

# Garden Bar Food

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## SNACKS

Wood-fired foccaccia served with Tawarri olive oil <b>(VG) (DF)</b>	12
<i>(add)</i> Trio of Fresh Fodder dips - Hummus, Taramasalata, Baba ghanoush	+13
Mixed olives marinated in toasted fennel seeds, orange and thyme <b>(GF) (DF) (VG)</b>	14
Rowlee antipasto - Saucisson, mortadella, fior di latte, house pickles, olives, flatbread <b>(GF*)</b>	32
Artisan cheese selection (3), house preserve, lavosh <b>(GF*) (VF)</b>	32

## SUBSTANTIAL

Rowlee Pinot Gris battered fish & chips, tartare sauce <b>(DF)</b>	32
Caesar salad with free-range chicken, our dressing and croutons <b>(GF*)</b>	28

## PIZZA \*Saturday & Sunday ONLY

**(Hand-made to order and served fresh from our Italian wood-fired oven)**

Sicilian - Pork, fennel, garlic, Rowlee thyme, capsicum	30
Diavola - Pino's mortadella, fior di latte, ricotta, chilli flakes, hot honey	30
Bianco - Rowlee 'Dutch Cream' potatoes, garlic, rosemary, stracciatella <b>(VF)</b>	26
Pepperoni - Cured pork, tomato sugo, sage, mozzarella	27
Margherita - San Marzano tomatoes, Rowlee basil, fior di latte <b>(VF)</b>	24
<i>(add) GF base +5</i>	

## SIDES

Hot chips, chicken salt, aioli <b>(VG) (GF) (DF)</b>	14
Fardon Farm tomato salad, whipped ricotta, cucumber, herbs <b>(VF) (DF)</b>	14
Mixed leaf salad, roasted seeds, house dressing <b>(VG) (GF)</b>	14

## DESSERT

Classic tiramisu <b>(VF)</b>	14
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**(GF)** gluten free | **(DF)** dairy free | **(VF)** vegetarian | **(VG)** vegan | \*altered on request  
*While all efforts will be made to accommodate dietary requests, we cannot guarantee that our food will be allergen free. CC surcharge of 1.7% applies to Visa/MC/Amex.*

**SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 15%**

# Garden Bar Drinks

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Full beverage selection available to order at the Garden Bar or the Restaurant Bar

## ROWLEE WINES - GLASS/BOTTLE

'24 Estates 'La Rosa' (Sparkling Rosé)	16/72
'21 Estates Cuvée (Méthode Traditionnelle)	19/86
'25 Estates Pinot Gris	16/72
'25 Single Vineyard Fumé Blanc	16/72
'25 Estates Chardonnay	16/72
'25 Estates Rosé	16/72
'24 Estates Pinot Noir	16/72
'23 Estates Sangiovese	16/72

## COCKTAILS

Four Pillars Yuzu Gin & Peach Spritz	19
Four Pillars Bloody Shiraz Spritz	19
Rhubarb Paloma	20
Aperol Spritz	20
Espresso Martini	20
Negroni	20

## BEER & CIDER

James Boags Light	8
Byron Bay Lager	9
James Squire Lager	9.5
Stone & Wood Pacific Ale	10
Kosciuzcko Pale Ale	9.5
Hahn 3.5 (mid)	9
Heineken Zero (non-alc)	9
Small Acres Heritage Cider (Orange, NSW)	12.5