

Penny Garden

Licensed Restaurant

Trading Hours

Open for Lunch 6 days a week

Breakfast on Weekends and Public Holidays

Dinner Wednesday to Saturday

Takeaway Menu Available (Dinners Only)

Monday

Lunch—11:00am—3:00pm

Tuesday

Closed all day

Wednesday, Thursday and Friday

Lunch - 11:00am - 3:30pm

Dinner - 6:00pm - 8:00pm (Last Orders)

Saturday and Sunday

Breakfast - 08:30am - 11:15am (Last Orders)

Lunch - 11:45 - 3:30pm

Saturday

Dinner 6:00pm - 8:00pm (Last Orders)

Beverage List

White

	<u><i>Region</i></u>	<u><i>Glass</i></u>	<u><i>Bottle</i></u>
Rivers Block	Classic White	7.5	28
Talisman Sauvignon Blanc	Ferguson Valley	9	34
Windy Creek Chenin Blanc	Swan Valley	8	32
Sandalford Late Harvest	Swan Valley	8.5	35
Pinelli Pink Moscato	Swan Valley	8.5	25.5
Sandalford Unoaked Chardonnay	Swan Valley	8.5	34
Talisman Riesling	Ferguson Valley	9	35

Red

Rivers Block	Classic Red	7.5	28
Windy Creek Cabernet Merlot	Swan Valley	8	34
Pinelli Shiraz	Swan Valley	8.5	38
Pinelli Merlot	Swan Valley	8.5	36
Tantemaggie Cabernet Sauvignon	Pemberton		58

Rose

Windy Creek Caprice	Swan Valley	8.5	32
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Sparkling Wines

Pinelli Juliet Sparkling	Swan Valley		36.5
Yellowglen Piccolo	Victoria		9.5

Fortified Wines

Windy Creek Port		7.5	
Liqueur Muscat		7.5	

Tap Beers

	<u><i>Pot</i></u>	<u><i>Pint</i></u>
Cape Bouvard Blonde	7	10
Cape Bouvard Pale Ale	7	10

Bottled Beer & Cider

Hahn Premium Light	6.5	Asahi	9.5
Carlton Mid	6.5	Guinness	9.5
Rogers Mid	7	Bulmers Pear Cider	9.5
Carlton Dry	7.5	Bulmers Original Cider	9.5
Little Creatures Pale Ale	9.5	Strawberry & Lime Rekorderlig	9.5
Corona	9.5		

Spirits

Johnny Walker	9
Canadian Club	9
Jim Beam	9
Gin	9
Rum	9
Brandy	9
Vodka	9
Jack Daniels	9
Wild Turkey	10
Chivas Regal	10

Liqueurs

Baileys	8.5
Franjelico	8.5
Midori	8.5
Cointreau	8.5
Southern Comfort	8.5
Kahlua	8.5
Tia Maria	8.5
Soho (Lychee)	8.5
Limoncello	8.5
Tuaca	8.5
Passoa (Passion Fruit)	8.5

HOT DRINKS

100% Arabica Coffee Beans

Espresso	3.5
Short Macchiato	3.5
Long Black	4.5
Flat White	4.4
Cappuccino	4.4
Latte	4.4
Long Macchiato	4.2
Chai Latte	4.5
Hot Chocolate	4.5
Mocha	4.5
Kiddychino	3

Mug \$5.4

Extra shot 1.0

Soy milk extra 0.60

Cold Drinks

Bottled Still or Sparkling Water	7
Lemon Lime & Bitters	4.7 _{Sml} / 5.7 _{Lrg}
Coke, Zero, Diet, Lift, Lemonade	3.40
Soda Water, Dry Ginger Ale, Tonic	4.7
Bundaberg Ginger Beer	5.5
Iced Coffee	7.5
Iced Mocha	7.5
Iced Chocolate	7.5

Juices

Orange, Apple, Pineapple, Cranberry 4.80

Organic Loose Leaf Tea Infusions

Pot for One 4.5/For two 6.5

English breakfast
Earl grey
Green
Spiced Chai
Chamomile
Lemon Grass and Ginger
Peppermint

Milkshakes \$6.50

Chocolate,
Strawberry,
Vanilla
Spearmint
Banana
Caramel
Extra add malt 1.0

Cocktails

Lust for Lychee's \$18

Lychee Liqueur, Passoa, Citrus Vodka, Lychee's, Lemon Juice,
Passionfruit Pulp & Sugar Syrup

