

## APPETISER

---

Artisan Sourdough, house made marjoram butter (v) (lg available)	7.5
South Australian olives marinated in EVOO, herbs and citrus (vg) (lg)	9
Selection of toasted nuts. Mixed, smoked & spicy (vg) (lg)	9

## ENTRÉE

---

Hummus and pita. Pita bread, EVOO, sumac, za'atar (vg)(df)(lg available)	19
Slowed cooked baby octopus. Rich red wine tomato sauce, chili, grilled garlic bread (df)(lg available)	28
Burrata. Confit fennel, traditional pork salami (lg)(v available)	30
Veal tonne. Thinly sliced veal eye round, tuna sauce, lemon, herbs, capers (df)(lg)	30

## MAIN

---

Carnaroli risotto. Flame burnt eggplant, stracciatella, tomato brunoise, Mount Zero smoked EVOO (v)(lg)(vg available)	32
Handmade smoked pumpkin & ricotta cappellacci pasta. Macadamia mousse, fermented black garlic butter (v)	36
Marinated chicken supreme. Potato cream, tomato flavors, spiced crispy polenta, mojo verde (lg)	36
Market fish of the day. Balsamic and fig glaze, mixed grain salad, buttermilk, fennel and coriander seed dressing. (lg available)(df available)	46

## SIDE

---

Quinoa salad. Beetroot, roasted pumpkin, green beans, feta (lg)(v)(vg available)	15
Warm Royal Blue potato salad. Sundried tomatoes, wild olives, rosemary (vg)(lg)	15
36 month aged Parma Prosciutto. Smoked buffalo mozzarella, rocket, 5 years aged balsamic vinegar (lg)	15

## SWEET

---

Gin Affogato. Gelato, organic figs in syrup, Four Pillars Rare Dry Gin (v)(lg)	15
Chocolate mousse, macadamia crumb, rose water, fairy floss (v) (vg available)	16
Traditional tiramisu. Coffee, cocoa, mascarpone (v)	16
Crème bruleè, raspberry compote (v)(lg)	16

## CHEESE

---

Served with muscatel, crispy fruit bread, figs in syrup. Please ask your server for today's cheese menu

ALL PRICES ARE INCLUSIVE OF GST  
(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

#### IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: Gluten, Wheat, Milk, Soy, Crustacean, Egg, Fish, Tree Nuts, Sesame, Peanuts and Sulphites. Please let our team know of any food allergies or dietary requirements.

**GARDEN  
RESTAURANT**

## COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Gin and Tonic	18
Four Pillars Rare Dry Gin, tonic	
Limoncello Drop	22
Limoncello, vodka, lemon	
Starlet Lychee Vodka, Cinzano, lychee liqueur, lychee syrup	20
House Negroni	20
Amaretto Sour	20

## MOCKTAIL

Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14
No Gin & Tonic Lyres Dry London spirit, tonic	16

## BEER

Stomping Ground 'Gipps St' Pale Ale 5.2%	13
Stomping Ground 'Big Sky' Hazy Pale 4.3%	13
Stomping Ground 'Laneway' Lager 4.7%	12
Stomping Ground 'Footloose' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

## SPARKING WINE | CHAMPAGNE

	Glass	Bottle
Yarrabank Sparking Cuvee, 2019, Yarra Valley, VIC	18	95
Yarrabank Sparkling Rose Brut, Yarra Valley, VIC	18	95
Moët & Chandon Imperial NV, Champagne, France		145
Plus & Minus Prosecco NV, Zero Alcohol, SA	12	55

## WHITE WINE

	Glass	Bottle
Yering 'Station' Chardonnay, 2022, Yarra Valley, VIC	18	90
Wirra Wirra "The Lost Watch" Riesling, 2022, SA	15	75
Brokenwood Pinot Gris, 2022, VIC	17	85
Domaine William Fevre "Sea Edition" Chablis, 2020, France		135
Yalumba "The Virgilius" Viognier, 2020, SA		110
Kanta Riesling Museum Addition, 2014, SA		95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	11	50

## ROSÉ WINE

	Glass	Bottle
Yering Station "Village" Rosé, 2022, Yarra Valley, VIC	15	75
Domaine De Triennes Rose, 2014, France	15	75
Wildly Organic Rose, 2022, SA	17	78

## RED WINE

	Glass	Bottle
Yering 'Station' Pinot Noir, 2022, Yarra Valley, VIC	18	90
Prunotto Fiulot Barbera D'Asti, 2021, Italy	18	85
Georges Duboeuf Beaujolais-Village Nouveau	17	80
Chaffey Bros. Wine Co. Synonymous Shiraz, 2020, SA	15	75
Vasse Felix Syrah, 2022, WA		95
Plus & Minus Shiraz, Zero Alcohol, SA	11	50

## DIGESTIF

	Glass
McWilliams's Grand Royal Reserve Dry	16
NV Yering Station Fortified	15
Oscar 697 Vermouth Rosso	13
Mount Langi Ghiran Pedro Ximenez NV	13

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | ((df) dairy free | (lg) low gluten

### IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: Gluten, Wheat, Milk, Soy, Crustacean, Egg, Fish, Tree Nuts, Sesame, Peanuts and Sulphites. Please let our team know of any food allergies or dietary requirements.

**GARDEN  
RESTAURANT**