



GARDENS



STEAK & SEAFOOD

# WELCOME

Our talented chefs are committed to providing you with the freshest meals, crafted just for you. Please note that our dishes are made to order, so your patience is greatly appreciated as we prepare each item with care. We invite you to order from our entrée menu to start your dining experience.

Upon ordering, please inform our staff of any allergies or dietary requirements you may have. All care is taken when catering for special requirements but please note we handle products such as seafood, flour, nuts and various other produce. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Thank you for choosing us, and we hope you have a wonderful dining experience!

## SUNDAY TO THURSDAY:

Full Menu 11.30am-2.30pm & 5pm-9pm  
Daily Lunch Specials 11.30am-2.30pm

## FRIDAY & SATURDAY:

Full Menu 11.30am-2.30pm & 5pm-10pm  
Daily Lunch Specials 11.30am-2.30pm

## WEEKNIGHT SPECIALS:

Monday to Thursday 5pm-9pm

# ENTREES

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GARLIC BREAD: (V) \$8.9

add cheese (V) \$1

add bacon & cheese \$3

EYE FILLET TARTARE MB2+ \$18

Hand diced Angus eye fillet mixed with pickled baby onion, mustard, gherkins and raw egg yolk served with horseradish mayo and ciabatta croutons

*Please allow up to 30 minutes to prepare*

CRAB & SHRIMP BAO (SF) (3) \$18.5

Snow crab meat and shrimp with Japanese mayo and cucumber on a soft bao bun topped with tobiko and spring onion

SEARED SCALLOPS (GF) (SF) (I) (J) \$16

Seared Japanese scallops on a bed of smoked carrot puree topped with avocado, lime & jalapeno cream and tobiko

NATURAL OYSTERS (GF) (A)

Fresh pacific oysters topped with wakame, pickled ginger and ponzu dressing

HALF DOZEN \$20.9

DOZEN \$41.8

KILPATRICK OYSTERS (GF) (A)

Pacific oysters with bacon, sweet & smoky Worcestershire sauce

HALF DOZEN \$23.5

DOZEN \$47

CHICKEN SATAY (3) (N) (GF) \$16

Ginger marinated grilled chicken skewers topped with house satay sauce, aromatic chicken flavoured rice, Asian pickled cucumber, pineapple and onion

CREAMY GARLIC PRAWNS (GF) (A) (SF) \$19.9

Lemon & garlic sautéed local prawns with double cream, blistered cherry tomatoes, parsley and aromatic chicken flavoured rice

SOUTHERN FRIED SQUID (M) (J) (J) \$14.9

Southern spice dusted and flash fried squid strips served with Vietnamese dipping sauce

BOWL OF CHIPS (V) \$9

Fried potato chips with aioli

add gravy \$2

BOWL OF SWEET POTATO WEDGES (V) \$14

Fried sweet potato wedges with sour cream and sweet chilli sauce

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(N) Contains Nuts (V) Vegetarian (VE) Vegan (M) Mixed Source (I) Imported (A) Australian (GF) Gluten Friendly (SF) Shell Fish

(J) Mild (JJ) Medium (JJJ) Hot

Non members add 10%

# SEAFOOD

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MAAINS

<b>BATTERED BARRAMUNDI</b> <span>A</span>	\$27.9
Battered barramundi fillets served with chips, garden salad, lemon and tartare sauce	
<b>SEAFOOD BOUILLABAISSÉ</b> <span>SF</span> <span>M</span>	\$32.9
Medley of local prawns, scallops, snow crab meat, fish pieces and squid with tomato, celery, carrot and herbs served with toasted ciabatta	
<b>GRILLED KING PRAWNS LINGUINI</b> <span>SF</span> <span>A</span>	\$31.9
Marinated grilled king prawns served atop linguini pasta tossed in salsa verde, anchovy, caper sauce and parmesan	
<b>SOUTHERN FRIED SQUID</b> <span>M</span> <span>🔪🔪</span>	\$24.9
Southern spice dusted and flash fried squid strips served with chips, house salad and Vietnamese dipping sauce	
<b>CRISPY SKIN SALMON FILLET</b> <span>A</span>	\$34.9
Pan seared salmon fillet on a bed of rustic potato & chorizo hash with seasonal greens and bearnaise sauce	
<b>MORNAY LOBSTER</b> <span>SF</span> <span>I</span>	\$30.9
Half lobster topped with creamy cheese sauce served with potato mash and seasonal vegetables	
<b>BAKED MARKET FISH</b> <span>GF</span> <span>A</span>	\$33.9
Oven baked market fish fillet topped with house olive and semi-dried tomato tapenade served with creamy mash and seasonal greens <i>Please ask your server for today's market fish</i>	

