



GARDENS



STEAK & SEAFOOD

Upon ordering, please inform our staff of any allergies or dietary requirements you may have. All care is taken when catering for special requirements.

Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Please note, we handle products such as seafood, flour, nuts and various other produce.

ENTREES

GARLIC BREAD ^v	\$8.5
Add cheese \$1.00 ^v	
Add bacon & cheese \$3.00	
OYSTER KILPATRICK [6] ^{GF, A}	\$21.9
Pacific oysters with bacon and sweet & smoky worcestershire sauce.	
OYSTERS MIGNONETTE [6] ^{GF, A}	\$19.9
Fresh pacific oysters topped with sweet French dipping sauce.	
SMOKED MUSSEL BRUSCHETTA [4] ^A	\$14.9
House-made smoked mussel & herb salsa, topped with sour cream & micro herbs atop toasted ciabatta bread.	
CHICKEN SATAY ^{GF, N} Entree [3]	\$15.0
Ginger marinated grilled chicken skewers topped with house-made satay sauce, turmeric rice & slaw.	Main [6] \$23.5
SZECHUAN PEPPER SQUID ^{GF, M} 	Entree \$14.95
Flash fried Szechuan pepper dusted squid served with slaw & tartare sauce.	Main \$23.9
CAJUN SPICED FRIED WINGS 	\$12.95
Cajun spice coated chicken wings tossed in house-made smoky BBQ sauce with tangy ranch dipping sauce.	
CREAMY GARLIC PRAWNS ^{GF, A}	\$18.9
Lemon & garlic sautéed local prawns with double cream, blistered cherry tomatoes, parsley & turmeric infused rice.	
PRAWN SPRING ROLLS [4] ^I	\$14.9
Prawn spring rolls fried to golden brown served with a petite salad & sweet chilli sauce.	
PUMPKIN & GOAT CHEESE ARANCINI [6] ^v	\$14.9
Golden brown crumbed arancini balls stuffed with pumpkin & goat cheese with house-made tomato chutney & smoked feta.	
BOWL OF CHIPS ^v	\$9.0
Served with aioli.	

MAINS

BATTERED BARRAMUNDI ^A	\$24.5
Battered barramundi fillets served with garden salad, chips, lemon & tartare sauce.	
SEAFOOD CHOWDER ^A	\$29.9
Creamy velouté medley of local prawns, scallops, half shell bug, mussels & squid with celery, carrot & potato served with toasted ciabatta.	
GRILLED GARLIC BUTTER PRAWNS ^{GF, A}	\$29.9
Marinated & butterflied local prawns in the shell cooked on the grill, dressed in garlic, lemon & parsley butter served with turmeric rice & petite mango salad.	
PRAWN & CHORIZO LINGUINI ^A	\$29.9
Local prawns pan flashed with smoked Spanish chorizo pieces tossed in a creamy tomato prawn bisque sauce & topped with rocket & parmesan.	
CRISPY SKIN SALMON FILLET ^A	\$32.9
Pan seared salmon fillet on a bed of rustic potato & chorizo hash with seasonal greens & béarnaise sauce.	
MUSSELS CONCASSE ^I 	\$24.9
New Zealand greenshell mussels cooked in aromatic tomato concasse with prawn bisque butter, fresh herbs, a touch of chilli & smoked feta served with ciabatta bread.	
GARLIC LOBSTER ^I	\$29.9
Half lobster topped with creamy confit garlic sauce served with potato mash & seasonal vegetables.	
MEDITERRANEAN STYLE CHICKEN SUPREME	\$26.9
Marinated lemon zest & herb supreme chicken breast on a bed of Mediterranean couscous salad topped with house-made tomato chutney.	
TRIO OF BANGERS	\$26.0
Handmade bratwurst, beef mushroom & mild chilli sausages on a bed of creamy mash potato with peas, grilled Australian pineapple, battered onion rings & gravy.	

N- contains nuts V- vegetarian VE- vegan DF- dairy free M- mixed source I- imported A- australian GF- gluten friendly
 mild spice  medium spice  hot spice + non members add 10%

HOUSE SPECIALTY

DRY AGED STEAK & SEAFOOD PLATTER \$130

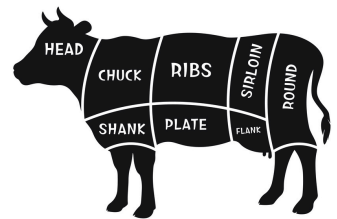
Signature cut prime Australian grain fed Angus beef, dry aged & cut in-house served with today's selection of freshly cooked seafood & sides.

