



GROUP BOOKINGS 10-20 GUESTS

(pre-order only)

LITTLE BITES

Alto marinated olives | chilli | fennel & garlic 12 (GF) (VN)
Red capsicum hummus | chili oil | flat bread 12 (VN)
House made focaccia | cultured butter 10 (VNO)
Spiced nuts | macadamia | cashew | peanuts 9 (GF) (VN)
Marinated white anchovy | piquillo peppers | Alto EVOO 12 (GF)
La Boqueria cured meats | manchego | pickles | mustard | flat bread 24 (GFO)

SMALL PLATES

Willy Willy Pork belly | salw | korean bbq | toasted sesame 20 (GF)
Tomato & Red Pepper Arancini | basil emulsion 18 (V)
King prawns | chargrilled | tomato ceviche | avocado | puffed rice 26 (GF)
Burrata | tomato | basil | sourdough crisp | vincotto 22 (V) (GFO)

LARGE PLATES

All proteins come with a complimentary side

Riverine sirloin | chargrilled | peppercorn sauce 44 (GF)
Free range corn fed chicken breast | cep mushroom sauce | pangritata 34 (GFO)
Market fish | simply grilled MP
Free range char sui pork collar | ginger | scallion | sesame 32 (GF)
Linguini pasta | rocket pesto | macadamia nut | Meredith goats cheese 26 (VNO GFO)
Prosciutto salad | spring leaves | stracciatella | rock melon | pomegranate dressing 24 (GF)

SIDES

GB slaw | cabbage | silverbeet | mint 9 (V) (GF)
Chat potatoes | sour cream | nori 10 (GF V)
Spring leaf salad | garden pickings 9 (GF) (VN)
Beer battered chips | aioli 9 (GFO) (V)
Parmesan fries | aioli 10 (GFO) (V)
Roasted pumpkin | pimenton | yogurt & tahini | seeds 12 (GF) (V)
Sweet potato fries | chili salt 9 (GF) (VN)
Broccoli | miso butter | flaked almonds 14 (GF) (V)

SHARING PLATES

All sharing plates come with 3 complimentary sides

Milly Hill lamb shoulder | slow cooked | finished chargrilled | salsa verde | 600g \$84 feeds
2-3 (GF)

Cote de boeuf | black onyx mb3+ | ribeye on the bone | peppercorn sauce \$15 per 100g
feeds 2-3 (GF)

DESSERTS

Skillet baked white chocolate & macadamia nut cookie | rock salt caramel ice cream 16
Pineapple & olive oil cake | roasted pineapple | eungai buffalo yoghurt | coconut ice cream 18
Strawberry gum panacotta | strawberries | vanilla crumble 16 (GFO)
Selection of Australian Artisan cheeses | crackers | house chutney 22 (GF)

BOOKING INFO

Please email your pre-order to info@thegardenbar.com.au two days prior to the event.
Please advise us of any dietary needs | public holiday surcharge 15% | we do not itemise split bills
V vegetarian | VN vegan | GF gluten free