






## ENTREES

Member/Visitor

<b>Sicilian marinated olives</b> <b>V</b> <b>GF</b>		3.6 / 4
<b>7" Garlic pizza</b>		7.2 / 8
Wood-fired base with confit garlic, rosemary, olive oil & oregano <b>V</b>		
<b>Polenta chips</b>		9 / 10
Infused with truffle oil, parmesan cheese & served with aioli <b>V</b>		
<b>Seasonal dip</b>		10.8 / 12
House-made dip & lavosh bread with Sicilian olives <b>V</b>		
<b>Salt &amp; pepper calamari</b> 		14.4 / 16
Australian calamari seasoned with salt & pepper & lime-chilli aioli		
<b>Oysters</b>	<b>1/2 Dozen</b>	<b>Dozen</b>
Natural	13.5 / 15	27 / 30
Kilpatrick	15.8 / 17.5	31.5 / 35
Mornay	15.8 / 17.5	31.5 / 35
<b>Blue corn bread</b> 		11.7 / 13
Corn bread with a hint of blue cheese & jalapeño butter <b>V</b>		

## PIZZA & CALZONE


Wood-fired pizzas are a trademark of our kitchen with in-house milled flour and home-made tomato sauce

<b>Margherita</b>		14.4 / 16
Buffalo mozzarella, basil <b>V</b>		
<b>Napoletana</b>		16.2 / 18
Mozzarella, olives, anchovies		
<b>Siciliana</b>		18 / 20
Salami, buffalo mozzarella, Spanish onion		
<b>Pepperoni</b> 		19.8 / 22
Pepperoni, jalapeño, mozzarella		
<b>Capricciosa</b>		19.8 / 22
Ham, mushrooms, olives, mozzarella		
<b>Parmigiana</b>		19.2 / 22
Ham, eggplant, tomato, mozzarella, parmesan		
<b>Prosciutto</b>		20.7 / 23
Prosciutto, rocket, buffalo mozzarella, parmesan		
<b>Four cheeses*</b>		20.7 / 23
Mozzarella, blue cheese, provolone, parmesan <b>V</b>		
<b>Peri-Peri chicken</b> 		20.7 / 23
Chicken, mushroom, mozzarella, jalapeño, peri-peri sauce		
<b>Potato &amp; goat's cheese*</b>		18 / 20
Roast potatoes, garlic, rosemary, goat's cheese, shallots, mozzarella <b>V</b>		
<b>BBQ chicken</b>		18.9 / 21
Chicken, bacon, BBQ sauce, mozzarella		
<b>From the field</b>		19.8 / 22
Mushroom, capsicum, eggplant, olives, mozzarella <b>V</b>		
<b>Pork sausage</b> 		19.8 / 22
Pork sausage, Spanish onion, capsicum, chilli, mozzarella		
<b>Meat lovers</b>		20.7 / 23
Ham, salami, bacon, pepperoni, BBQ sauce, mozzarella		
<b>Aussie prawn</b>		20.7 / 23
Prawns, tomato, garlic, mozzarella		
<b>Vegetarian calzone</b>		20.7 / 23
Ricotta, roasted pumpkin, walnuts, mozzarella <b>V</b>		
<b>Meat calzone</b>		20.7 / 23
Ham, salami, Spanish onion, mozzarella		

