

# GARDEN Grill

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## *to start*

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Mt Zero olives (v/vg/gf) 6

sourdough + cultured butter (v) 6

sourdough bruschetta w. squacquerone,  
pesto + grilled broccolini (v) 9

tamarind beef skewers w. toasted rice +  
coriander (gf) 16

smoked salmon carpaccio w. caperberry  
salsa + dill (gf) 17

wagyu bresaola w. horseradish + organic  
rocket (gf) 18

spiced cauliflower fritters  
w. lemon (v/vgo) 13

pan seared scallops w. cauliflower +  
black truffle (gf) 20

charcuterie board 28

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## *grill*

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Red Gum Creek sirloin 250g (gf) 35

Sher Wagyu rump 250g (gf) 37

Bass Strait scotch fillet 350g (gf) 42

Great Southern eye fillet 200g (gf) 46

all steaks served w. roasted rosemary potatoes  
+ mushroom jus

### *share with me*

chef's selection to share  
\$55pp or \$70pp

v = vegetarian    vg = vegan  
gf = gluten free    vgo = vegan option

0.7% surcharge applies on eftpos + credit card transactions  
15% surcharge applies on public holidays

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## *classics*

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mushroom linguini w. truffle  
pecorino + chilli (v) 22

wagyu cheeseburger w. bacon + fries 22

chicken parmigiana  
w. leaves + fries 24

veal schnitzel w. mash potato  
+ sauce diane 34

St Bernard pork cutlet w. cider braised  
onions + apple slaw (gf) 30

braised wagyu beef bourguignon w. chive  
mash + pickled mushrooms 29

market fish w. celeriac, hazelnut  
+ target beetroot (gf) mp

maple roasted heirloom carrots w. kale  
hummus + almond crema (gf/v/vg) 22

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## *sides*

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chips 9

sweet potato fries 11

roasted rosemary potatoes (v/vg) 9

char-grilled sweet corn  
w. jack cheese + chipotle (gf/v) 9

rocket, parmesan + pear salad (v) 6/11

French green salad w. balsamic  
+ radishes (v/vg) 6/11

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## *sweet*

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sticky toffee pudding 12

chocolate mousse 12

coconut sorbet (gf) 10

cheese 10/20/28