

Penny Garden

Licensed Restaurant

Spring Trading Hours

Open for Lunch 6 days a week

Breakfast on Weekends and Public Holidays

Dinner Wednesday to Saturday

Monday

Lunch—11:00am—3:00pm

Tuesday

Closed all day

Wednesday, Thursday and Friday

Lunch - 11:00am - 3:30pm

Dinner - 6:00pm - 8:00pm

Saturday and Sunday

Breakfast - 08:30am - 11:30am

Lunch - 11:45 - 3:30pm

Saturday

Dinner 6:00pm - 8:00pm

Beverage List

White

	<u><i>Region</i></u>	<u><i>Glass</i></u>	<u><i>Bottle</i></u>
Rivers Block	Classic White	7	25
Talisman Sauvignon Blanc	Ferguson Valley	9	34
Windy Creek Chenin Blanc	Swan Valley	8	32
Sandalford Late Harvest	Swan Valley	8.5	35
Pinelli White/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	25
Windy Creek Cabernet Merlot	Swan Valley	8	34
Pinelli Shiraz	Swan Valley	8.5	38
Pinelli Merlot	Swan Valley	8.5	36
Faber Vineyard Cabernet Sauvignon	Frankland River		60

Rose

Windy Creek Caprice	Swan Valley	8.5	32
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Sparkling Wines

Pinelli Juliet Sparkling	Swan Valley		36.5
Yellowglen Yellow/Pink Piccolo	Victoria		9.5

Fortified Wines

Windy Creek Port		7.5	
White Port		7.5	
Liqueur Muscat		7.5	
Liqueur Shiraz		7.5	

Tap Beers

	<u><i>Pot</i></u>	<u><i>Pint</i></u>
Cape Bouvard Blonde	7	9.5
Cape Bouvard Pale Ale	7	9.5

Bottled Beer & Cider

Hahn Premium Light	6.5	Asahi	9.5
Carlton Mid	6.5	Guinness	9.5
Rogers Mid	6.5	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	3.5
Flat White	4.2
Cappuccino	4.2
Latte	4.2
Long Macchiato	4.2
Chai Latte	4.2
Hot Chocolate	4.2
Mocha	4.2
Kiddychino	3

Mug \$5.2

Extra shot 1.0

Soy milk extra 0.60

Cold Drinks

Bottled Still or Sparkling Water	6.5
Lemon Lime & Bitters	4.7 _{Sml} / 5.7 _{Lrg}
Coke, Zero, Diet, Lift, Lemonade	3.2
Soda Water, Dry Ginger Ale, Tonic	4.7
Bundaberg Ginger Beer	5
Iced Coffee	7
Iced Mocha	7
Iced Chocolate	7

Juices

Orange, Apple, Pineapple, Cranberry 4.70

Organic Loose Leaf Tea Infusions

Pot for One 4.0/For two 5.5

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

Milkshakes \$6.2

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 syrup & 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

Served with Bread & Butter

\$9.6

Garlic bread (V)

Four Slices Per Serve (GF on request \$2.5 extra)

\$7.7

Trio of dips

Toasted Turkish Bread to Share

\$16.5

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

Extra ramekin of Dip **\$4**

Bruschetta (V)

Two Slices of Garlic bread, Topped with our own Bruschetta Mix
and Parmesan (GF on request \$2.5 surcharge)

\$13.20

PG Tasting Plate

Smoked Salmon Dip, Marinated Feta & Olives, Grilled Chorizo,
Pickled Mushrooms, Turkish Bread Olive Oil &
Balsamic Vinegar, House Made Dukkha

\$25

Smoked Salmon Bruschetta

Fresh Atlantic Salmon with Dill, Capers, Avocado, Olive Oil &
Soft Danish Feta on Two Slices of our Garlic Bread

\$17

**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, Duo of Cheese with
Chips and Salad

\$28

Steak Sandwich

Scotch Fillet Steak, Mustard Onions, Tomato, Lettuce, Aioli, in Toasted
Garlic Bread Served with Chips

\$26

Fish & Chips (GF on request)

Beer Battered Snapper Fillets, Chips and Salad, Tartare Sauce

\$26.5

Mini Pulled Pork Sliders

Tender Spicy Chipotle Braised Pork Served with Toasted Brioche Rolls,
Coleslaw & Chips, Topped with Housemade Cucumber Pickle

\$26

Arancini (V)

Crumbed Arborio Rice Balls Filled with Honey Roasted Pumpkin &
Soft Danish Feta, Tomato Kasundi with Chips & Salad

\$25

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Char Grilled Baby Octopus

Tender marinated baby octopus char grilled & served with chips & salad

\$26.5

Steak & Guinness Pie

Individual Homemade Pie, Chips & Salad

\$25

Vegetarian Stuffed Field Mushroom (V)

Roasted Field Mushroom Stuffed with Brunoise Vegetables & Arborio Rice Topped with a Savoury Cheese Crust, Served with Salad & Chips

(GF on request) \$25

Fettuccine Carbonara (V on request)

Traditional Pasta Carbonara with Mushrooms, Bacon & Onion in a Creamy Garlic White Wine Sauce Garnished with Free Range Egg & Grated Parmesan

