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SNACKS

Hommus w. sweet potato crisps (vg, gf) 6
 Polenta + manchego chips w. pepper mayo (v, gf) 7
 Spiced cauliflower fritters w. preserved lemon dressing (v, gf) 8
 GSH fried chicken w. chilli mayo (gf) 12
 Snapper + dill croquettes w. green pepper (gf)..... 12
 Spiced beef tartare w. crispy shallots + butter lettuce 14
 Greens salad w. broccoli, avocado + lentils (vg, gf) 15
 Caeser salad 16
 Cheese + salumi plate w. baguette + pickles 28

LARGER PLATES

Eggplant parma burger + sweet potato fries (v) 19
 Fried chicken burger + fries 22
 Fraser Isle spanner crab + chilli pasta (df) 22
 180g Sher Wagyu cheeseburger + fries 23
 Chicken parmigiana w. mozzarella, leaves +fries 24
 200g steak frites w. cafe de paris (gf) 25
 Roasted market fish w. red pepper + macadamia romesco (gf) 26
 300g rump steak w. spring onion dressing (df) 28

SIDES

Fries (vg, gf) 8
 Sweet potato fries (vg, gf) 8
 Dressed leaves (vg, gf) 8
 Smokey cheesy potatoes (vg, gf) 8



STEAMED BAO BUNS

Available Thursday - Sunday

ALL \$8

- Tempura mushroom w. blackbean mayo
- Pork belly w. spring onion + cucumber
- Fried chicken w. daikon + cucumber
- Miso lamb w. kewpie + spring onion
- Sweet potato fries (v, gf)
- Fries (v, gf)

Please note; we will always endeavour to cater for all dietary requirements. Please be aware that there is always a risk that traces of allergens may be transferred during preparation. Therefore, we are unable to guarantee that any item sold is completely free from traces of allergens including shellfish, dairy, gluten and nuts.
 Please note; 10% surcharge on public holidays.

F R O M T H E C E L L A R	THE FIZZY (120ml)	G B
	NV Ottilie Sparkling Brut, Multi-Regional, VIC	9.5 / 45
	NV Petit Cordon By Maison Mumm Brut "Prestige", Marlborough, New Zealand	14 / 76
	NV Dal Zotto "Pucino" Prosecco, King Valley, VIC	12.5 / 69
	NV Mumm "Grand Cordon" Brut, Reims, Champagne, France	22.5 / 131
	NV Veuve Clicquot Brut Rose, Reims, Champagne, France	25 / 140
	NV Veuve Clicquot "Yellow Label" Brut, Reims, Champagne, France	- / 125
	THE WHITES (150ml)	
	Wine Of The Day Please Ask Staff For Today's Selection	8.5 / 40
	2017 Heatherlie Semillon/Sauvignon Blanc, Multi-Regional, VIC	9.5 / 46
2016 Leeuwin "Art Series" Riesling, Margaret River, WA	14 / 65	
2016 Aquilani Pinot Grigio, Friuli-Venezie-Grave, Italy	12.5 / 60	
2016 MVO Sauvignon Blanc, Marlborough, New Zealand	12 / 60	
2016 Toolangi "Paul's Lane" Chardonnay, Yarra Valley, VIC	13 / 61	
2016 Yabby Lake "Single Vineyard" Chardonnay, Mornington Peninsula, VIC	- / 98	
2017 Dog Point "Section 94" Sauvignon Blanc, Marlborough, New Zealand	- / 99	
THE SHADES (150ml)		
2016 Les Vignerons "L'Experience" Grenache/Merlot Rosé, Le Sud-Ouest, France	13.5 / 66	
THE REDS (150ml)		
Wine Of The Day Please Ask Staff For Today's Selection	8.5 / 40	
NV Henry & Eliza's Shiraz/Cabernet, Multi-Regional, VIC	9.5 / 46	
2016 Ingoldby Cabernet Sauvignon, McLaren Vale, SA	12 / 58	
2016 Tomfoolery "Young Blood" Grenache, Barossa Valley, SA	13.5 / 64	
2013 Seresin "Tatou" Pinot Noir, Marlborough, New Zealand	13.5 / 64	
2015 Plantagenet "3 Lions" Shiraz, Great Southern, WA	12 / 58	
2008 Grey Sands Merlot, Tamar River Valley, TAS	- / 98	
2016 Coulter "C2" Sangiovese, Adelaide Hills, SA	- / 82	
THE SWEET & LUSCIOUS		
NV Azahara Moscato, Multi-Regional, VIC (90ml)	9 / 48	
Choya "Extra Years" Umeshu Plum Wine, Kishu, Japan (60ml)	12.5 / 141	

