

# MENU

A seasonal menu inspired by the very best of our local & independent producers, complimented by our very own edible garden



## TO START

ALTO MARINATED OLIVES | chilli | fennel seed | garlic 12 VN GF

SPICED NUTS | macadamia | cashew | peanuts 9 VN GF

RED CAPSICUM HUMMUS | chilli oil | flat bread 12 VN

MARINATED WHITE ANCHOVY | piquillo peppers | alto evoo 12 GF

HOUSE MADE FOCACCIA | cultured butter 10 V VNO

add hummus & pesto 6

LA BOQUERIA CURED MEATS | manchego cheese | pickles

mustard | flat bread 24 GFO

## SMALL PLATES

WILLI WILLI PORK BELLY | slaw | korean bbq | toasted sesame 20 GF

KING PRAWNS | chargrilled | tomato ceviche | avocado | puffed rice 26 GF

add extra prawn 6

BURRATA | tomato | basil pesto | focaccia crisp | vincotto 22 GFO V

RAW MARKET FISH | lightly cured - please see server

TOMATO & RED PEPPER ARANCINI | basil oil | aioli 18 V

## SHARING PLATES

All sharing plates come with 3 complimentary sides

COTE DE BOEUF | black onyx MB3+ | ribeye on the bone | peppercorn sauce

\$15 per 100g (1kg - 1.2kg average weight | serves 3-4) GF

MILLY HILL LAMB SHOULDER | chargrilled | salsa verde \$84 600g serves 2-3 GF

## LARGE PLATES

All proteins come with a complimentary side

MILLY HILL CHICKEN BREAST | cep mushroom sauce | pangritata 34 GF

FREE RANGE CHAR SUI PORK COLLAR | ginger | scallion | sesame 32 GF

MARKET FISH | simply grilled - please see server

RIVERINE SIRLOIN | chargrilled | peppercorn sauce 44 GF

BEER BATTERED JOHN DORY | tartar sauce | lemon 30

LINGUINI PASTA | rocket pesto | macadamia nuts | meredith goats cheese 26 GFO VNO

add to any dish - 2 chargrilled king prawns 12 | duck chorizo 9

## GB SIDES

GB SLAW | cabbage | silverbeet | mint 9 GF V

WARM CHAT POTATO SALAD | sour cream | nori 10 GF V

ROASTED PUMPKIN | pimenton | yogurt & tahini | seeds 12 GF V

SWEET POTATO FRIES | chili salt 9 GF VN

SUMMER GREENS | miso butter | capers | flaked almonds 14 GF V

GREEN LEAF SALAD | garden pickings 9 GF VN

PARMESAN FRIES | aioli 10 GFO V

BEER BATTERED CHIPS | aioli 9 GFO V

## SALADS

PROSCIUTTO | spring leaves | stracciatella | rock melon | pomegranate dressing 24 GF

ROAST PUMPKIN | eungai feta | quinoa | broccolini | grapes | toasted seeds 24 GF VNO

add poached chicken | smoked salmon 6



The Garden Bar & Kitchen |



@thegardenbarandkitchen |



@thegardenbarandkitchenfreddo

we do not itemise split bills | please inform your waiter of any dietary needs | public holiday surcharge 15%

gf gluten free | v vegetarian | vn vegan