

# garden coeliac menu

## STARTERS

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### SMOKY BBQ STICKY WINGS (GF) . . . . . 18

chicken wings, bbq glaze, spring onion, sesame seeds

### SMOKED PORK BELLY (GF) . . . . . 18

crispy pork belly, jerusalem artichoke, braised kalettes

### MISO TOFU (VE) (GF) . . . . . 17

pan fried porcini infused tofu, snow peas, broccolini, red cabbage, mushroom

### SMOKED CORN RIBS (V) (GF) . . . . . 10

### GREEN BEANS (V) (GF) . . . . . 12

pan tossed buttered beans, slivered almonds

## BOWLS

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### BAKED BLISS (VE) (GF) . . . . . 24

falafel, roasted baby carrot, shallots, chickpeas, braised red cabbage, cumin seeds, spinach, beetroot hummus

### LOW GI-JOE (VE) (GF) . . . . . 25.5

cauliflower rice, roast pumpkin, onion, white beans, sage, rosemary, thyme, kale, poached pear, chopped nuts, cranberry dressing

ADD chicken . . . . . 6 smoked salmon . . . . . 9  
halloumi . . . . . 6 tofu . . . . . 6

(GF) gluten free (V) vegetarian (VE) vegan

Please alert wait staff to allergies and/or intolerances. We take these very seriously, but cannot guarantee meals without traces of allergens. More items available on full menu, items marked GFA may require changes to be coeliac friendly

## MAINS

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### ATLANTIC SALMON (GF) . . . . . 34

ratatouille, roast potato, charred lemon, herb butter

### CHARGRILLED MISO GLAZED EGGPLANT (VE) (GF) . . . . . 26

Japanese eggplant, walnuts, onion, garlic, heirloom tomato, Thai basil

### BRAISED RED CABBAGE (VE) (GF) . . . . . 25

smoked paprika braised cabbage, quinoa, toasted slivered almonds, smoked corn purée, basil oil

### PORK BELLY (GF) . . . . . 31

braised red cabbage, roasted baby carrots, mash, red wine jus

### CHICKEN BREAST (GF) . . . . . 29

garlic buttered hasselback potatoes, broccolini, roast carrots, red wine jus

## PIZZA

Please specify Gluten Free base when ordering

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### NEW YORK NEW YORK (V) (GFA) . . . . . 24

tomato sugo, oregano, chilli, cheese

### MUSHROOM & SPINACH (VE) (GFA) . . . . . 26

tomato sugo, garlic mushrooms, spinach, pine nuts, vegan cheese

### CHEESEBURGER PIZZA (GFA) . . . . . 30

tomato sugo, beef mince, diced onion, mozzarella, pickles, house made tomato ketchup, cheese sauce, mustard

### SMOKY BBQ CHICKEN (GFA) . . . . . 29

tomato sugo, mozzarella, pepperoni, smoked chicken, red onion, capsicum

## DESSERT

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### APPLE CRUMBLE (VE) (GF) . . . . . 13

braised apples, toasted crumble, vegan ice cream, warm caramel sauce

# garden vegan menu

## STARTERS

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**GARLIC BREAD** (VE) . . . . . 9.5

**MISO TOFU** (VE) (GF) . . . . . 17  
pan fried porcini infused tofu, snow peas, broccolini,  
red cabbage, mushroom

**BEETROOT FRIES** (VE) . . . . . 16.5  
rosemary salt, house made ketchup

**CHIPS** (VE) . . . . . 11

**SWEET POTATO FRIES** (VE) . . . . . 14

## BOWLS

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**BAKED BLISS** (VE) (GF) . . . . . 24  
falafel, roasted baby carrot, shallots, chickpeas,  
braised red cabbage, cumin seeds, spinach,  
beetroot hummus

**LOW GI-JOE** (VE) (GF) . . . . . 25.5  
cauliflower rice, roast pumpkin, onion, white beans,  
sage, rosemary, thyme, kale, poached pear,  
chopped nuts, cranberry dressing

**ADD** tofu . . . . . 6

## MAINS

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**CHARGRILLED MISO GLAZED  
EGGPLANT** (VE) (GF) . . . . . 26

Japanese eggplant, walnuts, onion, garlic,  
heirloom tomato, Thai basil

**BRAISED RED CABBAGE** (VE) (GF) . . . . . 25

smoked paprika braised cabbage, quinoa,  
toasted slivered almonds, smoked corn purée,  
basil oil

**MUSHROOM BURGER** (VE) . . . . . 20

Korean fried portobello mushroom, apple & soy  
glaze, vegan sriracha mayonnaise, lettuce,  
toasted potato bun

**MUSHROOM & SPINACH PIZZA** (VE) (GFA) . 23

tomato sugo, garlic mushrooms, spinach, pine nuts,  
vegan cheese

## DESSERT

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**APPLE CRUMBLE** (VE) (GF) . . . . . 13

braised apples, toasted crumble, vegan ice cream,  
warm caramel sauce

(GF) gluten free (GFA) gluten free available (VE) vegan

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cannot guarantee meals without traces of allergens