

GARDEN

KITCHEN & BAR

SNACK MENU

Something to share
Available 3pm - 9pm

Seasonal oyster selection GFO, DF

Half 36 | Dozen 72

Natural
Mignonette

Garden Battered Kilpatrick + 4/8

‡ *Dal Zotto 'Pucino' Prosecco,*
King Valley, Victoria 12

Freshly baked bread VEO

House-made herb butter 14

Add: *Macadamia Dip with thyme & macadamia crumble +10*

Charcuterie board GFO

Locally sourced cured meats from Saison featuring native flavours,
pickled vegetables, house made crisps & Australian Cheddar 29

Beer battered Queensland tiger prawn roll

Warmed brioche roll, lemon myrtle mayonnaise, pickles 15

Calamari with lemon myrtle mayonnaise GFO, DF

Lemon pepper seasoning, lime 20

‡ *Aquilani Pinot Grigio,*
Friuli-Venezia, Italy 12

Rosemary Marinated Milly Hill Lamb Cutlets (2) GF

Cucumber, cumin raita 19

Signature chips 10 GFO

**V VEGETARIAN VE VEGAN VEO VEGAN OPTION AVAILABLE DF DAIRY FREE DFO
DAIRY FREE OPTION
GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE**

Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Allpay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. GARDG06392/221.123