

# LUNCH MENU

*Seasonal delights tended with love and care*

## STARTERS

Freshly baked bread **V, VEO**  
House-made herb butter **14**

Seasonal oyster selection **GFO, DF**  
*Choice of:*

Natural

Mignonette

Kilpatrick

Half **36** Dozen **72**

🍷 *Dal Zotto 'Pucino' Prosecco,*  
*King Valley, Victoria*

Split pea and Meyer lemon dip **VE**  
Flat bread **16**

Carpaccio of Atlantic salmon **DF**  
White soy and lime **26**

Star anise cured pork belly  
Fragrant lemon-grass salad  
with tamarind chilli jam **24**

Charcuterie board **GFO**  
Locally sourced cured meats from  
Saison featuring native flavours,  
pickled vegetables, Grana Padano  
with crisp bread **28**

Heirloom tomato salad **V**  
Woodside goats curd,  
native pepper and fennel **19**

Airlie Beach Tiger prawns **GF, DFO**  
Garlic and parsley **35**

The *Garden* salad **GF**  
Baby gem lettuce, radicchio, roasted  
walnuts and avocado **23**

*Add: Poached chicken 8*  
*Tiger Prawns (2pcs) 19*

Calamari with Yuzu aioli **GFO, DFO**  
Fresh lime **20**

🍷 *Aquilani Pinot Grigio,*  
*Friuli-Venezia, Italy*

Local avocado nourish bowl **GF, DF, VE**  
Chickeas, babaganoush spiced  
cauliflower, kale sesame dressing  
and edamame **20**

## MAINS

Chargrilled Angus beef burger  
**GFO, DFO**  
100% beef patty (180g), toasted  
milk bun, aged cheddar, Roma  
tomato relish, McClure's pickles,  
Garden Kitchen & Bar special  
sauce, signature chips **26**

Beer battered South  
Australian flathead **DFO**  
Signature chips, aioli and lemon **30**  
🍷 *Stone & Wood Pacific Ale*

Grand Chester eye fillet **GF**  
Portobello mushroom, goat's curd,  
potato and jus gras **50**  
🍷 *Wolf Blass 'Blass' Shiraz,*  
*Multi-Regional, South Australia*

Elgin Farm free range  
chicken breast **GF**  
Charred heirloom carrots, roasted  
hazelnuts and labna **38**  
🍷 *Cloud St. Chardonnay,*  
*Multi-Regional, Victoria*

Macadamia crusted salmon **GFO**  
Soba noodles and Asian herbs **42**

Urban Valley mushrooms **VE, GF**  
Kimchi pickle and shallot salad **36**

Prawn risotto **GF, VO**  
Pomodoro, garlic, chilli,  
chervil and crème fraiche **36**

## SIDES

Crispy chats with garlic **V 10**

Baby gem salad **VE 10**

Signature chips **10**

Charred broccolini  
with almonds **VE 10**

Minted peas **VO 10**

Or choose 3 for \$25

## AUSTRALIAN SEAFOOD EXPERIENCE

From the tropical waters of  
Northern Queensland to the  
ice-cold southern oceans of  
Tasmania, enjoy a selection  
of Australia's best seafood.

### Cold seafood platter **GFO 170**

Today's selection of  
natural oysters (4pcs)

Airlie Beach Tiger prawns (6pcs)

Mooloolaba spanner crab (200g)

Tasmanian house  
smoked salmon (80g)

Spencer Gulf Hiramasa Kingfish,  
citrus and wasabi (40g)

Moreton Bay bugs (4 halves)

### Indulgent seafood platter **220**

Includes the cold seafood platter  
as well as:

Today's selection of  
oysters kilpatrick (4pcs)

Kinkawooka mussels  
pomodoro (200g)

Great Australian Bight  
deepwater flathead (120g)

Chargrilled Airlie Beach  
Tiger prawns (6pcs)

Signature chips, tartare sauce, aioli,  
seafood sauce and mignonette

🍷 *NV Moët & Chandon Brut Impérial,*  
*Epernay, France*

*Garden*  
KITCHEN





GARDEN  
KITCHEN & BAR