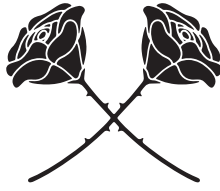


EAT.



OUR MENU IS DESIGNED TO BE SHARED
ENCOURAGING A RELAXED, SOCIAL
DINING EXPERIENCE. WE RECOMMEND
SELECTING 5 TO 6 DISHES BETWEEN
EVERY TWO GUESTS.

TAPAS ~ A GOOD PLACE TO START

TOOLUNKA CREEK OLIVES | 12 GF, VG

ROASTED BEETROOT HUMMUS, DUKKAH, BAKED
FOCACCIA | 19 GFO, VG, N

JAMON SERRANO AGED 18 MONTHS,
GUINDILLA PEPPERS | 20 GF

DUCK LIVER PARFAIT, CARAMELIZED ONION JAM,
TOASTED BREAD | 19 GFO

PAN FRIED SAGANAKI, LEMON, GRAPE,
TOMATOES | 18 GF

HALOUMI FRIES, POMEGRANATE MOLASSES,
HERBED YOGHURT | 20 GF

HAND MADE EMPANADAS WITH SLOW BRAISED
BEEF (2) | 17

MANCHEGO & JAMON CROQUETTES, AIOLI (2) | 16

PULLED BEEF SLIDERS, PICKLE, CHIPOTLE MAYO (2) | 19

CHEF'S CHOICE

DESIGNED FOR THE FULL GARDEN EXPERIENCE

SIT BACK AND LET US TAKE CARE OF IT.
A CURATED SELECTION OF OUR FAVOURITE
DISHES, INCLUDING OUR SIGNATURE PAELLA
AND DESSERT TO FINISH.

ALL GUESTS AT THE TABLE ARE REQUIRED TO
PARTICIPATE WHEN SELECTING THE
CHEF'S CHOICE MENU.

PLEASE INFORM OUR SERVICE STAFF OF ANY
DIETARY REQUIREMENTS OR ALLERGIES WHEN
SELECTING THE CHEF'S CHOICE MENU.

\$72 PER PERSON (MINIMUM 2 PEOPLE)

PAELLA ~ OUR SIGNATURE BOMBA RICE, SERVES TWO

MARINERA A SELECTION OF FRESH LOCAL
SEAFOOD | 54 GF

PADRON CHAR GRILLED CHICKEN, SMOKED PAPRIKA,
RODRIGUEZ CHORIZO, GUINDILLA PEPPERS | 51 GF

VEGETARIAN ROASTED PUMPKIN, CAULIFLOWER, ONION,
PEPPERS, SAFFRON | 46 GF, VG

SEAFOOD ~ FRESH VIBRANT & MADE TO SHARE

CHILLI CHORIZO PRAWNS, BLISTERED TOMATO,
TOASTED BREAD | 31 GFO

YURRITA WHITE ANCHOVIES, HEIRLOOM TOMATO,
FOCACCIA | 21 GFO

PINK SNAPPER FILLET, CHARRED ZUCCHINI,
LEMON BUTTER | 34 GF

CRISPY FRIED CALAMARI, ROQUETTE, CHERRY
TOMATO, AIOLI | 22 GF

SIDES ~ PERFECT ADD ON TO ANY DISH

FIRE ROASTED MURRAY RIVER CARROTS, LABNEH,
RAS EL HANOUT | 14 GF, N, VGO

QUINOA TABBOULEH, MINT, CUCUMBER, PARSLEY,
TOMATO, LEMON, EVOO | 18 GF, VG

ROASTED CAULIFLOWER, TRUFFLE OIL,
DUKKAH | 18 GF, VG, N

BABY BROCCOLINI, CITRUS BURNT BUTTER,
MANCHEGO | 14 GF, VGO

GINGER ROASTED PUMPKIN, MINT,
CHILLI | 14 VG

PATATAS BRAVAS, AIOLI, PAPRIKA OIL,
SALT | 13 VGO, GF

TOASTED FOCACCIA, DUKKAH, EVOO,
BALSAMIC | 12 GFO, VG, N

GF - GLUTEN FREE

VG - VEGAN

VGO - VEGAN OPTION

GFO - GLUTEN FREE OPTION

N - CONTAINS NUTS

MEAT ~ FROM THE CHAR GRILL

LA BOQUERIA CHORIZO, MOJO VERDE | 20 GF

PORK & VEAL MEATBALLS, TOASTED FOCACCIA,
MANCHEGO CHEESE (4) | 29

HARISSA & LIME CHICKEN SKEWERS, LABNEH
DUKKAH (3) | 24 GF N

GRASS FED KING ISLAND SIRLOIN STEAK,
CANTABRIAN BUTTER | 36 GF

SLOW ROASTED LAMB SHOULDER ~ **SERVES TWO**
QUINOA TABBOULEH, ROAST POTATOES, GARLIC TOUM | 72 GF

@thegardenchelt

info@thegardenchelt.com.au

10% surcharge on Weekends & Public holidays

DRINK.

