

lunch

SERVED 11:30am-2:30pm

POACHED CHICKEN CAESAR SALAD sourdough crisps, poached free range egg & crispy smoked bacon	19.5
CRAFT BEER BATTERED FISH chips, minted pea purée & home made tartare sauce	23.0
FRESH SALMON POKE BOWL rice noodles, soy beans, wakame, pickled carrots, cucumber & avocado with soy lime dressing & wasabi mayo	20.5
SLOW COOKED BEEF RENDANG slow cooked beef cheeks, with steamed jasmine rice & roasted peanut sambal	22.5
AVOCADO & GRILLED HALOUMI [V] smashed avocado, dukkah, grilled Barossa Valley haloumi, poached eggs & toasted sourdough	18.5
TWICE COOKED PORK BELLY with lychee, cucumber & coriander salad with hot & sour dressing, steamed jasmine rice	21.5
BUTTERMILK FRIED CHICKEN BURGER with house slaw, Mc Clure's pickles & hot sauce mayonnaise	20.5

GARDENERS LUNCH BOARD house baked ham, vintage cheddar, farmhouse terrine, cornichons, onion marmalade & toasted bread	19.5
GARDEN ROOM CLASSIC BURGER Australian ground beef, cheese, beef tomato, pickles, aioli & caramelised onions with chips	19.9
PAN ROASTED SALMON [GF] with crushed kipfler potatoes, salad greens & chive cream sauce	24.0
SWEET POTATO & CHICKPEA BUDDHA BOWL [VE.GF] with roasted sweet potato, kale, quinoa, chickpeas & tahini-maple dressing	18.5

++ add homemade soup 4.5

KIDS [for children 12 and under]	
BATTERED FISH WITH TARTARE SAUCE served with veggie sticks and chips	12.0
BUTTERMILK FRIED CHICKEN PIECES WITH MAYONNAISE served with veggie sticks and chips	12.0
CHEESEBURGER served with veggie sticks and chips	12.0
TOASTED AVOCADO FINGERS served with veggie sticks and chips	12.0



THE
garden
ROOM

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