

MEAL ESTATE

HONEST TO COD

Smoked cod & snapper **SPRINGROLLS** (2) lemon, caper & parsley mayo dipper **Sm 21**

BE CURED

Mexican **CURED SALMON**, corn salsa, tequila & lime sour cream, corn chip crumbs **Sm 21**

SNAIL MAIL

Snail and mushroom kofta **TACOS** (2) on rocket, garlic, basil & fetta mayo, roasted pinenuts **Sm 21**

DAHLING HARBOUR

Roasted tandoori cauliflower & coconut **BALLS** on a tomato & pumpkin dahl **Sm 21**

JACK OF ALL TRADES

Oven baked, curried carrot & jackfruit **PARCEL** wrapped in nori sheets **Sm 21 Lg 40**

AROUND THE GREEN BELT

Edamame bean, peas & sweet potato **FRITTER**, white bean & basil pesto hummus **Sm 21 Lg 40**

ROOMOUR HAS IT

KANGAROO rendang raviolo, topped with roasted coconut & cumin seed parmesan **Sm 21 Lg 40**

PULLING IT TOGETHER

Pulled **PORK & CROCODILE** cake, on parsley sauce, lemon pepper & apple chutney **Sm 21 Lg 40**

A SPECIAL DATE

Pocketed **CHICKEN** breast, walnut & date stuffing, arabic cardamom & coffee sauce **Sm 22 Lg 40**

TICKLED PINK

Steamed **SALMON**, with roasted rhubarb, rosé & pink peppercorn sauce **Sm 22 Lg 40**

A LITTLE BIT DEERING

VENISON tenderloin, on grated beetroot mash, spiced chocolate & cherry sauce **Sm 23 Lg 44**

RING TONE

Grilled **EYE FILLET** on mash with gingered mushrooms & moroccan spiced onion rings
Sm 23 115g Lg 44 230g

All **Lg** size are served with a table salad

GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN All done where possible.

Most dishes may also be changed around to suit your needs. Wheat & nut etc products are used in our kitchen.

Extras 8.50

Ruffle Potato chips with smoked salt **GF+DF+V**

Sauteed Peas with rosemary & fetta **GF+(vegan on request)**

Potato Mash with truffle oil **GF+DF+V**

Garden salad **GF+DF+V**

BYO CHARGE 3.50pp

\$40 MINIMUM SPEND PER PERSON

Menu choices and products may change due to supply and demand.

HAVING AN AFTER THOUGHT

ALL \$17.00

CAUGHT RED HANDED

Strawberry, apple & geranium **CRUMBLE**, dragon-fruit & red grapeskin powder ice cream

A MATTER OF THYME

Roasted pineapple & fresh thyme **PUDDING**, spiced maple syrup with purple carrot ice cream

BLUE SUEDE SHOES

Butterfly pea flower, blue spirulina & blueberry **CHEESECAKE**, stracciatella ice cream

DARK ALLEY

Vanilla coffee & dark chocolate moccha **MOUSSE**, orange rind ice cream

THE MILKY WAY

Spanish Iberico **CHEESE** made from cow, goat and sheep's milk, a smooth grassy flavour, with pickled onions, chorizo, sundried tomatoes & crackers

1 serve (35gm) \$14.00 2 serves (70gm) \$25.00 3 serves (105 gm) \$35.00

\$40 MINIMUM SPEND PER PERSON

MUG SHOT Mug of filtered coffee 3.50 **TEA MERCHANT** Selection of teas 3.50

ESPRESS YOURSELF Espresso coffee 5.50 **SHORT STORY** Short black 4.50

ISLAND RUMBLE Affogato, espresso coffee, coconut ice cream & rum ball liqueur 13.50

MONKS MOCHA Frangelico, mocha coffee topped with cream 12.50

MEGAMALLOW Jumbo hot chocolate **or** Jumbo hot milk chai tea 7.00

FIZZLED OUT Ginger beer 4.50 Blood orange 4.50 Lemon lime & bitters 4.50
Coke & Lemonade 3.50 Mineral water sparkling 3.50

WATER FEATURE Coconut water 4.50

Celebrating 29 years

Check us out on **FACEBOOK** [Wayne and Adele's Garden of Eating](#)
or **WEBSITE** info@gardenofeating.com.au

Ph: 07- 47722984

Hours: Thur, Fri & Sat: 6pm-10pm, Sunday Lunch 12-3pm
Closed Monday, Tuesday & Wednesday (Open for functions only)

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