

THE GARDENS

{ DINING MENU }

Monday to Thursday 11.30am - 2.00pm and 5.00pm - 8.30pm

Friday and Saturday 11.30am - 2.30pm and 5.00pm - 9.00pm

Sunday 11.30am - 2.30pm and 5.00pm - 8.30pm

MODERN AUSTRALIAN

MEMBER VISITOR

light bites

Garlic and herb bread V	(2)	5.50	6.10
	(4)	9.50	10.50
Sweet potato wedges, sour cream, sweet chilli V		14.90	16.40
Chips and aioli V		8.90	9.80
Salt and pepper squid, green chilli mayo, lemon DF		12.90	14.20
Pork sekuwa, Nepalese pork skewers, spiced tomato and citrus sauce GF DF	(3)	18.90	20.80
Sundried tomato, truffle and beetroot aranchini, spiced tomato salsa, black garlic mayo, parmesan V	(3)	14.90	16.40
Oysters natural GF DF	(6)	22.00	24.20
	(12)	38.00	41.80
Oysters kilpatrick, bacon, shallots, Worcestershire sauce GF DF	(6)	26.00	28.60
	(12)	42.00	46.20

two hands

All burgers served with chips

Wagyu pattie, cheese, maple bacon, lettuce, tomato, aioli		24.90	27.40
Buttermilk fried chicken, bacon, slaw, jalapenos, comeback sauce		22.90	25.20
Plant based schnitzel, cheese, tomato, aioli, cos lettuce V VGO		22.90	25.20

light meals

Chicken shawarma salad, spiced chicken breast served over a fragrant salad of roasted chickpeas, paprika and harissa carrots, tomato, cucumber, cashew cream GF DF		23.90	26.30
Warm Thai beef salad, charred Angus flank steak, mixed leaf lettuce, Thai basil, mint, coriander, tomato, peanuts, red onion, nam jim sauce GF DF		29.90	32.90

pasta

Choice of Penne or Linguini

GF Penne available		2.00	2.20
Bolognese, slowly cooked beef ragout, with tomatoes, oregano, garlic, onion GFO DFO		22.90	25.20
Carbonara, pancetta, smoked bacon, garlic cream, grana parmesan		23.90	26.30
Penne Napoli, roasted tomato and herb ragout, tossed with penne pasta, basil, grana parmesan V GFO DFO		19.90	21.90

MODERN AUSTRALIAN

MEMBER VISITOR

club specials

Smoked brisket, creamy mashed potato, roasted carrot, peas, gravy GF DFO		24.90	27.40
Nachos, spiced beef and bean ragout over corn chips topped with cheese sauce, sour cream, guacamole GF		24.90	27.40
BBQ pork riblets, smoky bbq sauce, fries, coleslaw DF	(1/2 rack)	26.90	29.60
	(full rack)	48.90	53.80
Braised lamb shank, braised in red wine and vegetables, broccolini, mashed potato DFO		36.90	40.60
Beer battered flathead, chips, garden salad, dill tartare, lemon		25.90	28.50
Grilled barramundi fillet, chips, garden salad, dill tartare, lemon GF DF		25.90	28.50
Crumbed chicken breast schnitzel, chips, garden salad, lemon, choice of sauce	(150g)	18.90	20.80
	(300g)	25.90	28.50
Chicken parmigiana, crumbed schnitzel topped with Napoli sauce, mozzarella, chips, garden salad, lemon		30.90	34.00
Mexican parmigiana, crumbed schnitzel topped with spiced beef and bean ragout, mozzarella, cheese sauce, chips, garden salad, lemon		32.90	36.20
Plant based schnitzel, chips, garden salad, lemon, vegan gravy VE DF		24.90	27.40
King ocean trout fillet, roasted fennel, zucchini, rocket salad, romesco sauce DF		33.90	37.30

kids meals

Children 12 years and under, includes drink and ice cream voucher		12.90	14.20
Penne Napolitana V GFO			
Linguini bolognese GFO			
Chicken nuggets and chips			
Cheeseburger and chips			
Battered fish and chips			
GF Penne available		2.00	2.20

