

SELECT YOUR SET MENU CHOICES
FROM THE FOLLOWING

MEAL ESTATE

Menu choices and products may change due to supply and demand.

HONEST TO COD DF (+GF on request)

Smoked cod & snapper **SPRINGROLLS** (2) lemon, caper & parsley mayo dipper **Sm**

BE CURED GF+DF

Mexican **CURED SALMON**, corn salsa, tequila & lime sour cream, corn chip crumbs **Sm**

SNAIL MAIL GF+DF

Snail and mushroom kofta **TACOS** (2) on rocket, garlic, basil & fetta mayo, roasted pinenuts **Sm**

DAHLING HARBOUR GF+DF+V

Roasted tandoori cauliflower & coconut **BALLS** on a tomato & pumpkin dahl **Sm**

ROOMOUR HAS IT DF

KANGAROO rendang raviolo, topped with roasted coconut & cumin seed parmesan **Sm**

JACK OF ALL TRADES GF+DF+V

Oven baked, curried carrot & jackfruit **PARCEL** wrapped in nori sheets **Sm / Lg**

AROUND THE GREEN BELT GF+DF+V

Edamame bean, peas & sweet potato **FRITTER**, white bean & basil pesto hummus **Sm / Lg**

PULLING IT TOGETHER GF+DF

Pulled **PORK & CROCODILE** cake, on parsley sauce, lemon pepper & apple chutney **Sm / Lg**

A SPECIAL DATE GF+DF

Pocketed **CHICKEN** breast, walnut & date stuffing, arabic cardamom & coffee sauce **Sm / Lg**

TICKLED PINK GF+DF

Steamed **SALMON**, with roasted rhubarb, rosé & pink peppercorn sauce **Sm / Lg**

A LITTLE BIT DEERING GF+DF

VENISON tenderloin, on grated beetroot mash, spiced chocolate & cherry sauce **Sm / Lg**

RING TONE GF+DF

Grilled **EYE FILLET** on mash with gingered mushrooms & moroccan spiced onion rings **Sm** 115g
Lg 230g

All **Lg** size are served with a table salad

GF = GLUTEN FREE **DF = DAIRY FREE** **V = VEGAN** All done where possible.

Most dishes may also be changed around to suit your needs. Wheat & nut etc products are used in our kitchen.

BYO CHARGE Included

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HAVING AN AFTER THOUGHT

CAUGHT RED HANDED GF+DF+ (V on request)

Strawberry, apple & geranium **CRUMBLE**, dragon-fruit & red grapeskin powder ice cream

A MATTER OF THYME GF+(DF on request)

Roasted pineapple & fresh thyme **PUDDING**, spiced maple syrup with purple carrot ice cream

BLUE SUEDE SHOES GF+DF+V

Butterfly pea flower, blue spirulina & blueberry **CHEESECAKE**, stracciatella ice cream

DARK ALLEY GF+DF+V

Vanilla coffee & dark chocolate moccha **MOUSSE**, orange rind ice cream

THE MILKY WAY (GF on request)

Spanish Iberico **CHEESE** made from cow, goat and sheep's milk, a smooth grassy flavour, with pickled onions, chorizo, sundried tomatoes & crackers. 1 serve (35gm)

BYO CHARGE Included

MUG SHOT Mug of filtered coffee **TEA MERCHANT** Selection of teas

and **Chocolates** Included

Extra's

ESPRESSO YOURSELF Espresso coffee **5.50** **SHORT STORY** Short black **4.50**

ISLAND RUMBLE Affogato, espresso coffee, coconut ice cream & rum ball liqueur **13.50**

MONKS MOCHA Frangelico, mocha coffee topped with cream **12.50**

MEGAMALLOW Jumbo hot chocolate **or** Jumbo hot milk chai tea **7.00**

FIZZLED OUT Ginger beer **4.50** Blood orange **4.50** Lemon lime & bitters **4.50**
Coke & Lemonade **3.50** Mineral water sparkling **3.50**

WATER FEATURE Coconut water **4.50**

Celebrating 29 years

Check us out on **FACEBOOK** **Wayne and Adele's Garden of Eating**
or **WEBSITE** info@gardenofeating.com.au

Ph: 07- 47722984

Hours: Thur, Fri & Sat: 6pm- **Close** 10.30pm, Sunday Lunch 12- **Close** 4pm
Closed Monday, Tuesday & Wednesday (Open for functions only)

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