\$28

Chicken Breast (GF)

Stuffed with Feta, Spinach, Leek and Onion Served on Mashed Sweet Potato, Roasted Vegetables & Creamy White Wine Sauce

\$36

Lamb Filo Parcel

Lamb Fillet, Basil Pesto & Mushrooms in Filo Pastry, Creamy Royal Blue Potato Mash, Roasted Vegetables & Red Wine Sauce

\$35.5

Beef Pot Roast

Tender Beef Cheek Braised in Rich Red Wine & Onion Sauce, Creamy Royal Blue Potato Mash, Steamed Peas, Horseradish Cream

\$33.50

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Pork Scaloppini Pizzaiola

Pan Fried Tender & Lean Pork Fillet with Spanish Onion, Red Capsicum, Anchovies, Kalamata Olives & Garlic, Finished in a Rich Herb Napolitana Sauce, Served with Creamy Royal Blue Mashed Potatoes, Steamed Broccoli & Corn

\$30.5

Stuffed Field Mushrooms (V) (Gf on Request)

Flavoursome Field Mushrooms Roasted & Stuffed with Brunoise Vegetables & Arborio Rice, Topped with a Savoury Cheese Crust, Served with Gourmet, Greek Salad

\$29.9

Prawn & Chorizo Risotto (Gf + V on Request)

Fresh North West Tiger Prawns, Chorizo, Spanish Onions & Garlic Deglazed with White Wine & Finished with Wilted Baby Spinach

\$38.50

Calamari Salad (Gf on request)

Tender Calamari Marinated in Traditional Tom Yum Spices, Pan Fried with Tom Yum Dressing, Served with a Gourmet Salad Combo & Crispy Fried Noodles

\$28.5

Scotch Fillet Steak (Gf on request)

300gm Prime Scotch Fillet Steak, Served on a Roast Field Mushroom with Grilled Asparagus Spears & Roast Capsicum *Topped with Garlic Prawns **\$16.4**

(Please allow 20min extra for well done)

\$39.5

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

Chorizo & Olives \$15.5

Garlic Tiger Prawns \$16.4

House made Sauces (red wine, pepper, mushroom) \$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

(With Strawberry Jam & Thicken Cream)

Banoffi Tart

Caramel Filling in A Sweet Pastry Shell, Slices of Fresh Banana, Thick Cream,
Scrolls of Rich Dark Chocolate

\$14.5

Lemon Cheesecake

Housemade Tangy Lemon Cheesecake with Thick Cream & Berry Coulis

\$14.5

Sticky Date Pudding

Traditional Sticky Date Pudding, Served Hot with Glorious Butterscotch Sauce
and Ice Cream

\$14.5

Fresh Fruit Pavlova (GF)

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

\$12

PG Mess (GF on Request)

Fresh Whipped Chantilly Cream with Combination of Mixed Fruits, Meringue,
Chocolate Pieces, Served in a Sweet Pastry Shell

\$12

Dessert Tasting Plate for Two/Chefs Choice

\$19.0

*Chocolate Lovers Dream (**Dinner only)*

Freshly Cooked Rich & Goey Chocolate Pudding Served with Ice Cream

\$14.9

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Kids Menu \$14.50

Nachos

Ham and Cheese Mini Pizza

Chicken Nuggets

Grilled or Battered Fish (GF on Request)

**All Served with Chips, Apple 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 Apple Pop Top*

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Breakfast

WEEKENDS & PUBLIC HOLIDAYS

8:30AM-11:30AM

***Eggs on Toast* \$15**

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

***Eggs Benedict* \$21**

Tender Braised Sliced Leg Ham on Wilted Spinach, Atop an English Muffin Drizzled with Hollandaise Sauce (Smoked Salmon \$23.0)

***PG Omelette* \$22.5**

A Generous 3 Egg Omelette with Chorizo, Avocado & Cheese with Toasted Turkish Bread

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

Soft Fluffy Scrambled Egg & Bacon Rasher in a Toasted Tortilla, Topped with a Corn & Jalapeno Relish

***PG Works* \$26.5**

Eggs, Bacon, Pork Sausages, Mushrooms, Housemade Baked Beans, Hash Brown, New Norcia Toast, Butter & Savoury Topped Tomato. Add breakfast Steak & Grilled Chorizo 13.5

***Pancakes (4) (V)* \$17.5**

Light & Fluffy Pancakes Served with Maple Syrup & Berry Compote (Add Ice Cream/Thicken Cream \$2.0)

***PG Vegorama* \$24.7**

2 Poached Eggs with Avocado, House Beans, Sautéed Mushrooms, Hash Brown, Savoury Tomato Wilted Spinach with a Choice of New Norcia Sour Dough or Turkish Bread

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Breakfast Extras & Drinks

Yellowglen Sparkling Wine \$9.5

Pinelli Juliet Bottle \$36.50

Mimosa \$9.5

Bacon \$2.5

Egg \$2.5

Pork sausages \$2.5

Hash Brown \$2.5

Chorizo \$4.0

New Norcia (sour dough) Toast \$4.0

Steak & Chorizo \$13.5

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