



The Garden

MENU



Summer Harvest

*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

ENTRÉE

m / v

Marinated green olives • 4.5 / 5 v • gf


Garlic pizza • 7.2 / 8 v
olive oil, rosemary, oregano

Cheesy garlic pizza • 9 / 10 v
olive oil, rosemary, oregano

Bruschetta pizza • 11.7 / 13 v
tomato, olive oil, basil, Spanish onion

Polenta chips • 9 / 10 v
parmesan, aioli

Salt & pepper calamari • 14.4 / 16 
with lime chilli aioli

Blue corn bread • 11.7 / 13 v 
blue cheese, jalapeño butter

Labneh & spicy capsicum dip • 10.8 / 12 v
lavosh bread, marinated olives

Vegetarian antipasto • 14.4 / 16 v
chargrilled vegetables, marinated bocconcini, olives, labneh, grissini & sourdough bread

Antipasto • 16.2 / 18 v
assorted cured meats, olives, labneh, grissini & sourdough bread

Oysters natural each • 2.2 / 2.5 gf

Oysters kilpatrick / mornay each • 2.7 / 3

Bloody Mary oyster shot • 3.6 / 4 

Chimichurri wrap • 9 / 10 v
pita bread with chips, salsa

MAINS

Mixed bean platter • 16.2 / 18 v
with labneh, shoestring fries & pita bread

Chicken schnitzel & shoestring fries • 17.1 / 19

Pan-seared chicken breast • 19.8 / 22 gf*
warm roasted seasonal vegetables dressed with vinaigrette

Chargrilled chicken platter • 18 / 20
with labneh, shoestring fries & pita bread

Roast pork • large 16.2 / 18 • small 12 / 13.5 gf*
potatoes, peas, pumpkin & gravy


Bangers & mash • 18 / 20
Creamy mash, peas & gravy

Beer battered fish & shoestring fries • 18.9 / 21

Crispy skin salmon • 25.2 / 28 gf*
warm seasonal vegetables with salsa verde

Fisherman's basket • 27 / 30
beer battered fish, squid, scallop mornay & skewered prawn with shoestring fries & salad

Pot of Kinkawooka mussels • 18 / 20
garlic, white wine parsley sauce or napoli sauce, toasted sourdough

Baby octopus pico de gallo • 22.5 / 25 
chilli, salsa, hand-picked leaves, vinaigrette, toasted sourdough

Add a single serve side of salad, creamy mash or vegetables • 3.6 / 4

Ask your waiter for other gluten free options.

GRILL

m / v

Our steaks come with a choice of sides & sauces **gf***

Rump 250g • 22.5 / 25

T-Bone 400g • 31.5 / 35

Rib-eye 350g • 34.2 / 38

With either shoestring fries, creamy mash or roast potatoes

Sauces gravy, peppercorn, mushroom, garlic butter **gf**, chimichurri **gf**
jus (add 2) gf


Add a single serve side of salad, creamy mash or vegetables • 3.6 / 4

WOOD-FIRED PIZZA

Margherita • 16.2 / 18 **v**
mozzarella, basil

Napoletana • 16.2 / 18
mozzarella, olives, anchovies

Diavola • 19.8 / 22 
mozzarella, salami, olives, capsicum, chilli oil

Pepperoni • 19.8 / 22 
mozzarella, jalapeño

Capricciosa • 19.8 / 22
mozzarella, ham, mushroom, olives

Prosciutto • 20.7 / 23
mozzarella, rocket, parmesan

Gamberi • 20.7 / 23
mozzarella, prawn, cherry tomato, Spanish onion, baby spinach, capers

Peri-Peri chicken • 20.7 / 23 
mozzarella, mushroom, jalapeño

Patata • 19.8 / 22
mozzarella, white base, potato, olives, shallot, grana padano, rosemary

From the field • 19.8 / 22 **v**
mozzarella, ricotta, capsicum, eggplant, olives, mushrooms

Meat lovers • 20.7 / 23
mozzarella, ham, salami, pepperoni, bacon, BBQ sauce

Add buffalo mozzarella or Fior di latte mozzarella 2 / 2.20

“ Sharing is caring.
Ask us about our
group menus,
starting from \$30 pp. ”

PASTA

m / v

Chicken rigatoni • 18 / 20 **gf*** 
chicken, rosemary with hint of chilli in a napoli sauce


Pesto orecchiette • 16 / 18 **v • gf***
pecorino, oregano, cream

Spaghetti marinara • 22.5 / 25 **gf***
selected seafood, napoli sauce

Mushroom risotto • 19.2 / 22 **gf**
add chicken or bacon 2.5 / 3

BURGERS

Our burgers come with shoestring fries & aioli sauce.

