

# GARDEN RESTAURANT

## ENTRÉE

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Hiramisa Kingfish, Shio Konbu, Yuzu, Buttermilk, Fingerlime	24
Quail, Daikon, Corn, Parsley Puree, Togarashi (df) (lg)	22
Beetroot, Strawberry, Nori, Pink Pepper Furikake (v) (lg)	18

## MAIN

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Duck Leg, Sesame kumera, Wombok, Kabayaki (df)	38
Fish of the Day, Cucumber and Wakame Salad, Yara Valley Salmon Roe, Dashi Cream (lg)	48
Wild Mushroom, Buckwheat, Grain Mustard and Tarragon Butter, Leek (v)	32

## SIDE

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Sweetcorn Ginger Rice, Furikake (lg)	15
Tomatoes, Smoked Olive Oil, Soba Cha (vg)(lg)(df)	15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing (vg)(lg)	12

## DESSERT

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Pumpkin Pie, Sake cream, Frosted Almonds (v)	17
Choux Craquelin, Miso Mint Chocolate Cremosa (v)	17
Lemon Tart, Italian meringue, Kaffir Lime (v)	17

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 allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

# GARDEN RESTAURANT

Two Course	78
Three Course	88

*Inclusive glass red or white house wine or soft drink*

## ENTRÉE

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Hiramisa Kingfish, Shio Konbu, Yuzu, Buttermilk, Fingerlime  
Quail, Daikon, Corn, Parsley Puree, Togarashi (df) (lg)  
Beetroot, Strawberry, Nori, Pink Pepper Furikake (v) (lg)

## MAIN

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Duck Leg, Sesame kumera, Wombok, Kabayaki (df)  
Fish of the Day, Cucumber and Wakame Salad, Yara Valley Salmon Roe, Dashi Cream (lg)  
Wild Mushroom, Buckwheat, Grain Mustard and Tarragon Butter, Leek (v)

## ADDITIONAL SIDE

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Sweetcorn Ginger Rice, Furikake (lg)	15
Tomatoes, Smoked Olive Oil, Soba Cha (vg)(lg)(df)	15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing (vg)(lg)	12

## DESSERT

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Pumpkin Pie, Sake cream, Frosted Almonds (v)  
Choux Craquelin, Miso Mint Chocolate Cremosa (v)  
Lemon Tart, Italian meringue, Kaffir Lime (v)

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