



GARDENS RESTAURANT

MENU

Buffet Breakfast weekday
Buffet Breakfast weekend
Dinner Service
Games Room
Happy Hour

6:00am to 9:00am
6:30am to 9:30am
5:30pm to late
4:00pm to late
4:30pm to 6:00pm





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Entrees

GARLIC BREAD (V) \$11.90

toasted Turkish pide, confit garlic & parsley butter
add mozzarella +\$3
add crispy bacon +\$3

BURRATA & TOMATO BRUSCHETTA (V) \$18.00

toasted Turkish bread, basil pesto, a mixture of fresh tomato & red onion, Burrata cheese, extra virgin olive oil and balsamic glaze

SOUTHERN FRIED CHICKEN (GF) \$19.90

chicken bites fried in southern seasoning and buttermilk, chipotle mayo, sprout salad

COCONUT CALAMARI (GF/DF) \$17.90

pan fried Tamarind chilli lime calamari & bean sprouts, coconut sauce, fried onion & coriander rice, golden crunchy coconut & Black Sea salt flakes

MUSHROOM GNOCCHI (GF/DF/VE) \$18.00

wild mushroom, peperonata, crispy fried gnocchi, vegan Parmesan

PORK & FENNEL SAUSAGE ROLL (GF/DF) \$19.00

golden GF flaky pastry, succulent pork, a hint of fennel, apple chilli jam

CREAMY GARLIC PRAWNS \$22.00

pan fried prawns, creamy white wine confit garlic sauce, garden fresh parsley, fragrant rice

Burgers & Sandwiches

*ALL SERVED WITH CHIPS & AIOLI

DOUBLE SMASH BURGER \$28.90

two Black Angus smash patties, American cheese, crisp bacon, pickles, lettuce and tomato, our own burger sauce

PERI PERI CHICKEN BURGER \$24.50

grilled chicken breast marinated in our signature peri peri sauce, crisp lettuce, tomato, zesty mayo

FISH BURGER \$25.90

beer battered cod, lettuce, pickled onions, lemon & tartare

STEAK SANDWICH \$28.90

grilled steak, Turkish bread, cheese, bacon, jam, sweet pickled tomato, lettuce, BBQ sauce, aioli

THE FUNGTASTIC BURGER \$23.00

Chinese BBQ pulled shiitake mushrooms, pickled cabbage, sesame dressing

ADD ON'S

smashed Angus patty	\$7
bacon	\$4
peri peri chicken	\$7
steak	\$10
cheese	\$2
aioli	\$2

GF - Gluten Friendly | DF - Dairy Friendly | V - Vegetarian | VE - Vegan
If you have any allergies, please advise our friendly staff

Mains

PASTA PRIMAVERA (VE) \$31.00

fresh seasonal vegetables, Mediterranean marinated vegetables, sourdough pappardelle pasta, rich tomato sauce, vegan Parmesan

ATLANTIC SALMON (GF) \$40.90

pan fried Atlantic salmon, aromatic vegetable pilaf rice, garlic butter sautéed edamame & broccolini, almonds, champagne dill butter sauce

BEEF CHEEKS \$38.00

red wine & tomato braised beef cheeks, caramelised onion & Parmesan potato mash, braising juices

WILD MUSHROOM WELLINGTON (GF/VE) \$36.00

mixed wild mushrooms (portobello, shiitake, oyster, and cremini), caramelised onions, roasted garlic, fresh thyme, walnuts wrapped in GF flaky puffy pastry, grilled rosemary glazed courgettes & carrots, wilted spinach, red win jus

GARDENS SEAFOOD MARINARA \$40.90

white fish, salmon, prawns, calamari, garden fresh herbs, roasted garlic, a hint of chilli, homemade rich marinara sauce, sourdough pappardelle pasta, optional Grana Padano cheese

CHICKEN SCHNITZEL \$28.90

house panko crumbed chicken breast, chips, garden salad, your choice of sauce

*turn into a Parmigiana: ham, house made Neapolitan sauce, mozzarella cheese +\$9

CHICKEN BREAST (GF) \$38.00

lemon & garlic marinated chicken breast, mushroom Wellington, seared broccolini, lemon dill sauce

CLASSIC BEER BATTERED FISH AND CHIPS \$29.90

XXXX Gold battered sustainable farmed cod, chips, garden salad, lemon, tartare

CARBONARA \$29.90

bacon, mushroom, garlic, garden fresh parsley, creamy white wine sauce, sourdough pappardelle pasta, Grana Padano cheese

Paddock to Plate

our friendly wait staff can help you make the right choice for dietary requirements

*ALL SERVED WITH EITHER CHIPS & SALAD or MASHED POTATO & BUTTERED SEASONAL VEGETABLES

YOUR CHOICE OF HOMEMADE SAUCE:

creamy mushroom / Dianne / creamy green peppercorn / gravy / red wine / beefjus
extra sauce +\$4

200g GARDENS CRUMBED STEAK \$34.00

parmesan & herb crumbed Wagyu MB 6-7 with up to 300 days grain feeding
*cooked minimum of medium

MSA GRAIN FED RUMP

200g	\$38.00
400g	\$55.00

this beef carries a robust flavour, balanced by 120 days grain feeding to create well marbled & juicy MSA graded steak MB1

300g MSA BLACK ANGUS NEW YORK PORTERHOUSE \$48.90

this beef is raised in SE QLD where lush pastures grow, offering exceptional grazing as well as being grain assisted which gives a grass fed flavour with a rich marbling MB 2+

200g FILET MIGNON BEEF FILET WRAPPED IN BACON \$49.90

tender juicy flavoursome steak produced from young cattle that have been raised on lush pastures then 100 days finished on grain which gives tenderness and a consistent flavour MB 1+

STEAK TOPPERS

creamy garlic prawns (4)	\$12
2 fried eggs	\$4
1 bacon rash	\$5
salt and pepper calamari (4)	\$7
beer battered onion rings	\$5

Sides

chips & aioli	\$10.00
garden salad (GF/VE)	\$6.00
mashed potato	\$6.90
broccolini, butter, toasted almonds, dukkah	\$8.00

Salads

PERI PERI CHICKEN (GF) \$22.00

grilled peri peri marinated chicken breast, Cos lettuce, cherry tomatoes, red onions, cucumber, roasted peppers, Grana Padano, peri peri mayo dressing

THAI SALAD (GF/VE) \$20.00

rice noodles, wakame, edamame, red onions, cucumber, tomatoes, bean shoots, chilli, coriander, fried shallots, sesame Thai dressing

*turn it into a Thai beef salad: sesame & ginger grilled succulent beef filet + \$10

CAESAR SALAD \$22.00

Cos lettuce, bacon, croutons, Parmesan cheese, soft boiled egg, Caesar dressing

ADD ON'S

prawns (4)	\$12
peri peri chicken	\$7
steak	\$10

Desserts

STICKY DATE PUDDING \$15.00

butterscotch sauce, vanilla bean ice cream

APPLE AND CINNAMON CRÈME CAMEL (GF) \$15.00

caramelised Mille-feuille crostini, apple cider poached apple

GARDENS HONEY CAKE \$14.50

honey & toasted almond drizzle whipped lemon posset

POACHED PEARS (GF) \$14.90

Bursa style poached pears, mascarpone cream cheese, salted caramel walnuts

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