






ENTREES

Member/Visitor

Sicilian marinated olives V GF	3.6 / 4
7" Garlic pizza Wood-fired base with garlic oil, rosemary, olive oil & oregano V <i>Add mozzarella cheese - 2 / 2.5</i>	7.2 / 8
Polenta chips Infused with truffle oil, parmesan cheese & served with aioli V	9 / 10
Seasonal dip House-made dip & lavosh bread with Sicilian olives V	10.8 / 12
Salt & pepper calamari 	14.4 / 16
Australian calamari seasoned with salt & pepper & lime-chilli aioli	
Oysters	1/2 Dozen Dozen
Natural	13 / 15 26 / 30
Kilpatrick	16 / 18 32 / 36
Mornay	16 / 18 32 / 36
Blue corn bread 	11.7 / 13
Corn bread with a hint of blue cheese & jalapeño butter V	

PIZZA & CALZONE


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

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

*These pizzas have no tomato sauce

MAINS

Member/Visitor

Fish & chips Locally sourced fish lightly coated in beer batter with chips, tartare sauce & lemon <i>Add green salad or seasonal vegetables - 2.7 / 3</i>	18.9 / 21
Chicken schnitzel Panko crumbed chicken breast with beer battered chips & aioli <i>Add green salad or seasonal vegetables - 2.7 / 3</i>	17.1 / 19
Half free-range roast chicken Free-range roast chicken with beer battered chips, olive oil potato mash or roast potatoes GF Option <i>Add green salad or seasonal vegetables - 2.7 / 3</i>	18 / 20
Beef nachos Beef mince infused with Mexican spices, corn chips, guacamole, mozzarella, sour cream & salsa GF	16.2 / 18
Vegetarian nachos Red kidney beans, chickpeas, corn chips, guacamole, mozzarella, sour cream & salsa V GF	14.4 / 16
Roast of the day S 10.8 / 12 (Weekday lunch only) L 16.2 / 18 Chef's choice of roast meat with potatoes, peas, pumpkin & gravy GF Option	
Bangers & mash Beef sausages, olive oil potato mash, peas & house-made gravy	18 / 20
Grilled baby octopus with pico de gallo 	22.5 / 25
Lightly chargrilled octopus with a touch of chilli, salsa, handpicked leaves, vinaigrette & toasted sourdough GF Option	
Braised lamb shank Slow cooked tender lamb shank with olive oil potato mash, red wine tomato sauce & seasonal vegetables GF	23.4 / 26
Market fish of the day Served with seasonal vegetables & lemon butter sauce GF	25.2 / 28
OUR FAV! Farmer's plate Chef's selection of either beef, pork or lamb from Australian farms with seasonal vegetables & meat jus GF Option <i>Please note the chef's selection of meat changes daily</i>	24.3 / 27
Stuffed mushrooms With ricotta, sundried tomatoes, olives, parmesan cauliflower puree, salad & toasted pine nuts V GF	19.8 / 22
Grass-fed steak Grass-fed steak from Australian farms served with beer battered chips, olive oil potato mash or roast potatoes GF Option	
Rump 250g	22.5 / 25
Sirloin 250g	30.6 / 34
Rib-eye 350g	34.2 / 38
Your choice of sauce <i>Gravy Peppercorn Mushroom Green garlic butter Chimichurri</i> <i>Add meat jus - 2</i>	



"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

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

BURGERS

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

Beer battered fish burger Locally sourced beer battered fish burger with coleslaw, Spanish onion & tartare sauce GF Option	16.2 / 18
Flame grilled chicken burger 	16.2 / 18
Chicken breast with lettuce, tomato, cheese, jalapeño & sriracha mustard sauce GF Option	
Beef burger With pickles, relish, lettuce, tomato, cheese & the Garden's mayo blend GF Option	16.2 / 18

SALADS

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

Add grilled chicken breast to any salad - 4.5 / 5

SIDES

5.4 / 6

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

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

Some dishes may contain traces of nuts

For those 12 & under

Fish & chips
Panko crumbed fish fillet with chips & tomato sauce

Chicken & salad
Free-range roast chicken with salad **GF**

Spaghetti bolognese
Beef mince with house made tomato sauce & parmesan cheese **GF Option**

Champion beef slider & chips
A mini 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 tenderloins & chips
Chicken tenderloins with chips & tomato sauce

EVERY TUESDAY

KIDS' NIGHT



FREE ENTERTAINMENT
6-8PM

Please see website for details
TheGardenWests.com.au

FREE ICE-CREAM

With every kid's meal



DESSERTS

Member/Visitor

Chocolate brûlée 10.8 / 12
Flourless chocolate sponge, chocolate mousse, caramel brûlée insert finished with a dark chocolate glacage and gold dust, served with pistachio ice cream

Exotic Dome 10.8 / 12
Pineapple, mandarin and passionfruit mousse, with a mango panna cotta on an almond and orange base, served with coconut ice cream

Pyramid 10.8 / 12
Layers of savoy sponge and chocolate mousseline crème, finished in milk chocolate, served with vanilla ice cream

Tiramisu 10.8 / 12
Classic Italian salvadorie biscuits soaked in coffee with mascarpone mousse

Affogato
with a scoop of vanilla ice-cream 4.5 / 5
with Amaretto or Frangelico liqueur 9 / 10

Gelato & sorbet **GF**
Choose from our selection of gelato & fruit sorbet

Gelato:
Chocolate, vanilla, pistachio, coconut

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

Sorbet (dairy free):
Raspberry, mango, passionfruit, lemon

Selection of cakes & pastries
See café display or ask your waiter



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.



@TheGardenWests