

lunch

SERVED 11:30am-2:30pm

GARDEN ROOM CLASSIC BURGER

Australian ground beef, cheese, beef tomato, pickles, aioli & caramelised onions with chips

CRAFT BEER BATTERED FISH

with chips, homemade tartare sauce & shaved fennel & citrus salad

FRESH SALMON POKE BOWL [GF]

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

fried tofu

ZA'ATAR ROASTED CHICKEN SALAD [GF]

with quinoa chickpeas, sweet potato, feta, toasted almonds & cashew cream

KOREAN FRIED CHICKEN BURGER

with sweet & spicy red pepper sauce, slaw, kewpie mayonnaise & super crunch chips

AVOCADO, FETA & BEETROOT HUMMUS [V] ++

smashed avocado, dukkah, feta, beetroot hummus, poached free range eggs & toasted grain sourdough

SMOKEY BBQ BEEF BRISKET TACOS [2]

with pickles, housemade slaw, chips & aioli

19.9 GARDENERS LUNCH BOARD

house sugar baked ham, vintage cheddar, farmhouse terrine, cornichons, celeriac remoulade, hard boiled egg & baked sourdough

23.5

POACHED CHICKEN CAESAR SALAD

sourdough crisps, poached free range egg & crispy smoked bacon

21.5

PAN ROASTED SALMON [GF]

with crushed kipfler potatoes, green bean salad & pickled shallots with saffron mayonnaise

19.5

NOURISH BOWL [V.GF]

21.5

with falafels, seasonal greens, fermented carrot & tumeric kraut, tahini dressing, hummus, radish & avocado with quinoa

21.5

KIDS [for children 12 and under]

BATTERED FISH WITH TARTARE

SAUCE served with veggie sticks and chips

19.5

BUTTERMILK FRIED CHICKEN PIECES

WITH MAYONNAISE served with veggie sticks and chips

CHEESEBURGER served with veggie sticks and chips

23.5

TOASTED AVOCADO FINGERS served with veggie sticks and chips

21.5

20.5

24.9

19.5

12.0

12.0

12.0

12.0



THE
garden
ROOM

*GF Bread available

++ VE alternatives available on request

GF - gluten free

V- vegetarian

VE - vegan

DF - dairy free

**Please advise staff if you have a food allergy