Espresso Martini \$18

Vodka, Kahlua & Fresh Coffee

Limoncello Pie \$18

Licor 43, Limoncello, Vodka, Egg White, Lemon juice
& a Dash of Sugar Syrup

Japanese Slipper \$18

Midori, Cointreau & Fresh Lemon Juice

Mojito \$18

White Rum, Fresh Lime, Mint & Soda Water

Wild lover \$18

Aperol, Chambord, Marshmallow Infused Vodka, Lychees, Lime,
Strawberries & Cranberry Juice

Old Fashioned \$18

Bitter Soaked Sugar Cube, Bourbon & Orange wedges

Moscow Mule \$18

Vodka, Lime, Ginger and Ginger Beer

Pimm's Carafe \$29.50

Pimms, Campari, Tuaca, Fresh Mint, Cucumber, Strawberries, Lemon,
Lime, & Lemonade. (4-5 glasses)

Traditional Sangria Carafe \$29.50

Tuaca, Limoncello, Campari, Lemon, Lime, Orange, Mint, Orange Juice,
Red Wine & Lemonade. (4-5 glasses)

Entrée

Soup Of the Day

Please ask one of our friendly staff for todays soup.

Garlic bread (V)

(GF on request \$2.5 extra)

\$8

Bruschetta (V)

Sliced Roma Tomato, Basil, Bocconcini, Balsamic

(GF on request \$2.5 surcharge)

\$14.5

Wine: Talisman Riesling

Add Smoked Salmon **\$5**

PG Tasting Plate

Duo of Dips, Marinated Feta & Olives, Grilled Chorizo,
Turkish Bread, Olive Oil & Balsamic Vinegar, House Made Dukkha

\$25

Wine: Windy Creek Cabernet Merlot

Extra Serve of Turkish Bread \$5

Extra ramekin of Dip \$4

Veal, Pork & Fennel Meat Balls

Local Veal and Pork, Fennel, Tomato Sugo & Toasted Ciabatta

\$17.5

Wine: Pinelli Merlot

Roasted Mushroom Arancini (V)

Porcini Mushroom Aioli, Rocket & Roasted Pine Nut Salad

\$16.5

Wine: Windy Creek Chenin Blanc

**A 10% surcharge applies on all public holidays*

**V - Vegetarian GF - Gluten Free VG - Vegan F.O.D.M.A.P.*

Mains

Chicken Parmigiana

Crumbed Chicken Thigh Fillet, Napolitana Sauce, Shredded cheddar, Parmesan, Chips and Salad

\$29

Wine: Talisman Riesling

Wine: Windy Creek Cabernet Merlot

Steak Sandwich

Scotch Fillet Steak, Mustard Onions, Tomato, Lettuce, Aioli, Garlic Bread, Chips

\$27

Wine: Pinelli Shiraz

Wine: Pinelli Merlot

Fish & Chips (GF on request)

Beer Battered Fillets, Tartare Sauce, Chips & Salad

\$26.5

Wine: Sandalford Chardonnay

Wine: Windy Creek Rose

Roasted Pork Belly

Mashed Potato, Braised Cabbage with Bacon, Shaved Apple

\$36

Wine: Windy Creek Cabernet Merlot

Wine: Windy Creek Chenin Blanc

Fried Brie (V)

Local Brie, Cranberry Chutney, Avocado, Pickled Zucchini, Roasted Almonds, Olive Oil Toast.

\$28

Wine: Talisman Sauvignon Blanc

Wine: Sandalford Chardonnay

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Lamb Shank

Royal Blue Potato Mash, Mushy Peas, Tempura Rosemary
& Port Wine Jus.

\$36.5

Wine: Windy Creek Cabernet Merlot

Wine: Pinelli Shiraz

Steak & Guinness Pot Pie

Braised Beef, Mushrooms, Pastry, Chips & Salad

\$27

Wine: Pinelli Shiraz

Wine: Talisman Riesling

Pan Fried Potato Gnocchi (V)

Cherry Tomatoes, Sugo, Garlic, Chilli, Basil & Smoked Cheese

\$28

Wine: Sandalford Chardonnay

Wine: Windy Creek Rose

Fettuccine Carbonara (V on request)

Mushrooms, Bacon & Onion, Creamy Garlic

White Wine Sauce, Free Range Egg & Grated Parmesan

\$29.5

Wine: Talisman Riesling

Wine: Windy Creek Rose

Spice Rubbed Chicken Breast (GF)

Soft Polenta, Roasted Carrots, Lemon & Chilli Dressing, Sweet Potato Crisp

\$36.5

Wine: Talisman Sauvignon Blanc

Wine: Windy Creek Rose

Beef Pot Roast

Braised Beef Cheek, Red Wine & Onion Sauce, Creamy Royal Blue

Potato Mash, Steamed Peas, Horseradish Cream

\$35

Wine: Pinelli Shiraz

Wine: Windy Creek Chenin Blanc

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Prawn & Chorizo Risotto (GF+ V on Request)

Fresh North West Tiger Prawns, Chorizo, Onions & Garlic,
White Wine & Wilted Baby Spinach

\$38.50

Wine: Sandalford Chardonnay

Wine: Talisman Riesling

Curry Of The Day (GF)

Please ask one of our friendly staff for todays Curry.

