

# 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***

### *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)*

**Penny Garden also caters for functions such as Weddings, Engagements, Corporate parties, Sundowner and any special occasions where required décor and decorations can be taken care of by management.**

## *Beverage List*

### *White*

	<u><i>Region</i></u>	<u><i>Glass</i></u>	<u><i>Bottle</i></u>
Rivers Block Classic White	Swan Valley	8	29
Talisman Sauvignon Blanc	Ferguson Valley	9	34
Windy Creek Chenin Blanc	Swan Valley	8	32
Sandalford Late Harvest	Swan Valley	8.5	32
Pinelli Pink Moscato	Swan Valley	8.5	25.5
Sandalford Unoaked Chardonnay	Swan Valley	8.5	34

### *Red*

Rivers Block Classic Red	Swan Valley	8	29
Windy Creek Cabernet Merlot	Swan Valley	8.5	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	7.5	10
Cape Bouvard Pale Ale	7.5	10

### *Bottled Beer & Cider*

Hahn Premium Light	6.5	Asahi	9.5
Carlton Mid	6.5	Guinness	9.5
Rogers Mid	7.5	Bulmers Apple Cider	9.5
Carlton Dry	7.5	Strawberry & Lime Rekorderlig	9.5
Little Creatures Pale Ale	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	4.5
Cappuccino	4.5
Latte	4.5
Long Macchiato	4.5
Chai Latte	4.5
Hot Chocolate	4.5
Mocha	4.5
Kiddychino	3

**Mug \$5.80**

**Extra shot 1.0**

**Soy milk extra 0.60**

## Cold Drinks

Bottled Still or Sparkling Water	7.5
Lemon Lime & Bitters	4.7 <sub>Sml</sub> / 5.8 <sub>Lrg</sub>
Coke, Zero, Diet, Lift, Lemonade	4
Soda Water, Dry Ginger Ale, Tonic	4.8
Bundaberg Ginger Beer	5.5
Iced Coffee	8
Iced Mocha	8
Iced Chocolate	8

## Juices

Orange, Apple, Pineapple, Cranberry 4.80

### **Organic Loose Leaf Tea Infusions**

English breakfast	4.5
Earl grey	4.5
Green	4.5
Spiced Chai	4.5
Chamomile	4.5
Lemon Grass and Ginger	4.5
Peppermint	4.5

## Milkshakes \$7.5

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)

**\$9**

### *Bruschetta (V)*

Sliced Roma Tomato, Basil, Bocconcini, Balsamic

(GF on request \$2.5 surcharge)

**\$14.5**

Wine Recommendation: Sandalford Chardonnay

Add Smoked Salmon **\$5**

### *PG Tasting Plate*

Duo of Dips, Marinated Feta & Olives, Grilled Chorizo,

Turkish Bread, Olive Oil & Balsamic Vinegar, House Made Dukkan

**\$26**

Wine Recommendation: Windy Creek Cabernet Merlot

**Extra Serve of Turkish Bread \$5**

**Extra ramekin of Dip \$4**

### *Szechuan Squid*

Pepper Squid Salad, Housemade Pickled Mild Green Chilli & Lime Aioli

**\$19.5**

Wine Recommendation: Windy Creek Chenin Blanc

### *Roasted Mushroom Arancini (V)*

Porcini Mushroom Aioli, Rocket & Roasted Pine Nut Salad

**\$16.5**

Wine Recommendation: 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

## *Roasted Pork Belly*

Mashed Potato, Braised Cabbage with Bacon, Shaved Apple

**\$36**

Wine Recommendation: Windy Creek Cabernet Merlot or Windy Creek Chenin Blanc

## *Prawn & Chorizo Risotto (GF+ V on Request)*

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

**\$38.50**

Wine Recommendation: Sandalford Chardonnay Or Windy Creek Chenin Blanc

## *Chicken Caesar Salad*

Maple Glazed Bacon, Soft Boiled Egg, Cos Lettuce, Parmesan & Croutons

**\$31**

Wine Recommendation: Talisman Sauvignon Blanc or Windy Creek Rose

## *Pan Fried Potato Gnocchi (V)*

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

**\$28**

Wine Recommendation: Sandalford Chardonnay or Wine: Windy Creek Rose

## *Fennel Whiting*

Fennel Crumbed Whiting, Slow Roasted Tomatoes, Pistachio Dukkah,  
Tahini Yoghurt & Rocket.

