

Sit Down Menu (Alternate Drop)

2 COURSE \$50 PH

3 COURSE \$65PH

CHOOSE 2 OF THE FOLLOWING FOR EACH COURSE

TO START

CHARGRILLED SKULL ISLAND KING PRAWNS, GARLIC AND PARSLEY BUTTER, MEYER LEMON ZEST

TOMATO, BUFFALO MOZARELLA AND PEACH SALAD, PURPLE BASIL

CONFIT DUCK RILETTE, CRISP TOAST, SEASONAL FRUIT JAM

MAIN

PORCHETTA, CRISPY SKIN, FENNEL, GARLIC, ROASTED STONE FRUIT, MUSTARD

SALT BAKED SALMON, AIOLI, CAPERS, BASIL

ROAST DRY AGED FLINDERS ISLAND BEEF SIRLOIN, SALSA VERDE

PORCINI AND CAVOLO NERO LASAGNE, MUSHROOM CREAM, CACIO CAVALO CHEESE

ALL SERVED WITH SHARING SIDES OF ROASTED VEGETABLES, POTATOES AND GARDEN SALAD

DESSERT

FLOURLESS CHOCOLATE CAKE, NATIVE PEPPERBERRY CREAM

PANNA COTTA, POACHED SEASONAL FRUIT HAZLENUT CRUMBLE



For bookings call The Garden Feast

97413100