Ask your server for today's inclusions. Wait times may apply to these items.

DRY AGED AUSTRALIAN SIGNATURE CUT GRAIN FED ANGUS STEAK \$65.0

Dry aged & cut in-house, cooked to your liking & served with truffle mash potato, seasonal greens with our chef's signature sauce.

Please ask your server for the cut of the day.



OUR SIGNATURE STEAKS

Our steaks are carefully sourced from the local paddocks with specialised cross breeders of the highest standards. Suppliers ensure their cattle have a minimum of 120 days being grain fed & reach a marble score between 2+ to 3+ to ensure high quality, tenderness & taste.

200gr Angus Eye Fillet [GF] \$41.0 I 300gr Angus Rib Fillet [GF] \$38.0
300gr Wagyu MB4 Rump Steak [GF] \$34.9 I 300gr Angus Sirloin Steak [GF] \$32.9

All steaks are char grilled, oil basted & served with chips, salad & your choice of sauce
Mushroom Gravy - Traditional Gravy - Red Wine Jus - Béarnaise
Truffle Butter - Confit Garlic Cream - Pink Peppercorn Gravy

EXTRAS & TOPPERS

Available with any steak or main meal purchase

Substitute mash & vegetables ^{GF}	\$3.0	250gr BBQ pork ribs ^{GF}	\$12.0
Avocado ^v	\$3.5	Tasmanian kilpatrick oysters [3] ^{GF, A}	\$9.0
Side sweet potato wedges ^v	\$5.5	Grilled prawn cutlets [3] ^A	\$8.0
Side salad ^v	\$3.5	Chicken skewers [2]	\$6.0
Side chips ^v	\$3.5	Crumbed prawn cutlets [3] ^I	\$5.0
Extra sauce ^{GF}	\$2.0	Calamari rings [3] ^I	\$5.0
		Onion rings [6]	\$3.5
		Fried egg	\$2.5

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SALADS

CAESAR SALAD \$17.9
Baby cos, bacon, croutons, parmesan, boiled egg tossed in a creamy dressing.

ROASTED CHICKPEA & AVOCADO SALAD v \$17.9
Roasted chickpeas with a medley of couscous, cucumber, Spanish onion, slaw, mixed leaves, tomato, avocado & smoked feta with honey mustard dressing.

MANGO & ALMOND SALAD \$17.9
Mango pieces, mixed leaves, cucumber, GF, V, N tomato, slaw, Spanish onion, toasted almonds & house plum dressing.

VEGAN & VEGETARIAN

WILD MUSHROOM & TRUFFLE RISOTTO v \$19.9
Black truffle and wild mushroom ragu with Italian parsley, vegan cream & smoked feta.

GARDEN VEGAN BURGER VE \$18.9
Aromatic vegetable based patty, vegan cheese, lettuce, tomato, avocado, Australian pineapple, tomato chutney & vegan aioli served with chips.

BURGERS

SOUTHERN FRIED CHICKEN 🌶️ \$19.9
Crispy fried southern spice chicken fillet on a milk bun with bacon, lettuce, tomato, lime jalapeno sauce & a side of seasoned chips.

ANGUS BEEF BELT \$19.9
Angus beef patty on a milk bun with bacon, egg, grilled Australian pineapple, lettuce, tomato, caramelised onion, cheese, onion rings & a side of seasoned chips.

FOR KIDS

Available for ages 13 years & under

Includes tomato sauce, drink & icecream \$10.0
Chicken popcorn & chips Linguini bolognaise
Mini cheeseburger & chips Battered fish & chips

DESSERTS

STICKY DATE PUDDING \$11.0
Warm sticky date & ginger pudding topped with sticky toffee sauce & served with vanilla ice cream, chocolate dusting & a chocolate wafer stick.

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE \$11.0
White chocolate cheesecake with a smooth strawberry compote centre on a crunchy biscuit, topped with white chocolate shavings & strawberry with berry compote & vanilla ice cream.

BERRY THE HATCHET \$10.0
Single scoop of vanilla, chocolate & strawberry ice cream with brownie pieces, mixed berries, berry coulis, whipped cream topped with a chocolate wafer stick.

CHOCOLATE RASPBERRY DATE SPONGE GF, VE \$10.0
Chocolate, raspberry & date sponge cake with coconut ganache & buckwheat crumble garnished with raspberry coulis.