# HOUSE SPECIALTY- DRY AGED STEAK

## SIGNATURE CUT PRIME AUSTRALIAN GRAIN FED ANGUS STEAK

\$65

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

**Please ask your server for today's cut of the day and allow up to 45mins cooking time**

## DRY AGED STEAK & SEAFOOD PLATTER A SF

\$150

Signature cut prime Australian grain fed angus beef dry aged & cut in-house served with southern fried squid, six fresh pacific Oysters, four grilled king prawns, two battered barramundi, chef's choice of fresh salad, dipping sauces and chips with a bottle of house wine of your choice. \*No takeaway on wine.

**Please ask your server for today's cut of the day and allow up to 45mins cooking time**

## FROM THE BUTCHERS BLOCK

Our steaks are carefully sourced from local paddocks and specialised cross breeders of the highest standards that ensure their cattle are grain fed for a minimum of 150 days and reach a marble score between of 2+ to ensure high quality, tenderness and taste

### OUR SIGNATURE STEAKS

200gr Angus eye fillet <span>GF</span>	\$41
300gr Angus rib fillet <span>GF</span>	\$38
300gr Angus rump steak <span>GF</span>	\$33
300gr Angus sirloin steak <span>GF</span>	\$34

**All steaks are char grilled, oil basted and served with chips, salad and your choice of gluten free sauce. Substitute gluten free mash and vegetables available for an extra \$3**

Creamy trio of mushroom	Green pepper	House jus	Traditional gravy
Truffle butter	Confit garlic cream	Bearnaise	Extra sauce \$2

### TOPPERS Available with the purchase of a steak, main meal or salad

250gr smoked bbq pork ribs <span>GF</span>	\$12
Tasmanian Kilpatrick Oysters (3) <span>A</span> <span>GF</span>	\$10
Grilled prawn cutlets (3) <span>GF</span> <span>A</span> <span>SF</span>	\$8
Crumbed prawn cutlets (3) <span>SF</span> <span>I</span>	\$5
Onion rings (6) <span>V</span>	\$3.5
Calamari rings (3) <span>I</span>	\$5
Chicken skewers (2) <span>GF</span>	\$6

N Contains Nuts V Vegetarian VE Vegan M Mixed Source I Imported A Australian GF Gluten Friendly SF Shell Fish

Mild Medium Hot

Non members add 10%

HOUSE SPECIALTY

## CHICKEN

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CARIBBEAN STYLE CHICKEN SUPREME GF 🍴 \$26.9

Chicken breast marinated with Caribbean all-spice served with aromatic chicken flavoured rice, Asian greens and lightly spiced house chutney

CHICKEN SATAY (6) N GF \$24.5

Ginger marinated grilled chicken skewers topped with in house satay sauce served with aromatic chicken flavoured rice and Asian pickled cucumber, pineapple and onion

## BURGERS

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CRISPY CHICKEN BURGER 🍴 \$20

Milk bun with spiced crispy chicken fillet, bacon, grilled Australian pineapple, cheese, cos lettuce, tomato and chipotle sauce served with a side of seasoned chips

STEAK SANDWICH \$23.9

Sirloin minute steak on ciabatta bread with bacon, brie cheese, house caramelised onions, cos lettuce, tomato and horseradish mayo served with a side of seasoned chips

GARDEN VEGAN BURGER VE \$18.9

Aromatic vegetable base patty, vegan cheese, cos lettuce, tomato, avocado, Australian pineapple, salsa and vegan aioli served with a side of seasoned chips

