



Welcome to The Garden.

I have designed this space in celebration of seasonality; a beautiful gift shared between nature, our kitchen, and ourselves. I want you to feel the magic of change; the rich hues of autumn, the absolute delight of summer fragrances, the humbling honesty of winter, and the promise of renewal in spring's first growth. This space will continue to evolve, and I hope you will return and experience the joy for yourself.

Paul Bangay

the
GARDEN



COCKTAILS

Garden Martini Bombay Dry Gin, Dry Vermouth	14
Garden Spritz St. Germain Elderflower Liqueur, Vodka, Prosecco, Soda	14
Aperol Spritz Aperol, Prosecco, Soda	14
Spicy Watermelon Margarita Cazadores Blanco Tequila, Watermelon, Triple Sec, Lime, Chilli	14
Negroni Bombay Dry Gin, Campari, Rosso Vermouth	14

NON-ALCOHOLIC

Drive Home Spritz Lychee, Salted Raspberry, Chamomile, Ginger Beer	14
Lemonana Freshly Squeezed Lemon Juice, Mint, Soda	14
Peroni Nastro Azzurro Lager 0.0% 330ML	11
Apple Pink Lady Cider 0.0% 330ML	13

BEER & CIDER

Garden Lager 4.2% 435ML	14
4 Pines New World Pale Ale 4.5% 435ML	14
Peroni Nastro Azzurro Lager 5.1% 435ML	15
Guinness Draught 4.2% 570ML	15
Apple Thief Braeburn Gala Cider 4.5% 330ML	15

WINE

NV	Bandini Prosecco, Veneto, IT	13	65
2024	Chateau Chanmé 'Blanc' Sauvignon Blanc, Orange, NSW	13	65
2025	Wickham Road Chardonnay, Yarra Valley, VIC	15	70
2024	Jim Barry 'Annabelles' Rosé, Clare Valley, SA	14	68
2024	Lark Hill 'Regional' Pinot Noir, Canberra District, NSW	16	75
2023	Yalumba 'Samuel's Collection' Shiraz, Barossa, SA	15	70

FOOD

Khubz Baladi خبز بلدي	Flat Bread for the Table	<i>VG GFO</i>	5
Khubz Maqli bi Za'atar خبز مقلي بالزعتر	Crispy Fried Flat Bread	<i>VG G</i>	5
Mukassarat مكسرات	Nuts	<i>VG N</i>	7
Zeitoun زيتون	Olives	<i>VG</i>	8
Tabbouleh تبولة	Chopped Parsley with Bulgur Wheat	<i>VG GFO</i>	18
Kibbeh Nayeh Harra كبة نية حارة	Pounded Raw Mince, with Chilli	<i>G</i>	29
Sahnat Mezza صحن مزة	Dip Selection plate of Hommos, Moutabbal & Mouhamara	<i>V DFO NFO</i>	31
Falafel (5) فلافل	Fava Bean Falafels with Green Tarator	<i>VG</i>	21
Kalamari Maqli كالاماري مقلي	Fried Calamari with Lemon Tarator	<i>GA</i>	24
Batata Harra بطاطا حارة	Fried Potatoes with Chilli & Coriander	<i>VG</i>	18
Nataqasam نتقاسم	Sharing plate of Hot Mezze	<i>GD</i>	35
Kafta (2) كفتة	Minced Lamb Skewers with Parsley & Onion	<i>GFO</i>	34
Shish Taouk (2) شيش طاووق	Chicken Skewers with Garlic, Lemon & Spices	<i>GFO</i>	32
Batata Maqliye بطاطا مقلية	French Fries		10

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