Flame grilled chicken burger • 16.2 / 18 **gf*** 
tomato, cheese, jalapeño & our spicy Sriracha mustard sauce

Char grilled beef burger • 16.2 / 18 **gf***
pickles, relish, tomato, cheese & our Garden special sauce

Roast mushroom, capsicum & haloumi burger • 16.2 / 18 **gf***
smoky pesto mayonnaise & lettuce

SALADS

The Garden salad • 12.6 / 14 **v • gf***
raw & pickled seasonal vegetables, feta cheese, toasted walnuts & vinaigrette

Caprese salad • 12.6 / 14
buffalo mozzarella, sliced tomato, rocket, basil, balsamic glaze

Poke bowl • 12.6 / 14
cucumber, tomato salsa, broccoli, red kidney beans, brown rice and dressing.

Foraged salad • 12.6 / 14 **v • gf***
seasonal vegetables, haloumi, chickpeas, mung beans, puffed wild rice, hand-picked leaves & vinaigrette

Caesar salad • 12.6 / 14
cos lettuce, bacon, anchovies, croutons, olive oil, parmesan, soft boiled free range egg & Caesar dressing

*Add grilled chicken breast or smoked salmon to any above salads • 4.5 / 5
Add soft boiled egg • 2 / 2.2*

SIDES

Salt & vinegar roast potatoes • 7.2 / 8

Shoestring fries with aioli • 7.2 / 8

Green salad • 7.2 / 8

Roast beetroot & green bean salad • 7.2 / 8
walnut & bocconcini

Chargrilled seasonal vegetables • 7.2 / 8
with labneh

Steamed seasonal green vegetables • 7.2 / 8
with parmesan cauliflower puree

Dinner roll & butter • 1.8 / 2

KIDS

m / v

For those 12 & under, includes drink and ice-cream

Crumbed fish • 11 / 12
with shoestring fries

Crumbed calamari • 11 / 12 ▼
with shoestring fries

Spaghetti bolognese • 11 / 12 **gf***
beef, tomato sauce with parmesan cheese

Beef slider • 11 / 12
tomato, lettuce, milk bun, cheese with shoestring fries & tomato sauce

Hawaiian pizza • 11 / 12
mozzarella, ham & pineapple

Margherita pizza • 11 / 12 ▼
mozzarella, tomato sauce & basil

Chicken tenderloins
with shoestring fries • 11 / 12

KIDS' NIGHT EVERY TUESDAY

**FREE
ENTERTAINMENT**
6-8PM

Please see website for details
TheGardenWests.com.au





DESSERTS

m / v

Gelato & sorbet

Choose from our selection of gelato & fruit sorbet

1 scoop • 3.6 / 4 2 scoops • 5.4 / 6 3 scoops • 7.2 / 8

Gelato: chocolate, vanilla, pistachio

Sorbet (dairy free): raspberry, mango, passionfruit, lemon **gf**

Affogato

with a scoop of vanilla ice-cream • 4.5 / 5

with Amaretto or Frangelico liqueur • 9 / 10

Chocolate brûlée • 10.8 / 12

flourless chocolate sponge, chocolate mousse, caramel brûlée centre finished with a dark chocolate glaçage & gold dust, served with pistachio ice cream

Peanut butter pillow • 10.8 / 12

peanut butter mousse with salted caramel, finished with a peanut butter glaze & caramel popcorn

Malibu & coconut slice • 10.8 / 12

almond & lime zest sponge with whipped Malibu ganache & mango confit, garnished with white chocolate & roasted coconut

Passionfruit tart • 10.8 / 12

handmade short crust pastry filled with passionfruit curd, topped with burnt Italian meringue

Selection of cakes & pastries

See café display or ask your waiter



@TheGardenWests