COFFEE & CAKE \$11.0
COFFEE & SLICE \$10.0
Ask your server for today's cake & slice options.

ADD SCOOP OF ICE CREAM \$3.5

HOT & COLD DRINKS

COFFEE		TEA POTS \$5.0
Mug upgrade	\$1.0	English breakfast
Cappucino	\$4.0	Sencha green tea
Flat white	\$4.0	Earl grey
Latte	\$4.0	Chamomile
Long black	\$3.5	Peppermint
Chai latte	\$4.0	
Mocha	\$4.0	MILK DRINKS
Babycino	\$2.0	Iced chocolate
Piccolo	\$3.8	Iced coffee
Espresso	\$3.5	Milkshake
Hot chocolate mug	\$5.0	Thickshake
Decaf	\$0.70	Add malt

SYRUPS \$0.80

Caramel
Vanilla
Hazelnut

**Chocolate I Vanilla
Coffee I Strawberry
Banana I Caramel**

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BEVERAGE MENU

\$13 COCKTAILS

Gordon's Pink Gin Spritz

A refreshing balance of raspberries, strawberries & redcurrants with King Valley Prosecco & lemonade.

Espresso Martini

Fresh extracted espresso coffee shaken with Smirnoff 21 Triple distilled Vodka & Kahlua coffee liqueur.

Strawberry Mojito

A refreshing twist on the classic Mojito. Fresh strawberries & mint muddled & shaken with Pampero White Rum & lime juice.

Tommy's Margarita

Single pressed limes, Jalisco blue agave nectar with premium 100% Agave Casamigos Blanco Tequila.

Fruit Tingle

Smirnoff 21 Triple Distilled Vodka, Parfait Amour, Blue Curacao, lemonade & raspberry.

ON TAP SCHOONERS

Hard Rated Lemon Squash	\$10.0	XXXX Gold	\$6.5
Red Poppy Pale Ale	\$6.5	Great Northern Original	\$7.5
Gold Poppy Crisp	\$6.0	Great Northern Super Crisp	\$6.5
Byron Bay Lager	\$7.0		

WINE

White

	150ml	250ml	Bottle
Willowglen Chardonnay	\$5.5	\$8.5	\$25.0
Vivo Moscato	\$6.0	\$10.0	\$27.5
White Poppy Sauvignon Blanc	\$6.0	\$10.0	\$27.5
Kylie Yarra Valley Chardonnay	\$6.0	\$10.0	\$27.5
3 Tales Marlborough Sauvignon Blanc	\$9.0	\$13.0	\$37.5
Blue Pinot Gris	\$9.0	\$13.0	\$37.5
Rutherglen Estate Rose	\$9.0	\$13.0	\$37.5
17 Trees Pinot Grigio	\$9.0	\$13.0	\$37.5
De Bortoli Organic Chardonnay	\$9.0	\$13.0	\$40.0
Pepperjack Chardonnay	\$11.0	\$17.0	\$50.0

Red

	150ml	250ml	Bottle
Willowglen Shiraz Cabernet	\$5.5	\$8.5	\$25.0
Vivo Cabernet Sauvignon	\$6.0	\$10.0	\$27.5
Kylie Yarra Valley Pinot Noir	\$7.0	\$11.0	\$30.0
DB Winemaker Selection Merlot	\$7.0	\$11.0	\$30.0
Premium Poppy Shiraz	\$7.0	\$11.0	\$30.0
Rutherglen Estate Shiraz	\$9.0	\$13.0	\$37.5
17 Trees Shiraz	\$9.0	\$13.0	\$37.5
Pinot Pinot Noir	\$9.0	\$13.0	\$37.5
Pepperjack Grenache	\$10.0	\$15.0	\$45.0
De Bortoli Organic Field Shiraz Blend	\$9.0	\$13.0	\$37.5
Wirra Wirra Church Block Cabernet	\$9.0	\$13.0	\$37.5
Sauvignon Shiraz Merlot			

Bubbles

	180ml	Bottle
Willowglen NV Brut	\$5.5	\$25.0
Emeri Pink Moscato	\$6.0	\$27.5
Estee Cuvee	\$10.0	\$45.0
De Bortoli Sparkling Pinot Noir	\$10.0	\$45.0
Chandon Brut NV		\$55.0

Piccolo Range

	200ml
Emeri Chardonnay Pinot Noir	\$9.0
Emeri Pink Moscato	\$9.0
King Valley Prosecco	\$9.0



+ non members add 10%