## SALADS

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CAESAR SALAD \$17.9

Baby cos, bacon, croutons, parmesan, boiled egg and creamy dressing

BEETROOT, AVOCADO & BOCCONCINI SALAD V GF N \$18.9

Cos lettuce tossed with cucumber, Spanish onion, toasted almonds, orange segments and slaw dressed with French vinaigrette topped with roasted beetroot, bocconcini cheese and avocado

## JUST FOR KIDS

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AVAILABLE FOR AGES 13 YEARS & UNDER

**All meals \$12 and include tomato sauce and kids drink**

Linguini bolognaise

Battered fish & chips

Chicken popcorn & chips

Cheeseburger & chips

Add a scoop of ice cream for \$3.5

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🍴 Mild 🍴🍴 Medium 🍴🍴🍴 Hot

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# DESSERTS

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## STICKY DATE PUDDING \$11.5

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 \$11.5

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

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 \$10 GF VE

Chocolate, raspberry & date sponge cake with coconut ganache & buckwheat crumble garnished with raspberry coulis

## COFFEE & DESSERT SPECIAL

Add a regular coffee to any of our desserts for only \$3

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# HOT & COLD DRINKS

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## COFFEE

Mug upgrade	\$1
Cappucino	\$4
Flat white	\$4
Latte	\$4
Long black	\$3.5
Chai latte	\$4
Mocha	\$4
Babycino	\$2
Piccolo	\$3.8
Espresso	\$3.5
Hot chocolate mug	\$5
Decaf	\$0.7

## SYRUPS

Caramel | Vanilla | Hazelnut

\$0.8

## TEA POTS

English breakfast  
Sencha green tea  
Earl grey  
Chamomile  
Peppermint

\$5

## MILK DRINKS

Iced chocolate	\$7
Iced coffee	\$7
Milkshake	\$7
Thickshake	\$8.5

Chocolate | Vanilla | Coffee | Strawberry | Caramel

BEVERAGES

## \$13 COCKTAILS

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### 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

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HARD RATED LEMON SQUASH	\$10
RED POPPY PALE ALE	\$6.5
GOLD POPPY CRISP	\$6
BYRON BAY LAGER	\$7
XXXX GOLD	\$6.5
GREAT NORTHERN ORIGINAL	\$7.5
GREAT NORTHERN SUPER CRISP	\$6.5

## MOCKTAILS

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STRAWBERRY MOJITO	\$9
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A non- alcohol version of the refreshing twist on the classic Mojito, lime juice, fresh strawberries, crushed and muddled mint

TROPICANA	\$9
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Fresh lime, pineapple juice and raspberry cordial shaken and charged with dry ginger ale

KOMBUCHA PASSION	\$10
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Fresh lime juice, passionfruit, mint and passionfruit Kombucha

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# WINE

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WHITE	150ML	250ML	BOTTLE
Willowglen Chardonnay	\$5.5	\$8.5	\$25
Vivo Moscato	\$6	\$10	\$27.5
White Poppy Sauvignon Blanc	\$6	\$10	\$27.5
Kylie Yarra Valley Chardonnay	\$6	\$10	\$27.5
3 Tales Marlborough Sauvignon Blanc	\$9	\$13	\$37.5
Blue Pinot Gris	\$9	\$13	\$37.5
Rutherglen Estate Rose	\$9	\$13	\$37.5
17 Trees Pinot Grigio	\$9	\$13	\$37.5
De Bortoli Organic Chardonnay	\$9	\$13	\$40
Pepperjack Chardonnay	\$11	\$17	\$50

RED	150ML	250ML	BOTTLE
Willowglen Shiraz Cabernet	\$5.5	\$8.5	\$25
Vivo Cabernet Sauvignon	\$6	\$10	\$27.5
Kylie Yarra Valley Pinot Noir	\$7	\$11	\$30
DB Winemaker Selection Merlot	\$7	\$11	\$30
Rutherglen Estate Shiraz	\$9	\$13	\$37.5
17 Trees Shiraz	\$9	\$13	\$37.5
Pinot Pinot Noir	\$9	\$13	\$37.5
Pepperjack Grenache	\$10	\$15	\$45
De Bortoli Organic Field Shiraz Blend	\$9	\$13	\$37.5
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot	\$9	\$13	\$37.5

