

APPETISERS

Sourdough, house made marjoram butter (v) (lg available)	9
South Australian olives marinated in EVOO, herbs and citrus (vg) (lg)	10
Spanish croquettes. Manchego cheese and chorizo soft core croquettes, smokey tomato sauce (2pc) (lg)	10
Selection of mixed smoked & toasted nuts, spicy (vg) (lg)	11
Market fresh oyster with sherry vinegar dressing (df) (lg)	7.5ea

ENTRÉE

Hummus and pita. Chickpeas, tahini, EVOO, lemon, spices, pita, za'atar, sumac (vg) (lg available)	19
Garlic prawns, chili, citrus, white wine (df) (lg)	28
Slowed cooked baby octopus, rich red wine tomato sauce, chili, grilled garlic bread (df) (lg available)	29
Burrata and figs, smoked almond and orange crumb, thyme (v) (lg)	30
Veal tonne'. Thinly sliced veal eye round, tuna sauce, lemon, herbs, capers (df) (lg)	30
Charcuterie plate. Parma prosciutto, Finocchiona salami, Spanish cantimpalo, Saison pork & native pepperberry salame, mortadella, caperberries, grissini (lg available)	30

MAIN

Carnaroli risotto, flame burnt eggplant, stracciatella, tomato brunoise, Mount Zero smoked EVOO (v) (lg) (vg available)	32
Handmade smoked pumpkin & ricotta cappellacci pasta, macadamia mousse, fermented black garlic butter (v)	36
House made spinach linguine, locally sourced pipis, white wine sauce, garlic (df)	38
Market fish of the day, pistou, gazpacho, carrot caponata (lg) (df)	46
Baharat cured and slow cooked lamb rack, sweet potato puree, herb gremolata (lg) (df)	48
Ras el hanout cured & confit duck Maryland, beetroot & anise puree (df) (lg)	48

SIDES

Mediterranean garden salad. Fresh orange, crispy pita, za'atar, citrus dressing (vg) (lg available)	15
Royal Blue potato salad. Sundried tomatoes, wild olives, rosemary (vg) (lg)	15
Caprese salad. Wood smoked buffalo mozzarella, fresh tomato, EVOO, basil, Cyprus black salt flakes (v) (lg)	15

SWEET

Gin Affogato. Vanilla ice cream, organic figs in syrup, Four Pillars Gin (v) (lg)	16
Mascarpone mousse, house made rhubarb & raspberry compote, honeycomb, mint meringue (v) (lg)	18
Traditional tiramisu, coffee, cocoa, mascarpone (v)	18

CHEESE

Served with muscatel, crispy fruit bread, fig syrup. Please ask your waiter for cheese of the day	from 18
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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 the following: Gluten, Wheat, Milk, Soy, Crustacean, Egg, Fish, Tree Nuts, Sesame, Peanuts and Sulphites. Please let our team know of any food allergies or dietary requirements.

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COCKTAILS

Reformation Vodka, Cointreau, dry vermouth	23
Bourbon Bloom Bourbon, elderflower liqueur, Crème de Cacao, dry vermouth, bitters	23
Aviation Gin, Maraschino liqueur, Crème de Violette, lemon, Maraschino Cherry	22
Cucumber Gimlet Cucumber infused vodka, lemon	23
Alabazan Brandy, Cointreau, lemon, Angostura bitters, soda	23
KirRoyale Chambord, sparkling wine, grape	18

MOCKTAIL

Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14
Chamomile Sour Chamomile, lemon	15

BEER

Stomping Ground Gipps St Pale Ale 5.2%	13
Stomping Ground Big Sky Hazy Pale 4.3%	13
Stomping Ground Laneway Larger 4.7%	12
Stomping Ground Footloose Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

SPARKING WINE | CHAMPAGNE

	Glass	Bottle
Yarrabank Sparking Cuvee, 2017, Yarra Valley, VIC	18	95
Yarrabank Sparkling Rose Brut, 2016, Yarra Valley, VIC	18	95
Moët & Chandon Imperial NV, Champagne, France	25	145
Plus & Minus Prosecco NV, Zero Alcohol, SA	12	55

WHITE WINE

	Glass	Bottle
Yering Station Chardonnay, 2022, Yarra Valley, VIC	18	95
Wirra Wirra "The Lost Watch" Riesling, 2022, SA	15	75
Brokenwood Pinot Gris, 2022, VIC	17	85
Domaine William Fevre "Sea Edition" Chablis, 2020, FR		135
Yalumba "The Virgilius" Viognier, 2020, SA		110
Kanta Riesling Museum Addition, 2014, SA		95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	11	50

ROSÉ WINE

	Glass	Bottle
Yering Station 'Village' Rosé, 2022, Yarra Valley, VIC	15	75
Domaine De Triennes Rose, 2014, FR	14	70
Abbotts & Delaunay Grenache Rosé, 2020, FR	17	78

RED WINE

	Glass	Bottle
Yering Station Pinot Noir, 2022, Yarra Valley, VIC	18	95
Hacienda el Olmo Crianza Tempranillo, 2018, ESP	17	78
John Duval Wines Concilio Grenache Shiraz, 2021, SA		88
Chaffey Bros. Wine Co. Synonymous Shiraz, 2020, SA	15	75
Heirloom Alcala McLaren Vale Grenache Shiraz, 2021, SA		140
Plus & Minus Shiraz, Zero Alcohol, SA	11	50

DIGESTIF

	Glass
McWilliams's Grand Royal Reserve Dry	16
NV Yering Station Fortified	15
Oscar 697 Vermouth Rosso	13

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