

GARDEN

KITCHEN & BAR

SNACK MENU

Something to share
Available 3pm - 9pm

Saison Salumi

All of our dry-cured salumi are expertly hung for a minimum of 3 months in natural casings, ensuring rich, deep flavours. Our cooked items undergo a meticulous 3-4 day preparation process, culminating in an overnight smoke with native iron bark

Native Pepper Berry & Pork Salumi 12

Shaved apple, hazelnut & Joseph olive oil

Squid Ink & Black Truffle Salumi 12

Pickled button mushrooms, porcini seasoning & Joseph olive oil

Seasonal oyster selection GFO, DF

Half 36 | Dozen 72

Natural

Mignonette

Garden Battered Kilpatrick + 4/8

Beer battered Queensland tiger prawn roll 15

Warmed brioche roll, lemon myrtle mayonnaise, pickles

Queensland bay bug roll 17

Chilled brioche roll, horseradish mayonnaise, cos, tajin

Freshly baked bread VEO 14

House-made herb butter

Add: Macadamia Dip with thyme & macadamia crumble +10

Calamari with lemon myrtle mayonnaise GFO, DF 20

Lemon pepper seasoning, lime

Signature chips GFO 10

**V VEGETARIAN VE VEGAN VEO VEGAN OPTION AVAILABLE DF DAIRY FREE DFO
DAIRY FREE OPTION
GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE**

Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 08% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. GARDG06392/221.123