

lunch

SERVED 11:30am-2:30pm

GRILLED ZUCCHINI & GREEN PEA SMASH [V]
with feta, dukkah & toasted sourdough

SEARED ATLANTIC SALMON [GF]
with flaked almonds, kale & potato salad,
Greek yoghurt & garden herb
dressing

POACHED CHICKEN CAESAR SALAD
sourdough crisps, poached free range egg
& crispy smoked bacon

GREEN BEACON BEER BATTERED REEF FISH
chips, minted pea purée & home made
tartare sauce

FRESH SALMON POKE BOWL
rice noodles, soy beans, wakame, pickled
carrots, cucumber & avocado with soy lime
dressing & wasabi mayo

BANG BANG CHICKEN SALAD
with roasted peanuts, pickled cucumber,
coriander & toasted black sesame seeds

AVOCADO BRUSCHETTA [V]
smashed avocado, dukkah, Meredith goats' cheese,
poached eggs & toasted turkish bread

18.5 GARDENERS LUNCH BOARD 19.5
house baked ham, vintage cheddar,
farmhouse terrine, cornichons, onion
marmalade & toasted bread

GARDEN ROOM CLASSIC BURGER 19.9
Australian ground beef, cheese, beef tomato,
pickles, aioli & caramelised onions with chips

18.9 GRILLED KOREAN MARINATED 19.5
CHICKEN BURGER
with kimchi, kewpie mayonnaise & chips

23.0 BBQ SLOW COOKED PORK BELLY TACOS [2] 18.5
with red cabbage slaw, homemade bbq sauce &
charred corn

19.5 add a side of chips 4.5

KIDS [for children 12 and under]

BATTERED FISH WITH TARTARE 12.0
SAUCE served with veggie sticks and chips

BUTTERMILK FRIED CHICKEN PIECES 12.0
WITH MAYONNAISE served with veggie sticks and chips

CHEESEBURGER served with veggie sticks and chips 12.0

TOASTED AVOCADO FINGERS served with veggie sticks 12.0
and chips



THE
garden
ROOM

*GF Bread available
++ V & VE alternatives
available on request
GF - gluten free
V- vegetarian
VE - vegan
DF - dairy free