

# GARDEN RESTAURANT

## ENTRÉE

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

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

Burrata and figs, smoked almond and orange crumb, thyme (v) (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, pistou, gazpacho, carrot caponata (lg) (df)

Baharat cured and slow cooked lamb rack, sweet potato puree, herb gremolata (lg) (df)

## DESSERT

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Gin Affogato. Vanilla ice cream, organic figs in syrup, Four Pillars Gin (v) (lg)

Traditional tiramisu, coffee, cocoa, mascarpone (v)

Two Course 76

Three Course 86

Inclusive of a glass of house wine

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.