



# *Garden Grille*

— RESTAURANT AND BAR —

MENU

## BREADS

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- Balsamic glazed wild mushroom bruschetta** **8.9**  
*Gorgonzola on sourdough, baby rocket, E.V.O.O (V)*
- House made wood fired bread** **8.9**  
*Dukkah, balsamic glaze, E.V.O.O (V)*

## STARTERS

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- Oysters**
- Natural with lemon cheek* **14.0 (4) / 24.0 (8)**  
*Kilpatrick (VLG)* **16.0 (4) / 28.0 (8)**
- Salt and pepper baby squid** **11.9**  
*Rocket, grilled lemon, smoked paprika mayonnaise*
- Wild mushroom arancini** **11.9**  
*Goat's cheese, truffle mayonnaise, basil oil (V)*
- Pork belly fritters** **12.9**  
*Pickled cucumber, soused chilli, sriracha sauce, maple bourbon glaze*
- Seared half shell sea scallops** **14.9**  
*Smoked cauliflower purée, sweet corn salsa, prosciutto crisps, chervil (VLG)*

## SALADS

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**Caesar Salad** **18.0**

*Baby cos leaf, crispy bacon, shaved parmesan, croutons, soft boiled egg, prosciutto crisps and house made Caesar dressing*  
*Anchovies are available upon request*

**Baby rocket and rock salt roasted beetroot** **18.0**

*Saffron poached pears, Szechuan roasted chickpeas, goat's cheese, champagne vinegar emulsion (V) (VLG)*

## MAINS

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**New Zealand king salmon** **29.9**

*Dukkah crusted salmon, baby fennel gratin, zucchini ribbons, orange infused hollandaise, smoked Szechuan oil*

**Australian barramundi** **31.9**

*Crispy skinned barramundi, cauliflower purée, asparagus, beurre noisette, baby capers (VLG)*

**Crispy skin duck breast** **34.9**

*Parsnip purée, asparagus mousse, heirloom carrots, sweet onion lychee jam, freeze dried mandarin, red wine jus (VLG)*

**Pork cutlet** **32.9**

*Blue cheese scented potato mash, heirloom carrots, pork salt, smoked cauliflower purée, apple cider jus (VLG)*

**Chicken ballantine** **28.9**

*Goat's cheese and sage, pommes anna, char grilled asparagus, sweet beetroot jam, thyme red wine jus (VLG)*

**Beef brisket** **29.9**

*Slow cooked for 18 hours, sweet potato mash, celeriac remoulade, broccolini, fried leeks, pinot noir jus (VLG)*

**Wild mushroom gnocchi** **27.9**

*Truffle cream sauce, buffalo mozzarella, torched gorgonzola (V)*

## THE GRILL

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**Sirloin 250g** **38.9**

*Teys Certified Premium Black Angus, Wagga Wagga NSW, grain fed (VLG)*

**Eye Fillet 230g** **42.9**

*Teys Grasslands Premium, Wagga Wagga NSW, grass fed (VLG)*

**Rib Fillet 300g** **38.9**

*Teys Certified Premium Black Angus, Wagga Wagga NSW, grain fed (VLG)*

*All steaks are brushed with ghee and seasoned with sea salt and cracked pepper and served with duck fat and thyme roasted potatoes, buttered broccolini and your choice of sauce.*

*Red wine jus – mushroom – cracked pepper – whipped butter with home grown herbs – gorgonzola whipped butter*

## SIDES

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**Duck fat and thyme roasted potatoes (VLG)** **7.0**

**Hand cut rustic chips** **7.0**

*Truffle aioli (V) (VLG)*

**Roasted vegetables** **7.0**

*Goat's curd, dukkah and balsamic glaze (V) (VLG)*

**Gorgonzola potato mash (V) (VLG)** **7.0**

**Asparagus with beurre noisette** **7.0**

*Shaved pecorino and grilled lemon (V) (VLG)*

**Broccolini with preserved lime, E.V.O.O (V) (VLG)** **7.0**

**House garden salad (V) (VLG)** **7.0**

(V) Vegetarian (VLG) Very Low Gluten

Whilst all care is taken when catering for dietary and allergy requirements, it must be noted that within the premises we handle peanuts, peanut oils, tree nuts, shellfish and sesame seeds, wheat flour, eggs, fungi, gluten and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the sole responsibility of the diner.