

Seasonal menu. Local & independent producers. Perfect to share.

SHARE PLATES

WAGYU MB2+ FLANK STEAK chargrilled | served medium rare 70 550g GF

MILLY HILL LAMB SHOULDER | slow cooked | chargrilled 86 600g GF

both share plates include fresh green salsa

SMALL PLATES

ALTO OLIVES | fennel seed | orange | chilli 12 VN GF

GRILLED HALLOUMI | nigela seeds | spiced honey 20 V GF

HOUSE MADE FOCACCIA | cultured butter 10 V VNO

add pickles & dip 4

PORK BELLY BITES | korean bbq | sesame | spring onion 16 GF

GRILLED CHORIZO | romesco | cucumber | puffed rice 22 GF

BYRON BAY BOCCONCINI | zucchini | grapes | alto evoo 24 V GFO

TANDOORI CHICKEN | herb yoghurt | cucumber & celery salad 24 GF

SIDES

CHAT POTATOES | sour cream | nori salt 10 GF V

SPICED PUMPKIN | curry yoghurt | pepitas 10 GF V

SWEET POTATO FRIES | chilli salt 9 GF V

GRILLED GREENS | miso | crispy shallots 14 GF VN

CUCUMBER SALAD | whipped goats cheese 12 GF V

PARMESAN FRIES | aioli 12 GFO V

BEER BATTERED CHIPS | aioli 9 GFO V

GARDEN SALAD | mustard vinaigrette | toasted seeds 10 GF

MAIN PLATES

BARRAMUNDI | roast tomato beurre blanc | basil | chat potato salad 36 GF

BEEF TWO WAYS | flank | cheek | korokke | parsley 38 GFO

HOUSE MADE GNOCCHI | pangritata | grana padano | king brown mushrooms
32 GFO V

BEER BATTERED JOHN DORY | smoked salt | tartar sauce | beer battered
chips 30

ROASTED EGGPLANT | miso | king brown mushroom | spring onion | toasted
seeds 28 VN GF



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