

# 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) 23.5

Poached chicken Caesar salad, sourdough crisps, soft-boiled free-range egg & crispy prosciutto 24.5

Craft beer-battered fish & chips with homemade tartare sauce & shaved fennel slaw 27.5

Southern fried buttermilk chicken sando, with house pickles, white cabbage slaw, chipotle mayonnaise & crunchy chips 25.9

Harissa roasted pumpkin, coconut labneh, quinoa, coriander, mint & Lebanese cucumber salsa with crispy chickpeas [VG GF] 24.5

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 or zucchini & corn fritters 6.5

Classic beef burger with Garden sauce, Swiss cheese, crisp lettuce, sliced tomato & crunchy chips 25.5

Pan roasted Atlantic salmon with charred vegetables, Israeli cous cous, ras al hanout & preserved lemon salsa 33.5

Savoury Australian beef mince, poached free range egg with toasted sourdough & smoked butter 26.5

KIDS LUNCH MENU (for under 12 year old children) 14.5

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

(All kids meals served with chips & veggie sticks)