Pad Thai (GF)

Rice Noodles, Chicken, Capsicum, Peanuts, Sesame & Thai Flavours

\$27

Add King Prawns **\$10**

Wine: Windy Creek Cabernet Merlot

Wine: Talisman Riesling

Scotch Fillet Steak (GF on request)

300gm Prime Scotch Fillet Steak, Roasted Mushroom, Potato Gratin.

Choice of Mushroom, Red Wine, Pepper or Garlic Sauce.

*Topped with Garlic Prawns **\$16.4**

(Please allow 20min extra for well done)

\$39.5

Wine: Pinelli Shiraz

Wine: Tantomaggie Cabernet Sauvignon

Sides

Bowl of Chips Lge. \$9.7 Small \$6.7

Steamed or Roasted Seasonal Vegetables \$9.4

Garden Salad \$9.9

Greek Salad \$12.9

Plain Mashed or Sweet Potato \$8.2

Garlic Tiger Prawns \$16.4

House made Sauces (Red Wine, Pepper, Mushroom, Garlic) \$4.5

Tomato, BBQ, Chilli, HP, Tartare, Aioli, Mayo \$0.6

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Everyday Desserts

PG Scones For One \$4.5/For Two \$8.0

Strawberry Jam & Thicken Cream

Cinnamon Crème Brulee

Caramalised Banana, Italian Biscotti

\$14.5

Cheesecake of the Day

\$14.5

Sticky Date Pudding

Butterscotch Sauce, Ice Cream

\$14.5

Fresh Fruit Pavlova (GF)

Housemade Pavlova, Fresh Seasonal Fruit, Thick Cream & Berry Coulis

\$14

Chocolate Delice (GF)

Chocolate & Brandy Mousse, Chocolate Base,
Orange Macerated Strawberries, Salted Caramel Cream.

\$14.5

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Kids Menu \$14.50

Fettuccini Bolognaise

Chicken Nuggets

Grilled or Battered Fish (GF on Request)

**All Meals Served with Chips, Pop Top & a Scoop of Ice Cream for Dessert*

Kids Breakfast \$14.6

Bacon & Egg on Toast

Two Pancakes with Maple Syrup or Mixed Berry Compote

**Includes Pop Top*

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Breakfast

WEEKENDS & PUBLIC HOLIDAYS

8:30AM-11:15AM

Eggs on Toast **\$15**

Poached, Fried or Scrambled, New Norcia Toast, Butter & Savoury Tomato

Eggs Benedict **\$21**

Leg Ham, Wilted Spinach, English Muffin, Hollandaise Sauce

Eggs Florentine **\$23**

Smoked Atlantic Salmon, Wilted Spinach, English Muffin, Hollandaise Sauce

PG Omelette **\$22.5**

Swan Valley Free Range 3 Egg Omelette, Chorizo, Avocado,
Cheese, Toasted Turkish Bread

Mex Eggs (V) **\$20.5**

Scrambled Egg, Bacon Rasher, Toasted Tortilla, Corn & Jalapeno Relish

PG Works **\$28**

Eggs, Bacon, Pork Sausages, Mushrooms, House made Baked Beans, Hash Brown,
Sour Dough Toast, Butter & Savoury Tomato.

Add breakfast Steak & Grilled Chorizo **\$13.5**

Pancakes (V) **\$17.5**

Maple Syrup or Berry Compote.

(Add Ice Cream/Thicken Cream \$2.0)

Waffles (V) **\$15.6**

Maple Syrup & Thicken Cream

(Add Ice Cream/Berry Compote \$2.0)

PG Vegorama **\$24.7**

Poached Eggs, Avocado, House made Baked Beans, Sautéed Mushrooms, Hash
Brown, Savoury Tomato, Wilted Spinach, Sour Dough Bread

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Breakfast Extras & Drinks

Yellowglen Sparkling Wine \$9.5

Pinelli Juliet Bottle \$36.50

Mimosa \$9.5

Bacon \$3

Egg \$2.5

Chipolatas \$3

Hash Brown \$2

Chorizo \$4.5

New Norcia (sour dough) Toast \$4.0

Steak & Chorizo \$13.5

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