

lunch group menus



OPTION 1

\$16.5 per person

- Selection of sandwiches (4 quarters pp)
10% of sandwiches will have vegetarian fillings
- Selection of baby quiches or frittatas (1 pp)
- Selection of baby muffins, brownies, & slices (1 pp)

OPTION 2

\$34.5 per person

BREADS & DIPS TO START

YOUR GUESTS CHOICE OF:

- Poached chicken Caesar salad with sourdough crisps, poached free range egg & crispy smoked bacon
- Craft beer battered reef fish, minted pea purée, chips & tartare sauce
- Garden Room classic burger: Australian ground beef, cheese, beef tomato, pickles, aioli & caramelised onions & chips
- Avocado Bruschetta: smashed avocado, with dukkah, Barossa Valley haloumi, poached eggs & toasted sourdough (v)
- Sweet potato & chickpea Buddha bowl: with roasted sweet potato, kale, quinoa, chickpeas & tahini-maple dressing (ve | gf)

DESSERT

- Apple tart with chantilly cream
OR (please choose prior)
- Chocolate & almond brownie with vanilla ice cream (gf)

BEVERAGE PACKAGES AVAILABLE

2 hour drinks package	\$30pp
3 hour drinks package	\$38pp

- + Dal Zotto Pucino Prosecco, King Valley, VIC
- + Tai Nui Sauvignon Blanc, Marlborough, NZ
- + Dal Zotto Pinot Grigio, King Valley, VIC
- + Amelia Park Trellis Cabernet Merlot, Margaret River, WA
- + Garden Room draught, Cascade Light
- + Soft drinks, sparkling mineral water & juice

THE
garden
ROOM

Minimum 20 guests. Menus available
Monday-Friday [weekends on request]

breakfast group menus



OPTION 1 \$15.5 per person

SERVED TO THE TABLE ON PLATTERS TO SHARE

- Selection of freshly cut fruit
- Ham & cheese croissants
- Selection of baby muffins & danishes

OPTION 2 \$34.5 per person

SERVED TO THE TABLE ON PLATTERS TO SHARE

- Selection of freshly cut fruit OR
- Selection of baby muffins & Danishes

GUESTS CHOICE OF

- EGGS BENEDICT Poached free-range eggs, baby spinach & sauce Hollandaise on grilled locally baked sourdough, with cured leg ham OR roasted field mushroom [v]
- SCRAMBLED FREE-RANGE EGGS on locally baked sourdough with bacon, Garden Room breakfast relish
- AVOCADO BRUSCHETTA smashed avocado, dukkah, grilled Barossa Valley haloumi, poached eggs & toasted sourdough [v]

BEVERAGE PACKAGES AVAILABLE

Barista coffee or Loose leaf tea

\$4.00 per person

Jugs of orange juice to the table

\$5.00 per person

THE
garden
ROOM

Minimum 10 guests. Menus available
Monday-Friday [weekends on request]