

GARDEN RESTAURANT

Two Course	78
Three Course	88

Inclusive glass red or white house wine or soft drink

ENTRÉE

Hiramasa Kingfish, Shio Kombu, Yuzu Buttermilk, Fingerlime, Grapefruit (lg option available)
Quail, Daikon, Corn, Parsley Puree, Cured Egg Yolk, Togarashi (df)(lg)
Beetroot, Goat Labneh, Strawberry, Nori, Pink Pepper Furikake (v)(lg option available)

MAIN

Duck Leg, Sesame Kumera, Wombok, Kabayaki (df)
Fish of the Day, Cucumber and Wakame Salad, Yara Valley Salmon Roe, Dashi Cream (lg)
Kabayaki Eggplant, Taberu Rayu, Koshihikari Rice, Pink Peppercorn Furikake (vg)

ADDITIONAL SIDE

French Fries, Mayo (v)(df)	12
Tomatoes, Smoked Olive Oil, Soba Cha (vg)(lg)	15
Ramarro Farm Leaves, Saké Vinegar Seaweed Dressing (vg)(lg)	12
Sourdough Sprouted Grains Bread, Smoked Salt Butter	8

DESSERT

Choux Craquelin, Mint Chocolate Cremosa (v)
Lemon Tart, Italian Meringue, Macaron (v)
Cake of the Day

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 allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

ENTRÉE

Hiramasa Kingfish, Shio Kombu, Yuzu Buttermilk, Fingerlime, Grapefruit (lg option available)	24
Quail, Daikon, Corn, Parsley Puree, Cured Egg Yolk, Togarashi (df)(lg)	22
Beetroot, Goat Labneh, Strawberry, Nori, Pink Pepper Furikake (v)(lg or vg option available)	18

MAIN

Duck Leg, Sesame kumara, Wombok, Kabayaki (df)	38
Fish of the Day, Cucumber and Wakame Salad, Yara Valley Salmon Roe, Dashi Cream (lg)	48
Kabayaki Eggplant, Taberu Rayu, Koshihikari Rice, Pink Peppercorn Furikake (vg)	32

SIDE

French Fries, Mayo (v)(df)	12
Tomatoes, Smoked Olive Oil, Soba Cha (vg)(lg)	15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing (vg)(lg option available)	12
Sourdough Sprouted Grains Bread, Smoked Salt Butter	8

DESSERT

Choux Craquelin, Mint Chocolate Cremosa (v)	17
Lemon Tart, Italian Meringue, Macaron (v)	17
Cake of the Day	12

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