

**SELECT YOUR SET MENU CHOICES
FROM THE FOLLOWING**

DO YOURSELF A FLAVOUR

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

OFF THE BEETEN TRACK DF+GF+VG

Beetroot & chorizo **BALLS** (4) orange & fennel relish, walnut & smoked paprika crumble **Sm**

VINES IN GREEK ROO-INS GF+DF

Rolled vine leaf filled **KANGAROO** dolmades (3) olive hummus drizzled with truffle oil **Sm**

SEASONED TRAVELLERS DF+GF

Salt & peppered crumbed **SNAILS** on skewers (3) with banana ketchup dipper **Sm**

DONT MOVE A MUSSEL GF+DF

Mussel kofta **TACOS** (2) rocket & tomato salsa, drizzled with lemon caper mayo **Sm**

CURRY-OKE NIGHT DF

Cinnamon Goat curry **RAVIOLLO**, coconut mango gravy, indian 5 spice parmesan **Sm**

BUSH WALK GF+DF+VG

Saltbush, pepperberry & lemon myrtle coated & battered **TOFU** (4) rocket salad **Sm / Lg**

ITS BEAN DECIDED GF+DF+VG

Edamame beans, cabbage & miso **FRITTER**, seaweed salad, furikake & wasabi mayo **Sm / Lg**

BLACK SHEEP OF THE FAMILY GF+DF

Slow roasted, pulled **Lamb** cake, black bean sauce, black olive & mint labneh **Sm / Lg**

FOWL PLAY GF+DF

CHICKEN breast pocketed with roasted garlic prawn stuffing, lemon & parsley sauce **Sm / Lg**

PINK CADILLAC GF+DF

Steamed **SALMON**, rosé wine sauce with crushed pink peppercorns, rocket mash **Sm / Lg**

TRUTH OR DEER GF+DF

VENISON tenderloin, rhubarb & rosemary wine sauce on mash, sweet potato crisps **Sm / Lg**

SEA CHANGE GF+DF

Grilled **EYE FILLET** with sea urchin butter, chive & parsley potato mash **Sm 110g / Lg 220g**

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

GF = GLUTEN FREE **DF = DAIRY FREE** **VG = 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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BYO Drinks, Eskies & Ice

HOME SWEET HOME

CARRIBEAN QUEEN GF+DF+ VG

Pineapple, apple & coconut **CRUMBLE**, with Sailor Jerry spiced rum, roasted coconut ice cream

ENTER THE DRAGON GF+DF+VG

Dragonfruit & hibiscus **CHEESECAKE**, blue peaflower & blueberry ice cream

PUDDING IT IN PERSPECTIVE GF+DF

Coffee & almond **PUDDING**, treacle sauce, lavender & vanilla ice cream

LEFT IN THE DARK GF+DF+VG

Licorice & dark chocolate **MOUSSE**, green apple & pistachio ice cream

LUCK OF THE IRISH (GF crackers on request)

Cahill's Irish porter cheddar **CHEESE**, pickled onions, olives, gherkins & crackers 1 serve (50gm)

Extra's

MUG SHOT Mug of filtered coffee 4.00 TEA MERCHANT Selection of teas 4.00

ESPRESSO YOURSELF Espresso coffee 5.50 SHORT STORY Short black 4.50

ISLAND RUMBLE Affogato, espresso coffee, coconut ice cream & rum ball liqueur 14.50

MONKS MOCHA Frangelico, mocha coffee topped with cream 14.50

MEGAMALLOW Jumbo hot chocolate or Jumbo hot milk chai tea 7.00

FIZZLED OUT Ginger beer 5.00 Blood orange 5.00 Lemon lime & bitters 5.00
Coke or Lemonade 3.50 Sparkling mineral water in a small carafe 5.50

WATER FEATURE Coconut water 5.50

Celebrating 32 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 12pm - Close 4pm
Closed Monday, Tuesday & Wednesday (Open for functions only)

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Public Holidays & Sundays 5% Surcharge applies

BYO Drinks, Eskies & Ice