

# GARDEN Grill

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## *to start*

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Mt Zero olives (v/vg/gf) 6

sourdough + cultured butter (v) 6

stracciatella w. black olive tapenade  
+ baby cucumbers (v/gf) 15

ginger beef skewers w. yuzu aioli 18

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

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

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

tiger prawns w. spiced coconut curry 18

charcuterie board 28

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## *grill*

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Bass Strait sirloin 250g (gf) 35

Sher Wagyu rump 250g (gf) 37

King Island scotch fillet 350g (gf) 42

Rosedale Ruby flank 280g (gf) 35

all steaks served w. roasted rosemary potatoes  
+ mushroom jus

### *share with me*

chef's selection to share  
\$55pp or \$75pp

v = vegetarian    vg = vegan    gf = gluten free

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 (gf) 29

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

saffron risotto w. chestnut  
+ pine mushrooms (gf/v/vg on request) 23

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## *sides*

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chips 9

roasted rosemary potatoes (v/vg) 9

five spice pumpkin w. maple  
+ toasted seeds (v/vg) 11

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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apple + almond tart 14

chocolate mousse 12

coconut sorbet 10

cheese 10/20/28