

# 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's , Sunday's & Public Holidays*

*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
Penny Garden Sauvignon Blanc	Western Australia	9	34
Windy Creek Chenin Blanc	Swan Valley	8	32
Penny Garden Moscato	Australia	8.5	32
Penny Garden Chardonnay	Swan Valley	8.5	32

### *Red*

Rivers Block Classic Red	Swan Valley	8	29
Windy Creek Cabernet Merlot	Swan Valley	8.5	34
Penny Garden Shiraz	Western Australia	8.5	34
Tantemaggie Cabernet Sauvignon	Pemberton	9	38

### *Rosé*

Windy Creek Caprice	Swan Valley	8.5	32
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### *Sparkling Wines*

Penny Garden Sparkling	Australia	9	36.5
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### *Fortified Wines*

Windy Creek Port	Swan Valley	7.5	
Windy Creek Liqueur Muscat	Swan Valley	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	Rekorderlig Cider	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
Frangelico	8.5
Midori	8.5
Cointreau	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/Almond 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
Lemon Lime & Bitters Jug	14
Soft Drink Jug	11.5

### **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 \$8    Kids \$5

Chocolate
Strawberry
Vanilla
Spearmint
Banana
Caramel
Extra add malt 1.0

## Juices

Orange, Apple, Pineapple, Cranberry 4.80

# 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)

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

# Entrée

## *Soup of The Day*

Please Ask Our Friendly Staff For Todays soup.

### *Garlic Bread* (V)

(GF on request \$2.5 extra)

**\$9**

### *Warm Bruschetta* (V)

Warm Roasted Tomato, Ricotta, Oregano, Balsamic

(GF on request \$2.5 surcharge)

**\$ 14.5**

Wine Recommendation: Chardonnay

Add Smoked Salmon **\$5**

### *PG Tasting Plate*

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

**\$26**

Wine Recommendation: 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: Chenin Blanc

### *Sundried Tomato Arancini* (V)

Sundried Tomato, Mozzarella, Basil, Paprika Aioli

**\$16.5**

Wine Recommendation: Chenin Blanc

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*\*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: Cabernet Merlot **Or** Chenin Blanc

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

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

**\$38.50**

Wine Recommendation: Chardonnay **Or** Chenin Blanc

## *Harissa Spiced Chicken Thigh*

Cardamom & Honey Glazed Carrots, Pistachio Dukkah, Tahini Yoghurt,  
Tomato & Herb Salad

**\$31**

Wine Recommendation: Sauvignon Blanc **Or** Rosé

## *Pan Fried Potato Gnocchi (V)*

Housemade Gnocchi, Porcini Mushroom Garlic Cream, Toasted Pine Nuts,  
Rocket, Goats Cheese, Truffle Oil

**\$29**

Wine Recommendation: Chardonnay **Or** Rosé

## *Fish Of The Day*

Please Ask Our Friendly Staff For Today's Fish

Wine Recommendation: Chardonnay **Or** Chenin Blanc

## *Slow Cooked Beef Cheek (GF on Request)*

Baby Potatoes, Roasted Onions, Brussel Sprouts,  
Tempura Rosemary, Lemon & Garlic Butter

**\$35**

Wine Recommendation: Shiraz **Or** Chenin Blanc

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### *Lamb Hind Shank* (GF)

Soft Polenta, Olives, Red Peppers, Fetta,  
Parmesan Crisp

**\$37**

Wine Recommendation: Cabernet Merlot **Or** Shiraz

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

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

**\$29.5**

Wine Recommendation: Sauvignon Blanc **Or** Rosé

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

Please Ask Our Friendly Staff for Todays Curry

### *Steak Sandwich*

Sirloin Steak, Onion Jam, Tomato, Lettuce, Aioli,  
Garlic Bread, Chips

**\$27**

Wine Recommendation: Shiraz **Or** Merlot

### *Scotch Fillet Steak* (GF)

300gm Prime Scotch Fillet Steak, Crushed Chat Potatoes, Broccolini.

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

\*Add Garlic Prawns **\$16.5**

*(Please allow 20min extra for well done)*

**\$39.5**

Wine Recommendation: Shiraz **Or** Tantomaggie Cabernet Sauvignon

### *Chicken Parmigiana*

Crumbed Chicken Thigh Fillet, Napolitana Sauce, Shredded Cheddar,  
Parmesan, Chips & Salad

**\$29**

Wine Recommendation: Chenin Blanc **Or** Cabernet Merlot

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

Beer Battered Fillets, Tartare Sauce, Chips & Salad

**\$26.5**

Wine Recommendation: Chardonnay **Or** Rosé

### *Fried Brie (V)*

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

**\$28**

Wine Recommendation: Sauvignon Blanc **Or** Chardonnay

### *Steak & Ale Pot Pie*

Braised Beef, Mushrooms, Cheddar, Pastry, Chips & Salad

**\$27**

Wine Recommendation: Shiraz **Or** Classic White

### *Warm 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: Cabernet Merlot **Or** Chenin Blanc

## Sides

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

*Roasted Seasonal Vegetables \$9.5*

*Greek Salad \$12.9*

*Plain Mash \$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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## *Housemade Desserts*

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

Strawberry Jam & Thick Cream

*Vanilla & Honey Pannacotta (GF)*

Spiced Poached Apricot, Almond Praline

**\$14.5**

Wine Recommendation: Windy Creek Liqueur Muscat

*Cheesecake of the Day*

**\$14.5**

Wine Recommendation: Windy Creek Port

*Sticky Date Pudding*

Butterscotch Sauce, Ice Cream

**\$14.5**

Wine Recommendation: Windy Creek Liqueur Muscat

*Lemon Curd Tartlet (GF)*

Italian Meringue, Berry Compote, Dried Orange

**\$14.5**

Wine Recommendation: Windy Creek Port

*Warm Chocolate Brownie*

Malt Custard, Honeycomb, Vanilla Ice Cream.

**\$14.5**

Wine Recommendation: Windy Creek Liqueur Muscat

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## *Kids Menu \$14.5*

*Spaghetti Bolognese*

*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 Chocolate Sauce  
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 Eggs, Chorizo, Avocado,  
Cheese, Toasted Turkish Bread

### *PG Breakfast Pot* **\$23.5**

Housemade Herb Crusted Beans, Chorizo, Bacon,  
Roasted Pork Belly, Hash Brown, Chipolata, Turkish Bread, Poached Egg

### *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 Chocolate Sauce or Berry Compote.

(Add Ice Cream/Thick Cream \$2.0)

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

Maple Syrup or Chocolate Sauce & 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*

*Penny Garden Sparkling Bottle \$36.5*

*Mimosa \$9.5*

*Bacon \$3*

*Egg \$2.5*

*Pork Sausage's \$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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