

THE garden ROOM

LUNCH MENU | 1130AM - 230PM

Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, house made tomato & chili jam, avocado, 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 & minted peas 26.5

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

Soba noodle & rare roast beef salad with sesame, ginger & lime dressing, bok choy, cucumber, cherry tomatoes & Asian herbs 27.5

Green goddess salad, seasonal lettuce, hummus, goat's cheese, capsicum, olives, cucumber, sprouted beans, sesame, dill, seeds, green goddess dressing (V GF VEO) 23.5
Add poached chicken + 6.5 or zucchini & corn fritters + 6.5

Classic beef burger with Dijonaise, Swiss cheese, crisp lettuce, sliced tomato & crunchy chips 24.5

Pan roasted Atlantic salmon with crushed Kipfler potatoes, green bean & rocket salad, tarragon mayonnaise (gf) 31.5

Roasted field mushrooms, macadamia cream, rocket & watercress pesto, spiced dukkah with fennel & wild leaf salad on toasted sourdough (VEO) 22.9

KIDS LUNCH MENU (for under 12 year olds) 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)