

# GARDEN RESTAURANT

Two Course 76

Three Course 86

Inclusive of a glass of house wine

## ENTRÉE

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Hummus and pita. Chickpeas, tahini, EVOO, lemon, spices, pita, za'atar, sumac (vg)(df)(lg available)

Slowed cooked baby octopus. Rich red wine tomato sauce, chili, grilled garlic bread (df)(lg available)

36 month aged Parma prosciutto. Rocket, smoked buffalo mozzarella, Moderna 5 year aged

balsamic DOP (lg)

## MAIN

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Carnaroli risotto. Flame burnt eggplant, stracciatella, tomato brunoise, Mount Zero smoked EVOO (v)(lg)(vg available)

Market fish of the day. Balsamic and fig glaze, mixed grain salad, buttermilk, fennel and coriander seed dressing. (lg available)(df available)

Marinated chicken supreme. Potato cream, tomato flavors, spiced crispy polenta, mojo verde (lg)

## DESSERT

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Gin Affogato. Vanilla gelato, organic figs in syrup, Four Pillars Rare Dry Gin (v)

Chocolate mousse, macadamia crumb, rose water, fairy floss (v)

## ADDITIONAL SIDE OPTIONS

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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

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.