

PRIX FIXE MENU

Two Course	76
Three Course	86

**GARDEN
RESTAURANT**

Inclusive of a glass of house wine

ENTRÉE

Mujadara – warm lentils, rice, caramelized onion salad, figs, baked fennel, tomato (lg)(vg)

Roasted capsicum and spelt soup, herbs, croutons (vg)

Smoked carrot and almond dip, cucumber, pita (vg)(lg available)

Turkish bruschetta, hummus, white marinated anchovies, buffalo ricotta, tabouleh (v available)

Wagyu beef skewers, bissara, crispy polenta (df)(lg)

MAIN

Gnocchi, lamb ragout, herbed butter, marinated labneh (lg, df & v available)

Baharat spiced duck confit, red kidney beans, bulghur (df)(lg available)

Market fish of the day, Tamatim tomato sauce, olives, eggplant (df)(lg)

Spiced cauliflower, peperonata, split fava croquettes, roasted sesame dressing (lg)(vg)

DESSERT

Baklava, orange syrup, whipped plant-based cream (v)

Knafeh tart - pistachio, soft cheese kataifi pastry

Blood orange curd, spiced crumb, passionfruit meringue kisses (vg)(lg)

Cake of the day (v)

ADDITIONAL SIDE OPTION

Garden salad, Sumac dressing (lg) (vg)	15
Fries, Aioli (v) (vg available)	15
Bread, South Australian EVOO, balsamic (vg)	8

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.

ALL PRICES ARE INCLUSIVE OF GST

SPARKLING WINE | CHAMPAGNE

Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	20 105
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	20 105
Moët & Chandon Brut NV, Champagne, France	26 150
Grant Burge Prosecco NV, SA	14 65
Plus & Minus Prosecco NV, Zero Alcohol, SA	13

WHITE WINE

Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
All Saints Moscato, 2021, VIC	17 80
Pewsey Vale Vineyard Riesling, 2024, SA	16 70
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, 2023, New Zealand	15 60
Domaine William Fevre "Sea Edition" Chablis, 2020, France	130
Domaine de Ladoucette Sancerre 'Comte Lafond', 2022, France	110
Yalumba "The Virgilius" Viognier, 2020, SA	95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Turkey Flat Rosé, 2023, SA	16 80
Wildly Organic Vegan Rosé, 2022, SA	14 70
Oakridge Estate Yarra Valley Rosé, 2022, Yarra Valley, VIC	80

RED WINE

Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90
Oakridge Estate 'Over the Shoulder' Cabernet Merlot, 2022, Yarra Valley, VIC	16 70
Press + Bloom Pinot Noir, 2022, SA	14 65
Les Peyrautins Syrah Grenache, 2017, France	13 60
Plus & Minus Shiraz, Zero Alcohol, SA	12 50

BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Montenegro Spritz Amaro Montenegro, sparkling wine, orange	18
Hazelnut Espresso Espresso, Kahlua, vodka, hazelnut syrup	22
Cranberry Sour Whiskey, lime, cranberry	22
Whiskey Ginger Jameson whiskey, ginger syrup, soda	23
Twisted Negroni Bacardi Oro rum, Campari, vermouth	22

NON-ALCOHOLIC COCKTAIL

Espresso Mocktini Espresso, Lyre's Coffee Originale, Lyre's White Cane Spirit, vanilla	16
No Gin & Tonic Lyre's Dry London spirit, tonic	15
Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14

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**

À LA CARTE MENU

ENTRÉE

Mujadara – warm lentils, rice, caramelized onion salad, figs, baked fennel, tomato (lg)(vg)	15
Roasted capsicum and spelt soup, herbs, croutons (vg)	19
Smoked carrot and almond dip, cucumber, pita (vg) (lg available)	19
Turkish bruschetta, hummus, white marinated anchovies, buffalo ricotta, tabouleh (v available)	22
Wagyu beef skewers, bissara, crispy polenta (df) (lg)	22

MAIN

Gnocchi, lamb ragout, herbed butter, marinated labneh (lg, df & v available)	39
Baharat spiced duck confit, red kidney beans, bulghur (df) (lg available)	46
Market fish of the day, Tamatim tomato sauce, olives, eggplant (df) (lg)	46
Spiced cauliflower, peperonata, split fava croquettes, roasted sesame dressing (lg)(vg)	30

SIDE

Garden salad. Sumac dressing (lg) (vg)	15
Fries. Aioli (v) (vg available)	15
Bread. South Australian EVOO, balsamic (vg)	8

DESSERT

Baklava, orange syrup, whipped plant-based cream (v)	16
Knafeh tart - pistachio, soft cheese kataifi pastry	17
Blood orange curd. spiced crumb, passionfruit meringue kisses (vg)(lg)	17
Cake of the day (v)	12

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**

SPARKLING WINE | CHAMPAGNE

Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	20 105
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	20 105
Moët & Chandon Brut NV, Champagne, France	26 150
Grant Burge Prosecco NV, SA	14 65
Plus & Minus Prosecco NV, Zero Alcohol, SA	13

WHITE WINE

Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
All Saints Moscato, 2021, VIC	17 80
Pewsey Vale Vineyard Riesling, 2024, SA	16 70
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, 2023, New Zealand	15 60
Domaine William Fevre "Sea Edition" Chablis, 2020, France	130
Domaine de Ladoucette Sancerre 'Comte Lafond', 2022, France	110
Yalumba "The Virgilius" Viognier, 2020, SA	95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Turkey Flat Rosé, 2023, SA	16 80
Wildly Organic Vegan Rosé, 2022, SA	14 70
Oakridge Estate Yarra Valley Rosé, 2022, Yarra Valley, VIC	80

RED WINE

Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90
Oakridge Estate 'Over the Shoulder' Cabernet Merlot, 2022, Yarra Valley, VIC	16 70
Press + Bloom Pinot Noir, 2022, SA	14 65
Les Peyrautins Syrah Grenache, 2017, France	13 60
Plus & Minus Shiraz, Zero Alcohol, SA	12 50

BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Montenegro Spritz Amaro Montenegro, sparkling wine, orange	18
Hazelnut Espresso Espresso, Kahlua, vodka, hazelnut syrup	22
Cranberry Sour Whiskey, lime, cranberry	22
Whiskey Ginger Jameson whiskey, ginger syrup, soda	23
Twisted Negroni Bacardi Oro rum, Campari, vermouth	22

NON-ALCOHOLIC COCKTAIL

Espresso Mocktini Espresso, Lyre's Coffee Originale, Lyre's White Cane Spirit, vanilla	16
No Gin & Tonic Lyre's Dry London spirit, tonic	15
Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14

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**