COCKTAILS - CLASSICS AVAILABLE ON REQUEST

SOUR & REFRESHING - BRIGHT, CRISP & ZESTY

GRAPEFRUIT SOUR TEQUILA - LIME - EGG WHITE - GRAPEFRUIT JUICE	20
SOUTHSIDE GIN - LIME - MINT - SUGAR	22
CAIPIRINHA WHITE RUM - LIME - SUGAR	21

FRUITY & FUN - FRUIT-FORWARD MIXES MADE FOR EASY DRINKING

MANGO DAIQUIRI SPICED RUM - LIME JUICE - MANGO PUREE	23
COCONUT MARGARITA TEQUILA - COCONUT LIQUEUR - COCONUT CREAM - LIME	23
BLACKBERRY BRAMBLE GIN - LEMON - CREME DE MURE - BLACKBERRY COMPOTE	22
LIMON Y MORA VODKA - LEMON - SUGAR - CREME DE MURE	22
SANGRIA RED WINE - SPICED SYRUP - ORANGE - CINNAMON	15

RICH & BOLD - DEEPER, DARKER, AND CRAFTED FOR SLOW SIPPING

COHIBA WHISKY - PEDRO XIMENEZ - CHERRY REDUCTION - BITTERS -ORANGE RIND	21
ESPRESSO MARTINI VODKA - COFFEE LIQUEUR - SUGAR - ESPRESSO	23

NON ALC COCKTAILS

VIRGIN PORNSTAR PASSIONFRUIT SYRUP - APPLE JUICE - VANILLA	15
MANGO SPRITZ LIME JUICE - SODA - MANGO SYRUP	15

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10% SURCHARGE ON SUNDAYS
& PUBLIC HOLIDAYS

TAP BEER

ESTRELLA DAMM - 330ML	12
SPANISH CERVEZA WITH A LIGHT MALTY AROMA	
BRICKLANE 'ONE LOVE' PALE ALE - 425ML	12
BRIGHT HOP AROMAS, STONEFRUIT, PASSIONFRUIT AND CITRUS	

CANS & BOTTLE

CORONA EXTRA	12
KRONENBOURG 1664	12
MOUNTAIN GOAT BILLY THE MID MIDSTRENGTH 3.5%	11
STONE & WOOD PACIFIC ALE CAN	12
MELBOURNE BITTER LONGNECK	18
KAIJU GOLDEN AXE APPLE CIDER	12

LOW & NO ALC

BEER - BETTER BEER ZERO ~ ABV 0.5%	12
WINE ALTERNATIVE - NON RASPBERRY & CHAMOMILE	13
SODA - COKE - COKE NO SUGAR - SPRITE - SOLO	5
DRY GINGER ALE - TONIC - GINGER BEER	
SPARKLING WATER - SAN PELLEGRINO 750ML	10
COFFEE - BY INDUSTRY BEANS	6

WINE LIST

SPARKLING

2023	BAIA DI SOLE PROSECCO	MURRAY DARLING, VIC	12/48
NV	DUNES & GREENE 200ML PICCOLO	SOUTH AUSTRALIA	14
NV	LAURENT PERRIER CHAMPAGNE	FRANCE	129

WHITE

2023	LONGHOP RIESLING	ADELAIDE HILLS, SA	14/56
2021	ANDIAMO! VERMENTINO	GREAT SOUTHERN, WA	14/56
2023	MT VERNON SAUVIGNON BLANC	MARLBOROUGH, NZ	13/52
2023	TENUTA MACCAN PINOT GRIGIO	DELLE VENEZIE, ITL	14/56
2023	ZONZO CHARDONNAY	YARRA VALLEY, VIC	15/60
2021	ATA RANGI PINOT GRIS	MARTINBOROUGH, NZ	95

RED

2023	TODOS HABLAN PINOT NOIR ROSÉ	KING VALLEY, VIC	13/52
2022	LONGHOP OLD VINE GRENACHE	ADELAIDE HILLS, SA	14/56
2023	SAN PIETRO PINOT NOIR	MORNINGTON, VIC	14/56
2021	EL ROJO TEMPRANILLO	GREAT SOUTHERN, WA	14/56
2022	TORZI MATTHEWS DJ SHIRAZ	BAROSSA, SA	13/52
2024	TWO PADDOCKS PICNIC PINOT NOIR	CENTRAL OTAGO, NZ	110
2022	LANGMEIL SANGIOVESE	BAROSSA, SA	75
2019	CIEN Y PICO GARNACHA TINTOREA	MANCHUELA, ESP	85
2022	O'LEARY WALKER CABERNET SAV	CLARE VALLEY, SA	90