BUBBLES	180ML	BOTTLE
Willowglen NV Brut	\$5.5	\$25
Emeri Pink Moscato	\$6	\$27.5
Estee Cuvee	\$10	\$45
De Bortoli Sparkling Pinot Noir	\$10	\$45
Chandon Brut NV		\$55

PICCOLO RANGE	200ML
Emeri Chardonnay Pinot Noir	\$9
Emeri Pink Moscato	\$9
King Valley Prosecco	\$9

# EXCLUSIVE MEMBERS LUNCH MENU

AVAILABLE DAILY 11.30AM TO 2.30PM

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200GR RUMP STEAK GF \$15.9

Served with chips, salad and your choice of gravy, pepper, mushroom or beef jus

**\*Upgrade to surf & turf with creamy garlic prawns \$20.9 SF**

CLASSIC FISH & CHIPS \$12.9

Choice of crumbed or salt & pepper battered fish served with chips, salad and tartare sauce

BEEF BURGER \$12.9

Beef patty, cheese, lettuce, tomato, chef's special burger sauce on milk bun with chips and aioli

STROGANOFF CHICKEN PASTA \$13.9

Linguini pasta tossed in creamy mustard gravy sauce with chicken, mushrooms, parsley, onion and garlic sauce topped with parmesan

CAESAR SALAD \$13.9

Cos lettuce, bacon, boiled egg, parmesan cheese, croutons and caesar dressing

**Add chicken skewer \$2**

**Add anchovies \$2**

CHEESY STEAK WRAP \$13.9

Seasoned steak strips, sautéed onion, capsicum, mozzarella & cheese sauce rolled on tortilla wrap served with chips

LAMB LOIN CHOPS GF \$16

Marinated lamb loin chops served with chips, salad and gravy

SEAFOOD BASKET SF \$14.9

Crumbed seafood basket, chips and salad

## EXTRAS AVAILABLE WITH ANY LUNCH SPECIAL

Substitute mash & vegetables \$3

Add additional sauce or gravy \$2

Add a schooner of post mix \$2

Add a schooner of select beer \$4

**Please ask your server for today's beer selections**

# EXCLUSIVE MEMBERS NIGHT SPECIALS

## AVAILABLE MONDAY TO THURSDAY 5PM-9PM

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### MONDAY \$5.00 MEAL OFFER

Purchase any meal from our lunch menu for only 500 Fortuna Reward Points  
Offer available lunch & dinner including public holidays

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### 2 FOR TUESDAY \$52

Choice of any two dishes from the selected menu below

#### GRILLED KING PRAWNS LINGUINI SF A

Marinated grilled king prawns served atop linguini pasta, tossed in a salsa verde, anchovy, caper sauce and parmesan

#### SEAFOOD BOUILLABaisse SF M

Medley of local prawns, scallops, snow crab meat, fish pieces and squid with tomato, celery, carrot and herbs served with toasted ciabatta

#### CRISPY SKIN SALMON FILLET A

Pan seared salmon fillet on a bed of rustic potato and chorizo hash with seasonal greens and bearnaise sauce

#### MORNAY LOBSTER SF I

Half lobster topped with creamy cheese sauce served with potato mash and seasonal vegetables

#### 300GR ANGUS SIRLOIN STEAK

Served with chips, salad and your choice of one sauce

#### 300GR ANGUS RUMP STEAK

Served with chips, salad and your choice of one gluten free sauce

**Mushroom gravy**

**Traditional gravy**

**Red wine jus**

**Bearnaise**

**Truffle butter**

**Confit garlic cream**

**Pink peppercorn**

**Gravy**

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### WEDNESDAY- CHICKEN MIGNON & PRAWNS SF \$20.9

Oven baked chicken fillet wrapped in bacon, topped with creamy garlic prawns served with chips and salad

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### THURSDAY – TOP THAT RUMP \$21.9

**200gr Rump steak served with chips, salad and gravy with your choice of one topper:**

Calamari rings   Onion rings   Crumbed prawn cutlets SF

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### EXTRAS AVAILABLE WITH ANY NIGHT SPECIAL

Substitute mash & vegetables GF \$3

Add additional sauce or gravy \$2

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/ Mild   // Medium   /// Hot

Terms and conditions apply