

THE garden ROOM

LUNCH MENU | 1130AM - 230PM

Sweetcorn & zucchini fritters with garlic scented labneh, house made tomato & chili jam, poached free range egg, confit fennel salad (v) 22.9

Poached chicken Caesar salad, sourdough crisps, soft-boiled free-range egg & crispy triple smoked bacon 23.9

Craft beer-battered fish & chips with homemade tartare sauce & confit fennel salad 25.9

Korean fried chicken burger, sticky sauce, white cabbage & coriander slaw, kewpie mayonnaise & super crunch chips 25.5

Atlantic sashimi salmon poke bowl, rice noodles, avocado, pickled carrot & cucumber, ponzu dressing, edamame & crispy lotus root chips (gf) 26.9

Green goddess salad, seasonal lettuce, hummus, goat's cheese, capsicum, olives, cucumber, sprouted beans, sesame, dill, seeds, green goddess dressing (v. veo. gf) 23.5
ADD: poached chicken (+6) or zucchini & corn fritters (+6.5)

Garden Room classic cheese burger with Australian ground beef, pickles, Garden Room special sauce & chips 24.5

Avocado with Barossa Valley haloumi, poached free-range eggs, pistachio dukkah, lemon agrumanto oil & toasted sourdough (v. veo. gfo) 25.9

Pan roasted Atlantic salmon with crushed Kipfler potatoes, green bean & rocket salad, tarragon mayonnaise (gf) 29.5

Kimchi fried rice with fried free range egg, toasted peanuts, eschallot & coriander salad (gf. df) 24.9

KIDS LUNCH MENU - (for under 12's) 13.5

Australian beef cheeseburger
Homemade macaroni & cheese (V)
Buttermilk fried chicken pieces with mayonnaise
Battered fish & chips with tartare sauce

(All kids' meals served with chips & veggie sticks)