

GARNETT'S DINNER MENU

Open from 5.30 pm to 9.00 pm

Please ask our waiting staff for your dietary requirements

-ENTRÉE-

Freshly baked garlic bread	12.0
Creamy cheese dip (V)	
Beef Tataki	20.0
Wasabi mayo whip, ponzu sauce, garlic crisp (GF)	
Crispy buttermilk fried chicken	20.0
Sriracha mayo dip (GF)	
Confit duck A la orange	21.0
Parsnip whip, Apple salad	
Roasted carrot, parsnip & pear soup	15.5
Sage & garlic toasted bread (V)	
Vietnamese Beef pho (Soup)	20.0
w/noodles, sprouts, veg & boiled egg (GF, DF)	

-MAINS-

Chicken Caesar salad,	30.0
Cos, bacon, poached egg, shaved parmesan, anchovies w/ Caesar dressings (GF on request)	
Fish & chips	35.0
Chunky chips, tartare sauce, lemon & salad (DF)	
Thai coconut chicken curry	35.0
Lemon-scented pilaff rice & paratha bread. (GF, Vegetarian or vegan on request)	

Angus Beef burger, 30.0
Lettuce, coleslaw, onion ring, tomato, beetroot,
egg, Swiss cheese, Bacon, caramelised onion w/
chips (Chicken or veg on request)

Slow-braised Pork belly (GF) 35.0
Potato & celeriac mash & Asian fennel slaw

Seafood chowder 33.0
Seared scallops, squid, mussels, prawns, fish
& Herb focaccia bread

-FROM THE GRILL-

Healthy Bowl 40.0
Cucumber tomato, steamed vegetables, onion w/
warm potato & spring onion, bacon salad,
Poached egg and
Roasted Lamb,
-or-
Chicken Breast
-or-
Marin tossed fresh tuna
-or-
Greek-style Beef sirloin stir fry(250grms)
(N, GF & DF, V, Vegan on request)

Prime Meat Cuts. 40.0
Beef Scotch
-or-
Beef sirloin
Cooked to your liking w/ beef jus, chef's salad,
Caramelized onion relish & chips

Fish of the day 39.0
Warm prawn & scallop salsa, seasonal green and
creamy lemon caper sauce

-SIDES-

- Hand-cut fries -or- Roasted potato 8.0
- Baby vegetables w/ garlic butter 9.0
- Fried egg 7.0
- Chef's crisp salad 7.0

-PASTA & PIZZA-

Hungarian pork ragout 35.0
On pappardelle pasta

Classic carbonara tagliatelle 35.0
Chicken, mushroom, parmesan & bacon.

Margarita pizza 24.0
Fresh basil and bocconcini on a ciabatta base

Tandoori spiced chicken pizza 28.0
Fresh coriander & minted yoghurt on a ciabatta

-DESSERTS-

Traditional ice-cream sundae 19.0
Whipped mascarpone, chopped nuts & your
choice of chocolate, berry or caramel sauce

Swiss double chocolate cake 22.0
Macaroon, white chocolate elderflower Espresso

Apple Tart 21.0
Doris plum ice cream, port anglaise

Lemon cheesecake 21.0
Sour cream & vanilla frost, crumbled almond
crisp, Passionfruit & mango mush

GF – Gluten Free

DF- Dairy free

N– Contains Nuts

V - Vegetarian

All prices include GST