\*These pizzas have no tomato sauce

## MAINS

Member/Visitor

<b>Fish &amp; chips</b>		18.9 / 21
Local flathead lightly coated in beer batter with chips or salad, tartare sauce & lemon		
<b>Chicken schnitzel</b>		17.1 / 19
Panko crumbed free-range chicken breast with beer battered chips or salad & aioli		
<b>Half free-range rotisserie chicken</b>		18 / 20
Free-range rotisserie chicken with beer battered chips, olive oil potato mash or roast potatoes <b>GF Option</b>		
<b>Beef nachos</b>		16.2 / 18
Grass-fed beef mince infused with Mexican spices, corn chips, guacamole, mozzarella, sour cream & salsa <b>GF</b>		
<b>Vegetarian nachos</b>		14.4 / 16
Red kidney beans, chickpeas, corn chips, guacamole, mozzarella, sour cream & salsa <b>V</b> <b>GF</b>		
<b>Roast of the day</b>	<b>S 10.8 / 12</b> (Weekday lunch only)	<b>L 16.2 / 18</b>
Chef's choice of roast meat with potatoes, peas, pumpkin & gravy <b>GF Option</b>		
<b>Bangers &amp; mash</b>		18 / 20
Beef sausages, olive oil potato mash, peas & house-made gravy		
<b>Grilled baby octopus with pico de gallo</b> 		22.5 / 25
Lightly chargrilled octopus with a touch of chilli, salsa, handpicked leaves, vinaigrette & toasted sourdough <b>GF Option</b>		
<b>Braised lamb shank</b>		23.4 / 26
Slow cooked tender lamb shank with olive oil potato mash, red wine tomato sauce & seasonal vegetables <b>GF</b>		
<b>Market fish of the day</b>		25.2 / 28
Served with seasonal vegetables & lemon butter sauce <b>GF</b>		
<b>Farmer's plate</b>		24.3 / 27
Chef's selection of either beef, pork or lamb from Australian farms with seasonal vegetables & meat jus <b>GF Option</b>		
<i>Please note the chef's selection of meat changes daily</i>		
<b>Stuffed mushrooms</b>		19.8 / 22
With ricotta, sundried tomatoes, olives, parmesan cauliflower puree, salad & toasted pine nuts <b>V</b> <b>GF</b>		
<b>Grass-fed steak</b>		
Sustainably sourced grass-fed steak from Australian farms served with beer battered chips, olive oil potato mash or roast potatoes <b>GF Option</b>		
<b>Rump 250g</b>		22.5 / 25
<b>Sirloin 250g</b>		30.6 / 34
<b>Rib-eye 350g</b>		34.2 / 38
<b>Your choice of sauce</b>		
<i>Gravy   Peppercorn   Mushroom   Green garlic butter   Chimichurri</i>		
<i>Meat jus - add \$2</i>		

OUR FAV!



"It's really quite simple.  
Great ingredients & simple  
cooking. That's our vision."

## PASTA


Member/Visitor

Our pasta is served with a rich napolitana sauce made in-house

<b>Mediterranean orecchiette</b>		14.4 / 16
Mediterranean vegetables, Italian herbs & parmesan cheese <b>V</b> <b>GF Option</b>		
<b>Spaghetti bolognese</b>		16.2 / 18
Grass-fed beef mince & parmesan cheese <b>GF Option</b>		
<b>Spaghetti marinara</b>		19.8 / 22
Selection of fresh seafood - prawns, fish, mussels, octopus & squid <b>GF Option</b>		

## BURGERS

All served on a milk bun with beer battered chips & aioli

<b>Beer battered flathead burger</b>		16.2 / 18
Local beer battered flathead with coleslaw, Spanish onion & tartare sauce <b>GF Option</b>		
<b>Flame grilled chicken burger</b> 		16.2 / 18
Free-range chicken breast with lettuce, tomato, cheese, jalapeño & sriracha mustard sauce <b>GF Option</b>		
<b>Grass-fed beef burger</b>		16.2 / 18
House-made beef patty with pickles, relish, lettuce, tomato, cheese & the Garden's mayo blend <b>GF Option</b>		

## SALADS

<b>The Garden salad</b>		12.6 / 14
A selection of raw & pickled seasonal vegetables, feta cheese, toasted walnuts & vinaigrette <b>V</b> <b>GF</b>		
<b>Foraged salad</b>		12.6 / 14
Seasonal vegetables, haloumi, chickpeas, mung beans, puffed wild rice, hand-picked leaves & vinaigrette <b>V</b> <b>GF</b>		
<b>Caesar salad</b>		12.6 / 14
Cos lettuce dressed with bacon, anchovies, croutons, olive oil, free-range soft boiled egg, parmesan cheese & caesar dressing		
<b>Add free-range rotisserie chicken to any salad</b>		4.5 / 5