**see board for
chef's daily specials**

PIZZERIA

	MEMBER	VISITOR
pizza		
GF bases available	3.00	3.30
Kids Piccolo - ham, cheese, pineapple	12.90	14.20
Cheesy garlic pizza bread V	15.90	17.50
Margherita - Napoli, tomato, mozzarella, basil V	21.90	24.10
Quattro formaggi cheese sauce, fetta, mozzarella, parmesan, herbs V	22.90	25.20
Pepperoni & mushroom thinly sliced pepperoni, roasted field mushroom, Napoli, mozzarella	22.90	25.20
Hawaiian double smoked ham, pineapple, mozzarella, Napoli	23.90	26.30
Chimichurri roasted lamb Napoli, Spanish onion, rocket, paprika, fetta	25.90	28.50
Fungi - roasted field mushrooms, black truffle paste, garlic veloute, mozzarella, fresh herbs V	25.90	28.50
BBQ meat lovers braised brisket, lamb shoulder, prosciutto, chorizo, Spanish onion, smoky bbq sauce, mozzarella	26.90	29.60
Tandoori chicken butter chicken sauce, capsicum, Spanish onion, chilli	26.90	29.60
Gambero garlic lemon and chilli roasted prawns, torn prosciutto, Napoli, garlic shoots	27.90	30.70
altro		
Roasted olives rosemary, thyme and garlic roasted olives, charred flat bread V DF	8.90	9.80
Cannelloni pasta tubes stuffed with spinach, pumpkin and lemon ricotta, baked in our Napoli sauce with parmesan cream, mozzarella, rocket, sundried tomato, parmesan, balsamic V	29.90	32.90

**skip the queue and order
from the pizza kiosk, situated
opposite the main bar**

Meals from the Pizzeria may be ready at different times to other dishes

ASIAN FUSION

MEMBER VISITOR

small plate

Prawn crackers GF DF		2.50	2.80
BBQ pork bun	(3)	14.90	16.40
Wonton soup spiced chicken broth, ginger oil DF	(6)	13.90	15.30
Chilli wonton, housemade Szechuan chilli oil, black vinegar dressing DF	(8)	15.90	17.50
Stir-fried greens with sesame, oyster sauce, fried shallots DF		12.90	14.20

steamed

All dim sum served with chilli sauce

Prawn gow gee, bamboo shoots, soybean oil DF	(4)	13.90	15.30
Scallop gow gee, bamboo shoots, coriander DF	(4)	13.90	15.30
Pork sui mai, cabbage, carrot DF	(4)	13.90	15.30
Vegetable dim sum, spinach, shallots V DF	(4)	13.90	15.30

large plate

Egg fried rice with char siu pork, prawns, peas, shallots GF DFO VO		14.90	16.40
Chow mein noodles with egg, char siu pork, prawns, Chinese broccoli, shallots DF		24.90	27.40
Vegetable chow mein noodles with egg, bok choy, Chinese broccoli, shallots V DF		19.90	21.90
Combination Laksa, thick spiced curry with prawn, chicken breast, boiled egg, fried tofu, bean sprouts, Singapore noodles served with lime, chilli, coriander DF		22.90	25.20
<i>Served with Jasmine rice</i>			
Caramelised ginger and honey chicken with housemade honey butter sauce, toasted sesame seeds		23.90	26.30
Black pepper beef, stir fried with shallots, brown onion and oyster sauce DF		22.90	25.20
Steamed market fish cooked with ginger, shallots, light soy DF		23.90	26.30

**see board for
chef's daily specials**

ARGENTINIAN GRILL

MEMBER

VISITOR

parilla grill

Choice of one condiment and two sides with each selection

Bife Angosto, sirloin steak 250g grain fed Southern NSW GF DF	32.90	36.20
Saddle of lamb gremolata, charred with lemon, garlic, parsley GF DF	42.90	47.20
Cuadril, red gum rump steak 300g Southern NSW, grass feed beef steak brushed with malt butter	42.90	47.20
Ojo de bife, scotch fillet 300g, grain fed Hunter Valley beef GF DF	46.90	51.60
Vacio, bavette steak chimichurri, 24hr marinated flank steak, served medium rare GF DF	35.90	39.50

select two sides

Papas a la provenzal, chips with garlic and parsley **DF**

Rocket, pinenuts, balsamic, croutons, parmesan

Coleslaw **GF DF**

Charred corn ribs, garlic and herb **GF**

Paprika lemon and herb roasted potatoes

Fries

Garden Salad **V DF**

select one condiment

Chimichurri **GF DF**

Beetroot ricotta and lemon dip **GF**

Jalapeno salsa **GF DF**

Gremolata **GF DF**

Mushroom Sauce **GF**

Gravy **GF DF**

Pepper Sauce **GF**

{ **see board for
chef's daily specials** }



**drinks list available
from The Gardens bar**

THE GARDENS

PLEASE TAKE A MOMENT AND
REVIEW YOUR DINING EXPERIENCE



MAKE A RESERVATION



GFO GLUTEN FREE OPTION (PLEASE REQUEST) **GF** GLUTEN FREE
DF DAIRY FREE **DFO** DAIRY FREE OPTION (PLEASE REQUEST)
V VEGETARIAN **VE** VEGAN **VGO** VEGAN OPTION (PLEASE REQUEST)

While all care will be taken to avoid cross contamination, this may still occur during preparation in our kitchen.