



The Garden Graze

A Floriade About Town Inspired menu, using seasonal ingredients and floral influences to provide a burst of spring

STICKY FENNEL BEEF BURGER

grilled beef patty glazed with aromatic fennel honey, served in a milk bun with swiss cheese, red onion, tomato, rocket, beetroot, garlic aioli & served with chips
(For GF request GF Bun)

\$22

LEMON ASPARAGUS RISOTTO

arborio rice cooked with sautéed leek, asparagus, peas, lemon zest & mascarpone, finished with mint infused EV olive oil & parmesan cheese

ADD CHICKEN \$5

\$18

PRAWN & CHORIZO SKEWERS WITH FETTA FRIES

prawn & chorizo skewers chargrilled & served with grilled pita & hot chips tossed in herby fetta mix finished with a drizzle of chimichurri (I)

\$22

SMOKED TROUT POTATO SALAD

roasted baby potatoes, thinly sliced radish, cucumber & pickled onion, dressed in horseradish crème fraiche dressing topped with flaked smoked trout & fresh dill (A)

\$25

STICKY HOI SIN PORK BELLY STIR FRY

strips of crispy pork belly stir fried with capsicum, carrot, onion & broccoli, finished in hoi sin served with steamed jasmine rice garnished with fresh coriander, chilli & garlic chives

\$20

200GM CHICKEN SCHNITZEL

freshly crumbed with in-house parmesan, panko & oregano mix, deep fried until golden & served with chips & slaw

\$18

**AVAILABLE MON – FRI 12PM – 2PM
From 9th of September**