**\$29**

Wine Recommendation: Sandalford Chardonnay

## *Hickory Beef Ribs*

Smokey Beef Ribs, Spicy BBQ Sauce, Roasted Kipfler Potatoes, Coleslaw

**\$35**

Wine Recommendation: Pinelli Shiraz or Windy Creek Chenin Blanc

*0% surcharge applies on all public holidays*

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

### *Grilled Lamb Backstrap*

Lamb Croquette, Pumpkin puree, Braised Red Cabbage,  
Port Wine Jus

**\$37**

Wine Recommendation: Windy Creek Cabernet Merlot or Pinelli Shiraz

### *Fettuccine Carbonara (V on request)*

Mushrooms, Bacon & Onion, Creamy Garlic  
White Wine Sauce, Free Range Egg & Grated Parmesan

**\$29.5**

Wine Recommendation: Talisman Sauvignon Blanc or Windy Creek Rose

### *Curry Of The Day (GF)*

Please ask one of our friendly staff for todays Curry.

### *Steak Sandwich*

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

**\$27**

Wine Recommendation: Pinelli Shiraz or Pinelli Merlot

### *Chicken Parmigiana*

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

**\$29**

Wine Recommendation: Windy Creek Chenin Blanc or Windy Creek Cabernet Merlot

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## *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 Recommendation: Pinelli Shiraz Or Tantemaggie Cabernet Sauvignon

## *Fish & Chips (GF on request)*

Beer Battered Fillets, Tartare Sauce, Chips & Salad

**\$26.5**

Wine Recommendation: Sandalford Chardonnay or Windy Creek Rose

## *Fried Brie (V)*

Local Brie, Cranberry Chutney, Avocado, Pickled Zucchini,

Roasted Almonds, Olive Oil Toast.

**\$28**

Wine Recommendation: Talisman Sauvignon Blanc Or Sandalford Chardonnay

## *Steak & Guinness Pot Pie*

Braised Beef, Mushrooms, Pastry, Chips & Salad

**\$27**

Wine Recommendation Pinelli Shiraz or Rivers Block Classic White

## *Thai Beef Salad (GF)*

Roast Beef in a Thai Style Marinade, Rice Noodles, Bean Shoots, Coriander,

Peanuts & Nam Jim Dressing.

**\$ 28.5** Add King Prawns **\$10**

Wine Recommendation: Windy Creek Cabernet Merlot Or Windy Creek Chenin Blanc

## *Sides*

*Bowl of Chips Lge. \$9.7 Small \$7*

*Steamed or Roasted Seasonal Vegetables \$9.5*

*Garden Salad \$9.9*

*Greek Salad \$12.9*

*Plain Mashed or Pumpkin Puree \$8.5*

*Garlic Tiger Prawns \$16.5*

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

*Tomato, BBQ, Chilli, HP, Tartare, Aioli, Sweet Chilli, Chilli Flakes \$0.6*

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



## *Everyday Desserts*

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

Strawberry Jam & Thick Cream

### *Cinnamon Crème Brulee*

Caramelised 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, Lemon Curd, Passion Fruit Cream, Berries

**\$14**

### *Chocolate & Hazelnut Semifreddo (GF)*

Sour Cherry Compote, Honeycomb.

**\$14.5**

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

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

## *Kids Menu \$14.50*

*Fettuccini Bolognaise*

*Chicken Nuggets & Chips*

*Grilled or Battered Fish & Chips*

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

## *Kids Breakfast \$14.5*

*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, Sour Dough 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

### *Fruit Salad (V)* **\$20**

Seasonal Fresh Fruit Salad with Honey Greek Yoghurt & Passion Fruit Pulp

### *PG Works* **\$28**

Eggs, Bacon, Pork Sausages, Mushrooms, Housemade 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/Thick Cream \$2.0)

### *Waffles (V)* **\$15.6**

Maple Syrup & Thick Cream

(Add Ice Cream/Berry Compote \$2.5)

### *PG Vegorama* **\$24.7**

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

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## Breakfast Extras & Drinks

*Yellowglen Piccolo Sparkling Wine \$9.5*

*Pinelli Juliet Bottle \$36.5*

*Mimosa \$9.5*

*Bacon \$3*

*Egg \$2.5*

*Chipolatas \$3*

*Hash Brown \$2*

*Chorizo \$4.5*

*Serve of Gluten Free Toast \$6.90*

*Serve of Sourdough / Wholemeal Toast \$4.4*

*Steak & Chorizo \$13.5*

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