardenbarandkitchen |



@thegardenbarandkitchenfreddo

one bill per table, please no split bills

| please inform your waiter of any dietary needs

| public holiday surcharge 10%

V vegetarian | VN vegan | GF gluten free



ADDRESS

1-5 Remembrance Way
Frederickton NSW

FOLLOW US



CONTACT

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thegardenbar.com.au