



Garden Bar Kitchen closed between 3-5pm Sat & Sun
Reduced Menu available

PLEASE ORDER & PAY AT THE BAR
SEE BOARD FOR DAILY SPECIALS

Burgers

Chicken BLT Burger | \$19

Grilled chicken, bacon, tomato, leaves and pineapple. This is classic Aussie style, but then we fancy it up with aioli and a brioche bun and serve with chips and more house aioli. GF Bun \$2

Melted Vintage Cheddar Beef Burger | \$19

House made Australian ground beef with maple bacon, tomato, leaves, mustard and tomato relish, served on a brioche bun with chips and house aioli GF Bun \$2

Falafel Burger (V) | \$19

Haloumi, lettuce, tomato, cucumber with riata and hummus sauce served on a brioche bun with chips and house aioli GF bun \$2

Light Bites

Chicken Wings | \$16

Tossed with your choice of honey soy or spicy sauce, with a side of ranch dressing

Citrus Marinated Crispy Calamari | \$16

Served with a side of lemon & house aioli

Traditional Caesar Salad | \$18

Cos lettuce, maple bacon, croutons, parmesan, soft poached egg and white anchovies

Superfood Salad (GF, V, Vegan, DF) | \$22

Party-on-a-plate: Tricoloured quinoa with crispy kale, broccolini, chickpeas, roasted sweet potato, carrot, olives and avocado

Add Citrus Marinated Calamari \$6 | Chicken \$6

Something to Share

Designed for 2

We Love Cheese Platter (V) | \$35

Trio of cheeses - blue, brie & cheddar with a selection of mixed olives, dips and crackers

Travelling solo? Choose 1 cheese from above and chef will design a platter for one | \$20

Garden Bar Share Platter | \$43

A selection of crispy calamari, chicken wings, spicy fish tacos served with rocket salad, chips, Garden Bar sauce and garlic bread

Seafood Platter | \$84

Moreton Bay bug, fresh local reef fish ceviche, citrus marinated calamari, pan seared scallops, fresh prawns and oysters. Served with chips, artisan ciabatta & garden salad - specialty Garden Bar dressing, lemon & house aioli on the side. For seafood lovers!

A Bucket of Fresh Prawns (GF, DF) | \$26

Freshly cooked prawns on ice served w Garden Bar sauce & lemon

Oysters (GF, DF)

Fresh Oysters 1/2 Doz | \$22 - 1 Doz | \$40

Kilpatrick 1/2 Doz | \$24 - 1 Doz | \$42

Mains

Fresh Fish Tacos | \$26

Served with a coriander cabbage slaw, fresh pineapple and tomato & onion salsa in grilled soft tacos with chips and house aioli. Served spicy!

If heat isn't your thang we offer you guacamole instead. GF Wrap \$2

Ceviche (GF, DF) | \$28

Local fresh reef fish cured in local limes & oranges with cherry tomato's, cucumber, coriander and chili. Served on a bed of fresh avocado sauce. To be absolutely clear, this is a traditional technique where the only heat applied to the fish is the chilli. You'll know you're alive with this light, tropical dish!

Mediterranean Vegetable Pasta (Vegan, V, DF) | \$24

Fettuccini tossed with zucchini, eggplant, roasted peppers, olives, chili and basil

Add Garlic Prawns | \$8 (GF pasta available \$2)

Traditional Fish & Chips | \$29

Battered local fresh reef fish served w salad, chips & tartare sauce. Simple but so good!

Peruvian Chicken or Vegetarian Curry (V) | \$24 | \$22

This is a League of Nations curry, served mild & bursting with flavours of ground walnuts, parmesan & freshly toasted spices. Coconut rice, coriander and extra chilli on the side.

Paella (GF) | \$34

FESTIVE STYLE! Prawns, calamari, mussels, chicken & chorizo.

All the flavours of Spain without the 50 minute wait.

Porterhouse 250 gram (GF) | \$38

Chef reckons justice requires this to be savoured rare, but will cook the way you like,

Served with either creamy mushroom or pepper sauce, chat potatoes with riata and seasonal vegetables. Add Garlic Prawn topper \$8

Seafood Platter for one | \$44

Fresh local reef fish, ceviche, Moreton Bay bug half, citrus marinated calamari, pan seared scallops, fresh prawns and oysters. Served with chips, artisan ciabatta & garden salad - specialty Garden Bar dressing, lemon & house aioli. For the serious seafood lover!

Lamb Shank Pie | \$26

Slow cooked lamb with mash potato, vegetables, pea puree and lamb jus

Sides

Bowl of House Chips | \$9

Extra Aioli | \$2

Sweet Potato Chips | \$10

Extra Steamed Rice | \$5

Garlic Bread | \$9

Extra Naan Bread | \$2

Roasted and steamed seasonal vegetables | \$12

Dessert

Crème Brûlée | \$9

A dessert that simply radiates indulgence.

Sticky Date Pudding | \$14

Served warm with caramel sauce & ice cream. Dare to share? Request 2 spoons.

Affagato | \$8 Add Liqueur | \$14

Scoop of vanilla ice cream with an espresso shot + liqueur on the side (optional)

Choose from Cointreau, Frangelico, Drambuie or Bailey's.

Decadent Dessert cocktail | \$19

Frangelico, Baileys and Kahlua blended with ice-cream.

For the kids

Meals available for under 10's only. Includes glass of soft drink or juice & a colouring page

Chicken Nuggets and Chips w tomato sauce | \$10

Fresh Local Reef Fish and Chips w tomato sauce | \$12

Scoop of Vanilla Ice Cream | Strawberry or Chocolate sauce | \$4

Without kids ice cream there would be darkness and chaos!