

## SALADS



### CAESAR SALAD

\$22

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

Add white anchovies - \$6

Add chicken- \$8

Add baby octopus - \$10

## SIDES



### CHIPS AND AIOLI (GF, DF)

\$10

### BROCCOLINI, BACON, ALMONDS & LEMON DRESSING (GF, DF)

\$10

### CREAMY MASH POTATO (GF)

\$9

### CHARRED COS LETTUCE, LEMON DRESSING, PECORINO CHEESE (GF)

\$9

## DESSERTS



### CHEESECAKE

\$15

Please ask our friendly waitstaff for cheesecake flavour

### TIRAMISU

\$15

Ladyfingers dipped in espresso, frangelico, mascarpone, cocoa

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

\$10

### HERVEY BAY SCALLOPS (GF)

With garlic butter, crispy prosciutto, hollandaise and avocado mousse

\$30

### SWEET POTATO GNOCCHI (V)

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

\$19

### SALT & PEPPER BABY OCTOPUS (GF, DF)

Roast garlic aioli, watercress & lemon

\$21

## MAINS

### SEAFOOD LINGUINE

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

\$35

### KING PORK CUTLET (GF)

Roasted pumpkin puree, vegetables, macadamia crumble with cider jus

\$42

### MARKET FISH

Please ask our friendly waitstaff for the fish of the day

\$36

### FETTUCCINE CARBONARA

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

\$28

Add chicken - \$8

Add prawns (5) - \$12

### CHICKEN ROULADE (GF)

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

\$35

### 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 (DF)

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

\$28

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)
- Vegetables (GF)
- Confit 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 SIRLOIN

A sirloin 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