

Two Course	\$78
Three Course	\$88

GARDEN RESTAURANT

*Inclusive glass red or white house wine or soft
drink Upgrade to Moët & Chandon Brut NV for \$15*

ENTRÉE

Jerusalem Artichoke Velouté, Burnt Truffle Butter, Brioche (v)	22
Duck Rillettes Terrine, Sprouts, Buckwheat, Pickled Pear (df)	26
Salmon Tartare, Cucumber Salad Crème Fraîche (lg)	26
Celeriac, Apple Dressing, Cucumber, Sour Cream (lg)(v)	22

MAIN

16hr Braised Beef Rib, Pine Nut Purée, Potato Pavé, Pea Fricassée, Sauce Bordelaise (lg)	55
Coq au Vin, Baby Carrots, Mushroom, Shallot, Yarra Valley Black Truffle, Paris Mash (lg)	49
Fish of the Day, Celeriac, Broad Beans, Turnips, Sorrel (lg)	52
Fricassée of Root Vegetable, Whipped Brie, Tyme Butter Emulsion (lg)(v)	45

ADDITIONAL SIDE

French Fries, Mayo	14
Mesclun Salad, French Dressing (lg)(vg)	12
Potato and Rosemary Sourdough, Smoked Cultured Butter	8

DESSERT

Poached Rhubarb, White Chocolate Ganache, Strawberry, Candied Lemon (v)	19
Canelè, Vanilla Ice Cream, Tasmania Truffle (v)	20
Madeline, Chocolate Sorbet, Caramel Custard, Pistachio (v)	19

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 endeavor 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.

Garden Restaurant Sunday Roast

Two Course

\$85

Three Course

\$95



*Inclusive glass red or white house wine or soft drink
Upgrade to Moët & Chandon Brut NV for \$15*

ENTRÉE

Salmon Tartare, Cucumber Salad, Crème Fraîche (lg)

or

Celeriac, Apple Dressing, Cucumber, Sour Cream (lg)(vg)

MAIN

Traditional Roast, Seasonal Garnish, Yorkshire Pudding

or

Fish of the Day, Celeriac, Broad Beans, Turnips, Sorrel (lg)

or

Fricassée of Root Vegetable, Whipped Brie, Tyme Butter Emulsion (lg)(v)

DESSERT

Canelè, Vanilla Ice Cream, Tasmania Truffle (v)

or

Madeline, Chocolate Sorbet, Caramel Custard, Pistachio (v)

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SPARKLING WINE | CHAMPAGNE

Moët & Chandon Brut NV, Champagne, France	28 155
2020 - Yering Station Yarrabank Sparking Cuvée, Yarra Valley, Victoria	18 95
2019 - Yering Station Yarrabank Sparkling Brut Rosé, Yarra Valley, Victoria	18 95
2024 - Plus & Minus Prosecco NV, Zero Alcohol, South Australia	13

WHITE WINE

2019 - Yering 'Station' Chardonnay, Yarra Valley, Victoria	18 90
2023 - Monte Tondo Soave Classico DOC, Veneto, Italy	17 80
2024 - Pewsey Vale Vineyard Riesling, Eden Valley, South Australia	16 70
2024 - Plus & Minus Pinot Grigio, Zero Alcohol, South Australia	12 50

ROSÉ WINE

2023 - Chateau Minuty M De Minuty Rosé, Saint Tropez Peninsula, France	20 100
2023 - Maison Saint AIX Rosé, Coteaux d'Aix-en-Provence, France	16 75
2024 - Yering Station 'Village' Rosé, Yarra Valley, Victoria	15 75

RED WINE

2019 - Yering 'Station' Pinot Noir, Yarra Valley, Victoria	18 90
2019 - Georges Duboeuf Moulin-a-Vent Beaujolais, France	16 70
2024 - Heathcote Winery 'Craven Place' Shiraz, Heathcote, Victoria	14 60
2024 - Plus & Minus Shiraz, Zero Alcohol, South Australia	12 50

COCKTAIL

Chandon Garden Spritz	19
Sparkling wine, navel & blood orange, rosemary	
Gin & Tonic	12
Four Pillars Rare Dry Gin, tonic	
Whiskey Sour	22
Glenmorangie, lemon, bitters	
Espresso Martini	20
Belvedere, Kahlua, espresso	

BEER | CIDER

Mornington Draught (Can) 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
Pirate Life South Coast Pale Ale 3.5%	11
Heaps Normal XPA <0.5%	10
Kaiju Golden Axe Crisp Apple Cider 5.2%	12

SPARKLING WINE | CHAMPAGNE

2015 - Moët & Chandon Grand Vintage, Champagne, France	300
Moët & Chandon Brut Rosé NV, Champagne, France	190
Moët & Chandon Brut NV, Champagne, France	155
2020 - Yering Station Yarrabank Sparking Cuvée, Yarra Valley, Victoria	95
2019 - Yering Station Yarrabank Sparkling Brut Rosé, Yarra Valley, Victoria	95
Riva dei Frati Prosecco DOC Treviso Brut NV, Italy	70

WHITE WINE

2022 - Domaine de Laoucette Sancerre 'Comte Lafond', France	120
2023 - Domaine William Fevre Petit Chablis, France	120
2023 - Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	110
2023 - Cloudy Bay Chardonnay, Marlborough, New Zealand	100
2019 - Yering Station Chardonnay, Yarra Valley, Victoria	90
2020 - Delatite Estate 'Deadman's Hill' Gewurztraminer, Mansfield, Victoria	80
2023 - Monte Tondo Soave Classico DOC, Veneto, Italy	80
2024 - Pewsey Vale Vineyard Riesling, Eden Valley, South Australia	70
2023 - Fringe Societe Grenache Blanc, Pays d'Oc/Comté Tolosan, France	50

ROSÉ WINE

2023 - Chateau Minuty M De Minuty Rosé, Saint Tropez Peninsula, France	100
2023 - Maison Saint AIX Rosé, Coteaux d'Aix-en-Provence, France	75
2024 - Yering Station 'Village' Rosé, Yarra Valley, Victoria	75

RED WINE

2024 - Cloudy Bay Pinot Noir, Marlborough, New Zealand	150
2019 - Yering Station Pinot Noir, Yarra Valley, Victoria	90
2021 - Terrazas Reserva Malbec, Mendoza, Argentina	80
2023 - Mountadam Vineyards High Eden 'Milton' Cabernet Sauvignon, Eden Valley, South Australia	75
2023 - The Other Wine Co. Grenache, McLaren Vale, South Australia	70
2019 - Georges Duboeuf Moulin-a-Vent Beaujolais, France	70
2019 - Les Peyrautins Syrah/Grenache, Languedoc Roussillon, France	60
2023 - Press + Bloom Pinot Noir, Adelaide Hills, South Australia	60
2024 - Heathcote Winery 'Craven Place' Shiraz, Heathcote, Victoria	60

NON-ALCOHOLIC

2024 - Plus & Minus Pinot Grigio, Zero Alcohol, South Australia	50
2024 - Plus & Minus Shiraz, Zero Alcohol, South Australia	50