

DO YOURSELF A FLAVOUR

OFF THE BEETEN TRACK GF+ DF+VG

Beetroot & chorizo **BALLS** (4) orange & fennel relish, walnut & smoked paprika crumble **Sm** 20

VINES IN GREEK ROO-INS GF+DF

Rolled vine leaf filled **KANGAROO** dolmades (3) olive hummus drizzled with truffle oil **Sm** 23.5

SEASONED TRAVELLERS GF+DF

Salt & peppered **SNAILS** on skewers with banana ketchup dipper **Sm** 23.5

DONT MOVE A MUSSEL GF+DF

Mussel kofta **TACOS** (2) rocket & tomato salsa, drizzled with lemon caper mayo **Sm** 23.5

BUSH WALK GF+DF+VG

Saltbush, pepperberry & lemon myrtle coated & battered **TOFU** (3) pea & rocket salad **Sm** 22 **Lg** 40

ITS BEAN DECIDED GF+DF+VG

Edamame beans, cabbage & miso **FRITTER**, seaweed salad, furikake & wasabi mayo **Sm** 22 **Lg** 40

CURRY-OKE NIGHT DF

Cinnamon Goat curry **RAVIOLO**, coconut mango gravy, Indian 5 spice parmesan **Sm** 23.5 **Lg** 42

BLACK SHEEP OF THE FAMILY GF+DF

Slow roasted, pulled **LAMB** cake, black bean sauce, black olive & mint labneh **Sm** 23.5 **Lg** 42

FOWL PLAY GF+DF

CHICKEN breast pocketed with roasted garlic prawn stuffing, lemon & parsley sauce **Sm** 23.5 **Lg** 42

PINK CADILLAC GF+DF

Steamed **SALMON**, rosé wine sauce with crushed pink peppercorns, rocket mash **Sm** 25 **Lg** 45

TRUTH OR DEER GF+DF

VENISON tenderloin, rhubarb & rosemary wine sauce on mash, sweet potato crisps **Sm** 28.5 **Lg** 49

SEA CHANGE GF+DF

Grilled **EYE FILLET** with NZ Chatham Island sea urchin butter, chive & parsley potato mash
Sm 28.5 110g **Lg** 49.5 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.

Extras 9.00

Ruffle Potato chips with smoked salt GF+DF+VG

Sauteed Peas & Corn with basil & fetta GF+(Vegan on request)

Potato Mash with truffle oil GF+DF+VG

Garden salad GF+DF+VG

BYO 4.50pp

\$40 MINIMUM SPEND PER PERSON

LIVING THE SWEET LIFE

ALL 17.50

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

IN GOOD TASTE GF+DF (Can be shared)

TASTING PLATE of mini size cheesecake, mousse, pudding, 3 matching ice creams **25.00**

LUCK OF THE IRISH

Cahill's Irish porter cheddar **CHEESE**, pickled onions, olives, gherkins & crackers
1 serve (50gm) **17.50** 2 serves (100gm) **30**

BYO 4.50pp

\$40 MINIMUM SPEND PER PERSON

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, vanilla ice cream & rum ball liqueur **14.50**

MONKS MOCHA Frangelico, mocha coffee topped with cream **14.50**

THE MILKY WAY Jumbo hot chocolate **or** Jumbo hot milk chai tea **7.50**

FIZZLED OUT Ginger beer **5.00** Lemon lime & bitters **5.00**

Coke & Lemonade **5.00** Sparkling mineral water in a carafe **5.50**

WATER FEATURE Raw C 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-9.30pm, Sunday Lunch 12-3pm
Closed Monday, Tuesday & Wednesday (Open for functions only)

Public Holidays & Sundays 5% Surcharge applies

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