

GARDEN RESTAURANT

FESTIVE MENU 2021

Inclusive of a glass of Christmas Sangria,
house selection of wine or beer, crackers for the table

Two Course 74.0
Three Course 85.0

ENTREE

Kingfish cured with blackcurrant gin, black garlic aioli, Szechuan oil, beach banana pickle (df) (lg)

Basil and cow curd tortellini, tomato, crayfish, coastal succulents

Buffalo mozzarella, grilled peach, prosciutto, mountain pepper oil, preserved zucchini (lg)

MAIN

Open flame grilled blue eye, parsnip and potato pave, compressed watermelon, Lilliput capers
and native bush tomato salsa (df) (lg)

Confit duck leg, pink roasted breast, miso sweet potato, bok choy, spiced Davidson plum sauce (lg)

Charred abalone mushroom, local mushrooms, whipped pea puree, mushroom xo sauce,
salt bush (lg) (vg)

DESSERT

Warm chocolate fondant, dulce de leche, amaretti ice cream (v)

Passionfruit Pavlova, Champagne poached berries, Pistachio praline (lg) (vg)

ALL PRICES ARE INCLUSIVE OF GST

(vg) Vegan | (v) Vegetarian | (df) Dairy Free | (lg) Low Gluten

THANK YOU FOR USING CASHLESS PAYMENT. SEATING TIME LIMITED TO 90 MIN. NGV MEMBERS RECEIVE A 10% DISCOUNT.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential for trace allergens in the working environment and supplied ingredients.