

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 _{Sml} / 5.8 _{Lrg}
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 Dukkah

\$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

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**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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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

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

Kids Menu \$14.50

Fettuccini 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 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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