## SIDES

5.4 / 6

<b>Salt &amp; vinegar roast potatoes</b>	<b>Roasted spring vegetables with gremolata crumb</b>
<b>Beer battered chips with aioli</b>	<b>Seasonal green vegetables with parmesan cauliflower puree</b>
<b>Sweet potato wedges with lime-chilli aioli</b>	
<b>Green salad</b>	

**V** Vegetarian **GF** Gluten-Free **GF Option** Gluten-Free Optional

Some dishes may contain traces of nuts

## KIDS

9 / 10

Here at The Garden we have a commitment to good kids meals. If you need any help or have any specific dietary requirements please feel free to talk to any of our staff.

For those 12 & under

### Fish & chips

Panko crumbed flathead fillet with chips & tomato sauce

### Chicken & salad

Rotisserie cooked free-range chicken with a green salad **GF**

### Spaghetti bolognese

Grass-fed beef mince with house made tomato sauce & parmesan cheese **GF Option**

### Champion beef slider & chips

A mini grass-fed beef burger with cheese, lettuce & tomato on a milk bun with chips & tomato sauce

### Margherita pizza

Wood-fired pizza with mozzarella, basil & The Garden tomato sauce **V**

### Chicken nuggets & chips

Panko crumbed free-range chicken nuggets with chips & tomato sauce

## EVERY TUESDAY

# KIDS' NIGHT

## ENTERTAINMENT 6-8PM

Face painting, balloon twisting, circus tricks, comedy, magic & fun! Entertainment changes weekly. Please see website for details [TheGardenWests.com.au](http://TheGardenWests.com.au)

## FREE ICE-CREAM

With every kid's meal



## DESSERT

Member/Visitor

**Vanilla brulee** 8.1 / 9  
Rich vanilla bean set custard with a layer of caramelised sugar & a tuile biscuit

**Tiramisu** 9.9 / 11  
Layered coffee sponge with mascarpone cream, laced with brandy, vanilla Galliano & dark chocolate shards

**House-made gelato & sorbet** **GF**  
Choose from our selection of house-made gelato & seasonal fruit sorbet

**Gelato:**  
Chocolate, vanilla, caramel, coffee & Baileys

**1 scoop** 2.7 / 3  
**2 scoops** 4.5 / 5  
**3 scoops** 6.3 / 7

**Sorbet (dairy free):**  
Raspberry, apricot, mango & passionfruit, lemon

**Affogato** 4.5 / 5  
with a scoop of vanilla ice-cream

with Amaretto or Frangelico liqueur 9 / 10

**Cakes & pastries**  
A selection of house-made cakes & pastries baked fresh daily. See café display or ask your waiter

### AVAILABLE THURSDAY - SUNDAY ONLY

OUR FAV!

**The chocolate sphere** 12.6 / 14  
Milk chocolate sphere with fresh mint sorbet on white chocolate mousse, marinated strawberries & chocolate crumb with warm melting chocolate sauce **GF Option**

**Sticky date pudding** 10.8 / 12  
With toffee sauce, banana ice cream, sesame tuile & banana foam

**Lemon posset** 10.8 / 12  
Set lemon cream with textures of mandarin, basil meringue & sablé biscuit **GF Option**

**Pavlova** 10.8 / 12  
Coconut pavlova with mango & pineapple salsa, mango & green tea jelly, coconut panna cotta & chantilly cream **GF**



# The Garden MENU



It's really quite simple. Great ingredients, simple cooking and a commitment to always put flavours first.

That's our vision. We source fresh, seasonal produce locally and throughout Australia to bring the best flavours to your plate.

Meet our network of farmers & growers  
Read their stories on [www.TheGardenWests.com.au](http://www.TheGardenWests.com.au)



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