FULL GARDEN CELLAR LIST AVAILABLE ON REQUEST

G by the glass B by the bottle

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HOME GROWN BREWS

Cascade Premium Light Hobart, TAS	6
Stone & Wood Garden Ale Byron Bay, NSW	9
2 Brothers "Kung Foo" Rice Lager Moorabbin, VIC	10
Edge "Cool Hops" Australian Lager West Melbourne, VIC	9
Stomping Ground "Laneway" Lager Collingwood, VIC	9.5
Hawkers Pilsner Reservoir, VIC	9.5
Sample Golden Ale Collingwood, VIC	10
Urban Alley Urban Ale Docklands, VIC	9
Hop Nation "The Punch" Mango Gose, 375ml Tin Footscray, VIC	13
Moo Brew Hefeweizen Berriedale, TAS	12
Boatrocker Saison Du Bateau Braeside, VIC	12
Venom Pale Ale, 330ml Tin Reservoir, VIC	10
Fury & Son Pale Ale Keilor Park, VIC	9.5
Bright "Blowhard" Pale Ale Bright, VIC	10
Bells Citra Pale Ale Geelong, VIC	10.5
Balter XPA, 375ml Tin Currumbin, QLD	10.5
Fixation "Squish" Citrus IPA, 330ml Tin Byron Bay, NSW	12.5
Kooinda "Danger Zone" IPA, 355ml Tin Heidelberg, VIC	11
Bentspoke "Crankshaft" IPA, 375ml Tin Canberra, ACT	12
Mornington IPA Mornington Peninsula, VIC	10.5
Two Birds Sunset Ale Spotswood, VIC	11
Philter Session Red Ale, 375ml Tin Sydney, NSW	19
Bridge Road "Celtic" Red Ale Beechworth, VIC	11.5
Bad Shepherd Hazelnut Brown Ale Cheltenham, VIC	10.5
Brookes Brown Ale Bendigo, VIC	12
Holgate "Temptress" Chocolate Porter Mt Macedon, VIC	12.5
Exit Milk Stout Dandenong South, VIC	11

OFFSHORE BREWS

Pistonhead "Flat Tyre" Dry Hopped Lager, 330ml Tin Grangesberg, Sweden	9.5
Kirin Ichiban Lager Tokyo, Japan	10
Trumer Pilsner Salzburg, Austria	11
Hoegaarden Witbier Hoegaarden, Belgium	10.5
Goose Island Midway IPA Chicago, USA	10.5

CIDERS

Napoleone Apple Yarra Valley, VIC	9.5
Black Devil Tasmanian Apple Berriedale, TAS	19
Lobo Apple & Pear Lenswood, SA	11
2 Brothers Gypsy Pear Moorabbin, VIC	9.5
Willie Smiths Farmhouse Perry Huon Valley , TAS	14

GINGER BEER | KOMBUCHA

Bentspoke "Gluten Friendly" Ginger Beer, 375ml Tin Canberra, ACT	11.5
The Bucha Of Byron Original Byron Bay, NSW	8
The Bucha Of Byron Ginger Byron Bay, NSW	8

WINTER

- CAPTAIN'S & FRESH APPLE** 14
 This is a Garden State favourite - so simple and refreshing!
 Captain Morgan, Fresh Pressed Apple Juice
- BROOKLYN #99** 19
 Soft, floral and delicate. A twist on the classic cocktail "French #75". An elegant mix of gin, lemon, bubbles and a hint of lavender.
 Tanqueray, Lemon, Lavender, Prosecco
- RASPBERRY GIN & TONIC** 14
 This drink is well rounded, clean and sharp. Great way to start the day/night off!
 Raspberry Infused Four Pillars Rare Dry Gin, House-Made Pomegranate Tonic
- AC/DC FIX** 20
 A great punch style tequila drink. Refreshing, light and herbal. Created by GSH opening Bartender Lee Watson, this drink has stood the test of time!
 El Jimador Reposado, Rosemary, Thyme, Lime, Pineapple, Vanilla
- MELBOURNE MULE** 21
 A deliciously balanced cocktail showcasing both sweet and spicy notes. This drink will leave you looking for your next fix (hint: head back on over to bar.)
 Four Pillars Rare Dry Gin, Sloe Gin, Apricot, Cherry, Lime, Ginger, Bitters
- MOJITO ROYALE** 20
 Our twist on the classic cocktail uses house-spiced Mount Gay Rum and a splash of Prosecco. This will leave you coming back for more!
 Mount Gay Black Barrel, Spices, Lime, Mint, Prosecco
- LAST WORD** 21
 A bold and complex pre-prohibition cocktail re-popularised by Zig Zag Cafe in Seattle.
 Tanqueray Gin, Green Chartreuse, Maraschino, Lime
- AMARETTO SOUR** 22
 The King of the revived cocktail Jeffrey Morgenthaler's take on the classic "Amaretto Sour". He mixes American Whiskey and Disaronno to give this drink a well-rounded flavour.
 Disaronno, Woodford Reserve Double Oaked, Lemon, Egg White
- PORNSTAR MARTINI** 20
 Created by Douglas Ankrah, hailing from LAB in London. The Pornstar Martini is the perfect balance of sweet and sour.
 Vanilla Absolut, Passionfruit, Lemon, Sparkling Wine
- FOUR PILLARS X GSH - NEGRONI WEEK MENU** 19
 Classic Negroni: Four Pillars Rare Dry, Maideni Sweet Vermouth, Campari
 Imperial Negroni: Four Pillars Spiced Negroni Gin, Mandarin Vermouth, Campari
 Nightshade Negroni: Four Pillars Bloody Shiraz Gin, Purple Carrot Vermouth, Campari
 Cacao Negroni: Four Pillars Spiced Negroni Gin, Punt e Mes, Cacao, Campari

NON-ALCOHOLIC

- SPLENDOUR IN THE GARDEN** 14
 The worlds first non-alcoholic distilled spirit, mixed with fresh herbs and veg.
 Seedlip Spice, Snowpeas, Lime, Mint, Soda
- VIRGIN MARY** 9
 The usual suspects - (feelin'cheeky...? add Vodka for 10)
- FRESH PRESSED APPLE** 6
 Granny Smith's (juiced to order)
- BUCHA OF BYRON KOMBUCHA** 8

FULL COCKTAIL LIST AVAILABLE IN THE

Rose Garden



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