

## **CHILDREN'S MENU**

Pasta with Napoli sauce and parmesan	13
Today's battered fish and chips with tartar sauce	13
Chicken nugget parmigiana sliders with chips	13

## **DESSERT**

Apple crumble and vanilla icecream	10
Mini waffles with carmelised banana, ice cream and toffee sauce	10
Jam lamington with ice cream	10

# GARDEN RESTAURANT

'Garden Restaurant is the perfect place to showcase Victoria's excellent local produce. Our food is classic in its simplicity, showcases ingredients and lets flavours speak for themselves. Our commitment to produce and thinking locally is demonstrated by our kitchen garden. Here our chefs can grow and pick herbs, alongside with a small selection of vegies, to complete your plate.'

*Nuno Gabriel — Head Chef*

**MORSELS**

Chef's daily morsel	9.5
Brandade croquettes	9.5
Spiced duck pithiviers	9.5
Chicken liver parfait cigars	9.5

**ENTRÉE**

Cauliflower velouté with Roquefort and walnut sourdough	18
Garden Restaurant terrine with house pickles and toast	19
Classic caesar salad with parmesan croutons, soft boiled egg and Don Borcarte anchovies	21
Beetroot and shallot tarte tatin with orange, fennel and smoked almonds	22
Twice baked Comté soufflé with chicory and mustard fruit dressing	23
Starward Whisky cured salmon with oyster beignet, rouille and watercress	24

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**LUNCH SPECIALS****TWO COURSES**

Including a glass of wine	63 / 57 NGV Members
Including a glass of wine and <i>The House of Dior: Seventy Years of Haute Couture</i> exhibition ticket	89 / 79 NGV Members

**THREE COURSES**

Including a glass of wine	74 / 67 NGV Members
Including a glass of wine and <i>The House of Dior: Seventy Years of Haute Couture</i> exhibition ticket	100 / 89 NGV Members

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**MAINS**

Parsnip and porcini risotto with chard and truffle pecorino	28
Confit duck leg with cassoulet bean stew	34
Almond crusted rainbow trout with baby kiplers, leeks and sorrel sauce	35
Roasted lamb rump with turnip gratin, puy lentils and crumbed sweetbreads	37
Roasted John Dory with Spring Bay mussels, celeriac, apple and chives	38
Chef's cut of the day Please see your waiter for todays cut	MP

**SIDES**

Garden Restaurant salad with mustard vinaigrette	8.5
Rustic chips with rosemary salt and aioli	9.0
Garden Restaurant seasonal vegetables	9.5
Green beans with shallots and hazelnuts	9.5

**SOMETHING SWEET**

Classic cremé brulée with fleur de sel sable	16
Spiced pear with speculaas madeleines and milk ice cream	16
Caramel apple, macadamia nut crumble with cinnamon ice cream	16
Weiss 72% chocolate pave with jasmine honeycomb and burnt fig ice cream	16

**CHEESES**

Selection of Australian and European benchmark cheeses with lavosh

Single serve 15 / Selection 25

## CHAMPAGNE AND SPARKLING

NV Chandon Brut  
Yarra Valley, Victoria

g 11 b 65

2016 Pizzini Prosecco  
King Valley, Victoria

b 55

2011 'Eleonore' Cuvee  
Yarra Valley, Victoria

b 65

Chandon S  
Yarra Valley, Victoria  
Blended with hand crafted orange bitters

b 70

NV Moet & Chandon  
Champagne, France

g 15 b 99

Ruinart Blanc de Blanc  
Champagne, France

b 210

## ROSÉ

2015 Pink Claw Rosé  
Heathcote, Victoria

g 13 b 65

## WHITE

2016 Henschke Peggy's Riesling  
Eden Valley, SA

b 55

2015 Luella Chardonnay  
Adelaide Hills SA

b 55

2015 André Bonhomme Vire Clesse  
'Les Pierre Blanches  
Burgundy, France

b 69

2016 Pizzini Riesling  
King Valley, Victoria

g 14 b 70

2015 Quealy Pinot Grigio  
Mornington Peninsula, Victoria

g 13 b 65

2016 S.C Pannell Sauvignon Blanc  
Adelaide Hills, South Australia

g 13 b 65

2007 Mount Pleasant Elizabeth Semillon  
Hunter Valley, New South Wales

b 62

2016 Petaluma White Label Chardonnay  
Adelaide Hills, South Australia

g 12 b 51

2016 Seville Estate 'The Barber' Chardonnay  
Yarra Valley, Victoria

b 65

**RED**

2015 Dominique Piron Fleurie Beaujolais Beaujolais France		b 65
2015 Bellvale Pinot Noir Gippsland, Victoria	g 12	b 51
2015 Stefano Lubiana Pinot Noir Derwent Valley, Tasmania		b 75
2014 Wirra Wirra Church Block Cabernet Sauvignon Merlot McClaren Vale	g 13	b 60
2013 Henschke Henry's Seven Grenache Viognier Barossa Valley, South Australia		b 65
2014 Yering Station Village Shiraz Viognier Yarra Valley, Victoria		b 65
2015 Cravens Place Shiraz Heathcote, Victoria	g 12	b 51
2015 Bishop Shiraz Barossa Valley, South Australia		b 75

**BEER AND CIDER**

Asahi Super Dry	9.5
Asahi Super Dry Black	10.5
Asahi Soukai 3.5%	7.5
Little Creatures Pale Ale	9.5
Somersby Apple Cider	8.5