

SALADS

CAESAR SALAD

\$22

Baby cos lettuce, bacon, parmesan cheese, egg tossed with chefs dressing

Add anchovies - \$6

Add chicken- \$8

Add baby octopus - \$10

MEDITERRANEAN COUS COUS SALAD (GF, DF)

\$25

Pearl cous cous, rocket, Spanish onion, cherry tomato, cucumber, smoked feta tossed in a citrus dressing

Add chicken - \$8

Add baby octopus - \$10

SIDES

CHIPS AND AIOLI

\$10

BROCCOLINI, BACON AND ALMONDS (GF, DF)

\$10

CREAMY MASH POTATO (GF)

\$9

CHARRED COS LETTUCE, LEMON DRESSING, PECORINIO CHEESE (GF)

\$9

DESSERTS

CHEESECAKE

\$15

Please ask waiter for cheesecake flavour

TIRAMISU

\$15

Ladyfingers dipped in espresso, mascarpone, cocoa

PEACHES AND CREAM

\$15

Roasted sweet Australian peaches with butter and brown sugar resting on a bed of shortbread streusel with vanilla bean icrecream

GF - Gluten Friendly

DF - Dairy Friendly

V - Vegetarian

Gardens RESTAURANT

ENTREE

GARLIC BREAD (V)

Toasted bread slathered with chefs garlic butter

Add cheese - \$3

Add bacon - \$3

Add pesto & smoked feta - \$5

HERVEY BAY SCALLOPS (GF)

With garlic butter, crispy prosciutto, hollandaise & avocado mousse

SWEET POTATO GNOCCHI (V)

Homemade sweet potato pillows sautéed until golden with toasted pinenuts, rosemary and finished with smoked feta

SALT & PEPPER BABY OCTOPUS (GF, DF)

Roast garlic aioli, watercress & lemon

CRISPY PORK BELLY (GF, DF)

Slow cooked Australian pork belly, pan fried crispy skin, miso sesame and master sauce

MAINS

SEAFOOD LINGUINE (DF)

Baby octopus, whole New Zealand mussels, prawns, Spanish onion, garlic, chilli, cherry tomatoes, olive oil & lemon

KING PORK CUTLET (GF)

Roasted pumpkin puree, baby vegetables, macadamia crumble with cider jus

MARKET FISH

Please check with your waitress for the fish of the day

FETTUCINE CARBONARA

Sautéed onion, garlic, mushroom, bacon, deglazed with white wine cream, finished with pecorino cheese

Add chicken - \$8

Add prawns (5) - \$12

CHICKEN ROULADE (GF)

Chicken breast stuffed with spinach, sun dried tomato, brie cheese wrapped in crispy prosciutto with creamy mash potato, seasonal baby vegetables with sundried tomato cream

\$10

\$30

\$19

\$21

\$25

\$35

\$42

\$36

\$28

\$35

MAINS

VEGGIE DELIGHT (V)

Crispy potato, cherry tomato, broccolini, Spanish onion, garlic, lemon juice, olive oil, butter tossed in linguine with pecorino cheese and lemon cheek

\$26

CHICKEN SCHNITZEL

House crumbed chicken breast cooked golden brown served with chips, house salad, house gravy and Lemon

\$30

Turn into a Parmigiana - \$6

Hardwood smoked ham, Napoli sauce, mozzarella cheese

GRILL

ALL STEAKS HAVE BEEN HAND SELECTED BY OUR CHEF

All of our beef comes from a farm from the region of the Darling Downs in Southeast Queensland. All the cattle are grain fed, ages 7-8 weeks. All beef has met meat standards Australia guidelines

Steaks are served with two choices of the following and one choice of sauce

- Chips
- House garden salad (GF)
- Caesar salad
- Creamy mash potato (GF)
- Baby vegetable (GF)
- Confit Kipfler potato (GF, DF)
- Creamy mushroom & thyme (GF)
- Peppercorn & Brandy (GF)
- Hollandaise (GF)
- Creamy garlic (GF)
- Gravy (GF)

250G RUMP

The ultimate flavourful, all-rounder steak with robust beefy flavour

\$36

300G RIB FILLET

Renowned for intense marbling that melts during cooking, it offers exceptional juiciness, tenderness and rich flavour. Best served medium-rare to medium

\$55

300G STRIPLOIN

A striploin steak, often called a New York strip, is a premium, boneless cut taken from the short loin behind the ribs. Known for its balance of tenderness and robust beefy flavour, it features distinct marbling and a strip of fat along one edge

\$48

GARDENS SIGNATURE 500G OP RIB

Highly marbled resulting in a rich, buttery and deeply beefy flavour. Specifically it offers exceptional juiciness and tenderness. Best served medium rare to medium.

\$80

Cooked to your liking served with confit Kipfler potato, baby vegetables and choice of two chefs sauce