



Garden Grille

— RESTAURANT AND BAR —

DINNER

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BREADS

\$7.9

Baked garlic bread

Tomato and basil bruschetta

Grilled Naan bread with a trio of dips

SHARE PLATES

\$10.9

SHARING? YOUR SELECTION OF 3 FOR \$28.9 or 5 FOR \$42.9

Salt and pepper calamari, with chipotle mayonnaise and lemon

Panko crumbed banana prawns, with Japanese white sauce (3)

Oysters (3) natural with fresh lemon

or kilpatrick (3) GF

Karaage Chicken pieces, with miso mayonnaise and lemon

Beef brisket croquettes (3), with seeded mustard mayonnaise

Peking duck spring rolls (3), with a plum dipping sauce

Zucchini and quinoa fritters with preserved lemon dressing (3) V

Chef's Soup of the Day (please see staff)

V Vegetarian Va Vegetarian available H Halal approved

GF Gluten Free GFa Gluten Free available

THE GRILL

Our steaks are sourced and produced exclusively in Australia from the most reputable of beef purveyors. All steaks are cut from quality breeds of cattle and are graded to ensure maximum tenderness and full flavour ready for the char grill.

Sirloin 250g

Teys Certified Premium Black Angus, Wagga Wagga NSW, grain fed
\$38.9

Eye Fillet 230g

Teys Classic, Wagga Wagga NSW, grass fed
\$41.9

Rib Fillet 300g

Teys Certified Black Angus, Wagga Wagga NSW, grain fed
\$38.9

Rump 350g

Riverine Premium, Wagga Wagga NSW, MB2+, grain fed
\$33.9

T-Bone 400g H

Nolan, Gympie QLD, grain fed
\$38.9

All meals are served with your choice of a garden salad or coleslaw, and either beer battered chips or baked Idaho potato with sour cream and bacon

*Also served with your choice of sauce
beef jus GF – mushroom – pepper medley – garlic cream – diane
smoky BBQ – onion gravy – hollandaise GF*

STEAK TOPPERS

Coastal addition – tiger prawn with salt and pepper calamari \$12.9

Sautéed tiger prawns with garlic cream sauce \$7.9

SPECIALITIES

Chicken and Mushroom Linguine

Chicken, bacon and mushrooms in a thyme infused cream sauce served with linguine and topped with shaved parmesan.

\$27.9

New Zealand King Salmon GF

From the pristine waters of the Marlborough Sounds NZ, Ōra King Salmon is a unique breed, nurtured throughout their lifecycle to ensure the finest result.

Pan seared NZ King salmon served with quinoa, brown rice, cherry tomatoes and peas.

\$29.9

18 hour Beef Brisket

Quality beef brisket seasoned with a specialty house rub and slow cooked for 18 hours, served with roasted chat potatoes, honeyed carrots, broccolini, finished with drippings.

\$29.9

Chicken Schnitzel

Crumbed breast of chicken served with your choice of either garden salad or coleslaw and beer battered fries or Idaho potato with sour cream and bacon.

\$25.9

Grilled Australian Barramundi GFa

Cone Bay, Western Australia, salt water farmed

The freshest sustainable salt water barramundi fillet sourced from the calm waters of Cone Bay, grilled then served with fresh lemon and your choice of garden salad or coleslaw and either beer battered fries or Idaho potato with sour cream and bacon.

\$30.9

Smoky BBQ Baby Back Ribs

Tender marinated full rack of pork ribs slow cooked and marinated in our own smoke house bourbon BBQ sauce served with coleslaw and beer battered fries.

\$38.9

Char Grilled Vegetable Stack GF V

A baked layered stack of grilled pumpkin, eggplant, zucchini, capsicum, sweet potato and haloumi cheese served with a balsamic reduction and tomato relish.

\$24.9

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SALADS

Caesar Salad GFa

Baby cos leaf, crispy bacon, shaved parmesan cheese, crunchy croutons, soft boiled egg and our own caesar dressing.

\$17.9

Anchovies are available upon request

add grilled chicken tenderloin \$4.9

add smoked salmon \$4.9

Chicken Karaage Salad Va

Chicken karaage pieces with a salad of baby cos leaf, tomato, cucumber and carrot with crispy wontons and a sweet lemon and sesame dressing.

\$24.9

Mexican Salad Stack Va

Slow cooked pulled Lamb layered with toasted tortillas, black beans, cheddar cheese, tomato, guacamole and sour cream.

\$24.9

SIDES

Beer battered chips \$7.0

Coastal addition - tiger prawn with salt and pepper calamari \$12.9

Sautéed seasonal vegetables, butter \$7.9

Sautéed tiger prawns with garlic cream sauce \$7.9

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DESSERTS

\$12.9

Our fantastic seasonally inspired house-made desserts are the perfect way to cap off your dining experience

Apple Crumble

Baked apple crumble served with vanilla bean ice cream

Triple Choc Brownie

Premium dark, white and Dutch chocolate brownie served with hazelnut ice cream and rich chocolate ganache

Individual Lemon Citrus Tart

Tangy lemon tartlet with candied pistachio crumbs

Espresso Crème Brûlée GFa

Coffee espresso crème brulee served with an Italian sponge finger

Belgian Waffles

Toasted Belgian style waffles topped with hot fudge sauce, strawberries and choc mint ice cream

Dessert Tasting Plate

Choice of three miniature sweets from the dessert menu

\$16.9

Cheese Board

The day's cheese served with quince paste, fresh fruits, crostini and crisp lavosh

Please ask wait staff for today's selection

\$16.9