



# THE garden ROOM

## The Enchanted Garden 2025 | DINNER

### DRINK ON ARRIVAL

Sparkling, White, Red or Rose wine | Garden session lager on arrival

### TO SHARE

Artisan breads + dips to start

### MAIN COURSE SELECTION

Craft beer-battered fish & chips with homemade tartare sauce & minted peas

Thai green curry with tofu, Asian greens and steamed jasmine rice [vg]

Classic beef burger with Dijonaise, Swiss cheese, crisp lettuce, sliced tomato & crunchy chips [gfo]

Pan fried salmon with panzanella salad & roasted kipfler potatoes [gfo]

King prawn & pistachio pesto pasta with olive oil crumb

Free range sesame crusted chicken schnitzel with tahini mayonnaise, basil oil & chips

**ADULTS - \$52.50pp**

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## The Enchanted Garden 2025 | DINNER

### DRINK ON ARRIVAL

Apple or orange juice

### TO SHARE

Artisan breads + dips to start

### MAIN COURSE SELECTION - all served with chips & veggie sticks

Garden Room cheeseburger with Australian beef, cheddar cheese, toasted milk bun

Homemade macaroni & cheese (V)

Buttermilk fried chicken pieces with mayonnaise

Battered fish & chips with tartare sauce

### ICE CREAM - from the cabinet

1 scoop selection from our ice cream cabinet [either cup or cone]

### KIDS - \$27.5pp

Please advise staff if you have a food allergy | Gluten free bread is available  
GF - gluten free V - vegetarian VE - vegan IVO - vegan alternative available