



# Lunch

SERVED 11:30AM – 14:30PM

SWEETCORN AND ZUCCHINI FRITTERS with labneh, housemade tomato & chilli jam, & poached free range egg	V. GF	21.9
GARDEN ROOM CLASSIC BURGER Australian ground beef, cheese, beef tomato, pickles, broad leaf rocket, dijonaise & chips		22.9
CHICKEN SCHNITZEL SANDWICH free range panko crumbed chicken breast with fennel & soft herb slaw, chili jam, whole grain mustard mayonnaise & chips		24.9
MISO SALMON POKE BOWL with wild rice, avocado, pickled carrot & cucumber, Ponzu dressing, edamame & lotus root chips	GF	23.9
FILIPINO FRIED RICE with fried egg, garlic, ginger, fermented cabbage, refried pork & black bean chili oil	GF	23.5
+ add twice cooked pork belly		6.5
GARDENER'S LUNCH BOARD with house made country terrine, caramelised onion relish, soft boiled egg, vintage cheddar, sugar baked ham & toasted sourdough		23.7
AVOCADO & BAROSSA VALLEY HALOUMI with poached free-range eggs & smoked eggplant on toasted soy bean & quinoa sourdough	V. VO	24.9

continued.....

PAN ROASTED ATLANTIC SALMON with green bean salad, roasted kipfler potatoes & saffron cream mayonnaise	GF	27.5
POACHED CHICKEN CAESER SALAD sourdough crisps, poached free range egg & crispy smoked bacon		22.9
CRAFT BEER BATTERED REEF FISH with chips, homemade tartare sauce & confit fennel salad		24.9
GARDEN NOURISH BOWL with falafels, avocado, seasonal greens, quinoa, fermented carrot & turmeric kraut, hummus, radish & tahini dressing	VE. GF	21.9

## K i d s L u n c h (for children 12yo and younger)

AUSTRALIAN BEEF CHEESEBURGER	12.9
MACARONI & CHEESE (V)	12.9
BATTERED REEF FISH WITH TARTARE SAUCE	12.9
BUTTERMILK FRIED CHICKEN PIECES WITH MAYONNAISE	12.9

(All Kid's meals are served with veggie sticks & chips)

Please advise staff if you have a food allergy

GF Bread available

VO vegan alternatives available | GF - gluten free | V-  
vegetarian | VE - vegan | DF - dairy free