Wayne & Adele's **Garden of Eating** Townsville

DO YOURSELF A FLAVOUR

OFF THE BEETEN TRACK GF+DF+VG
Beetroot & chorizo **BALLS** (4) orange & fennel relish, walnut & smoked paprika crumble **Sm** 21

VINES IN GREEK ROO-INS GF+DF
Rolled vine leaf filled **KANGAROO** dolmades (3) olive hummus drizzled with truffle oil **Sm** 24

SEASONED TRAVELLERS GF+DF
Salt & peppered **SNAILS** on a skewer (3) with banana ketchup dipper **Sm** 24

DONT MOVE A MUSSEL GF+DF
Mussel(M) 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** 24 **Lg** 42.5

BLACK SHEEP OF THE FAMILY GF+DF
Slow roasted, pulled **LAMB** cake, black bean sauce, black olive & mint labneh **Sm** 24 **Lg** 42.5

FOWL PLAY GF+DF
CHICKEN breast pocketed with roasted garlic prawn(M) stuffing, lemon & parsley sauce **Sm** 24 **Lg** 42.5

PINK CADILLAC GF+DF
Steamed **SALMON**(A), rosé wine sauce with crushed pink peppercorns, rocket mash **Sm** 25.5 **Lg** 45.5

TRUTH OR DEER GF+DF
VENISON tenderloin, rhubarb & rosemary wine sauce on mash, sweet potato crisps **Sm** 29 **Lg** 49.5

SEA CHANGE GF+DF
Grilled **EYE FILLET** with NZ Chatham Island sea urchin(I) butter, chive & parsley potato mash
Sm 29 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.
*Seafood notivation **(A)** Australian **(I)** Imported **(M)** Mixed*

Extras ***9.50***

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 ***5.00pp***

$40 MINIMUM SPEND PER PERSON

 # Menu choices and products may change due to supply and demand.
Public Holidays & Sundays 5% Surcharge applies

Wayne & Adele's **Garden of Eating** Townsville

LIVING THE SWEET LIFE

ALL 18.00

CARRIBEAN QUEEN GF+DF+ VG
Pineapple, apple & coconut **CRUMBLE,** with Sailor Jerry spiced rum, roasted coconut ice cream

ENTER THE DRAGON GF+DF+VG
Red 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 **26.00**

LUCK OF THE IRISH
Cahill's Irish porter cheddar **CHEESE,** pickled onions, olives, gherkins & crackers
1 serve (50gm) **18.00** **2** serves (100gm) **32.00**

BYO 5.00pp

$40 MINIMUM SPEND PER PERSON

MUG SHOT Mug of filtered coffee **5.00** **TEA MERCHANT** Selection of teas **5.00**

ESPRESS YOURSELF Espresso coffee **6.00** **SHORT STORY** Short black **5.50**

ISLAND RUMBLE Affogato, espresso coffee, vanilla ice cream & rum ball liqueur **15.00**

MONKS MOCHA Frangelico, mocha coffee topped with cream **15.00**

THE MILKY WAY Jumbo hot chocolate **or** Jumbo hot milk chai tea **8.00**

FIZZLED OUT Ginger beer **6.00** Lemon lime & bitters **6.00**
Coke & Lemonade **5.00** Sparkling mineral water in a carafe **6.00**

WATER FEATURE Raw C Coconut water **5.00**

Celebrating 33 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)

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