

Autumn Dinner Menu



Entrée

Garlic Bread	\$ 6.00
Wedges with sour cream & sweet chilli sauce	\$ 7.00
French Onion Soup with gruyere croutons	\$ 8.00
Toasted Ciabatta Bread with tapenade, dukkah, olive oil & balsamic	\$ 9.00
Bruschetta with tomato, basil, olive oil & balsamic	\$ 9.00
Paradise Ploughman's Platter (vg) <i>Feta cheese, olives & vegetables, pickled onions & warm bread</i>	\$14.00

Main

Potato & Chickpea Curry (gf) <i>Served with pappadums, rice, flat bread & mango chutney</i>	\$28.00
Fresh Local Trumpeter • grilled (gf), or battered <i>Served with chips & seasonal salad or mash & steamed vegetables with a side of tartare sauce</i>	\$28.00
Slow Braised Lamb Shank <i>Served with soft polenta, seasonal vegetables, tomato & mushroom sauce</i>	\$28.00
Grilled Local Kingfish Fillet (gf) <i>Served with mash, marinated Mediterranean vegetable salad, tomato & fennel sauce</i>	\$28.00
Chicken Parmigiana <i>Served with herb roast potato & seasonal vegetables</i>	\$28.00
Prime Grilled New Zealand Scotch Fillet (gf) <i>Served with garlic crushed potatoes, seasonal vegetables & your choice of red wine jus, garlic, mushroom or green peppercorn sauce</i>	\$32.00

Dessert

Vanilla Bean Panna Cotta with passionfruit sauce & cashew praline (gf)	\$ 9.00
Chilled Italian Cheesecake with almond cream & chocolate sauce	\$ 9.00
House Made Meringue with vanilla cream, passionfruit & berries (gf)	\$ 9.00
Rich Chocolate & Apricot Cake with sweet berries & cream	\$ 9.00
Fig & Date Pudding with butterscotch sauce & vanilla ice cream	\$ 9.00

• Current menu as 05 March 2019 • Please allow for small changes to accommodate seasonal variations •



THE GARDEN
RESTAURANT & BAR