

MENU

(EAT & DRINK)

THE
GARDINER
HOTEL

(STARTERS & SHARING)

MARINATED LOCAL OLIVES LD, LG	11
HOUSE BREAD LDO, V, VGO	18
smokey eggplant dip, almond & hazelnut romesco	
MARKET OYSTERS LD, LG	One 7
pepperberry mignonette	Half-Dozen 39
	Dozen 69
FRIED CHICKEN LG	18
hot honey, house pickle	
SPICED SALT & PEPPER SQUID LD, LG	23
lemon, garlic mayo	
CRISPY HALLOUMI LG	20
daivdson plum, fennel, evoo	
SMOKED BEETROOT TARTARE LD, LG, V, VG	19
sour cream, chives, beetroot crisps	
STRACCIATELLA LG	22
green tomatoes, tarragon, chive	
KINGFISH CRUDO LD, LG	25
yellow pepper, ajia amarillo & stone fruit	
RUSTIC FRIES LD, LG, V, VGO	12
aioli	
CAULIFLOWER CHEESE CROQUETTE LG, V	20
sweet & sour pickled cauliflower	
LAMB RIBS LD, LG	25
local honey & coffee glaze, koji, mayo	
CURED MEAT PLATE LDO	37
artisan cured meats, fermented tomato relish, bread & butter pickles, warm house bread, butter	

(GRILL)

14-DAY DRY AGED DUCK BREAST LDO, LG VIC	46
220GM HANGER LDO, LG MB3+ grain fed, NSW	39
250GM PORTERHOUSE LDO, LG MB2+ grass fed, NSW	49
300GM SCOTCH FILLET LDO, LG MB3+ grass fed, VIC	69

All served with pepper sauce, béarnaise, rustic fries

(BIGGER PLATES)

CLASSIC CHEESEBURGER LDO, LGO, VO, VGO pickles, lettuce, onion, burger sauce, rustic fries, onion ring	28
CHICKEN SCHNITTY LDO chicken jus, caper salsa, parm, rustic fries	29
PARMA LDO sugo, cured ham, mozza, basil, rustic fries	31
CHARRED EGGPLANT & ZUCCHINI LDO, V, VGO smoked buffalo mozza, sugo, salsa verde, basil, rustic fries	30
FISH & CHIPS LDO beer battered barra, yoghurt tartare, curry sauce, rustic fries	30
PRAWN & CRAB LINGUINI LDO, LGO, V, VGO fermented chilli butter, chardonnay, lemon, dill	36
GEM LETTUCE SALAD LDO, LGO, VO bacon, parmesan, green goddess, broad beans, crispy bread + add chicken	26 7
MARKET SALAD LDO, LG, V, VGO crisp greens, pickled veg, salsa verde, goats cheese, puffed rice	26
TODAYS MARKET FISH LD, LG see your server	42

(SIDES)

GEM LETTUCE LDO, LG, V, VGO green goddess	11
CRISPY BABY POTS LD, LG garlic, parsley	12
SPROUTING CAULIFLOWER LDO, LGO, V, VGO 3 cheese béchamel	14
GREEN BEANS LDO, LG, V, VGO burnt butter, soy caramel, fried shallot	14
BEER BATTERED ONION RINGS LD, V vinegar salt	12

(SWEET)

PARFAIT LD, LGO seasonal fruit, crispies	16
CHOCOLATE DELICE BROWNIE sourdough ice cream, miso caramel	16
CHEESE PLATE LGO, V hard, stinky, soft; sea salted crisp bread, fruit, crostini	39

(KIDS)

MINUTE STEAK LD, LG rustic fries, ketchup	16
CRISPY FRIED CHICKEN LD, LG rustic fries, ketchup	14
LINGUINI LD, V tomato sugo, parmesan	14
BATTERED FISH LD rustic fries, ketchup	14
ICE CREAM SUNDAE chocolate sauce, sprinkles	5

(COCKTAILS)

WILD HIBISCUS SPRITZ	20.5
Peach, Wild Berry, Prosecco, Hibiscus	
LIMONCELLO SPRITZ	20.5
Zonzo Estate Limoncello, Prosecco, Soda	
APEROL SPRITZ	20.5
Aperol, Sparkling, Soda, Orange	
TEQUILA JUNGLE BIRD	23.5
100% Blue Agave Tequila, Del Maguey Vida Mezcal, Pineapple, Almond, Lime, Bitter	
SPICY WATERMELON MARGARITA	24.5
100% Blue Agave Tequila, Triple Sec, Agave, Watermelon, Lime	
TOMMY'S MARGARITA	23.5
100% Blue Agave Tequila, Lime, Agave	
MARGARITA	23.5
100% Blue Agave Tequila, Triple Sec, Lime, Salt	
BLOODY MARIA	23.5
100% Blue Agave Tequila, Spice mix, Tomato, Lemon	
YUZU SUN DAZE	24.5
Four Pillars Yuzu Gin, Aperol, Mango, Lemon	
PORNSTAR MARTINI	23.5
Vanilla Vodka, Passionfruit liqueur, Lemon, Passionfruit with a side of sparkling	
PEACH VELVET	24.5
Gin, Aperol, Stenbok Peach, Lemon	
ESPRESSO MARTINI	23.5
Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee	
COSMOPOLITAN	23.5
Vodka, Triple Sec, Lime, Cranberry	
FRENCH MARTINI	23.5
Vodka, Raspberry Liqueur, Pineapple, Lime	
AMARETTO SOUR	23.5
Amaretto, Starward Two-Fold Whiskey, Lemon	
LONG ISLAND ICED TEA	27
Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola	

(NON-ALCOHOLIC COCKTAILS)

PORNSTAR NOTINI	16
Mabel 0%, Vanilla, Passionfruit, Lemon	
NON ALC SPICY WATERMELON MARG	16
Mabel 0%, Agave, Lime, Watermelon	

(SPARKLING)	SM	LG	BT
MR MASON SPARKLING CUVEE BRUT NV Multi Regional, AUS	12.5		60
MOUNT PARADISO PROSECCO NV Murray Darling, SA	14		67
BIRD IN HAND SPARKLING Adelaide Hills, SA			82
CHANDON BRUT NV Yarra Valley, VIC	17		82
MOET & CHANDON IMPERIAL BRUT NV Epernay, France	27		130
VEUVE CLICQUOT YELLOW LABEL BRUT NV Reims, France			180
RUINART ROSE NV Reims, France			285
DOM PERIGNON BRUT VINTAGE 2013 Epernay, France			595
VIVO MOSCATO Riverina, NSW	14	23	67
(WHITE)	SM	LG	BT
DOTTIE LANE SAUVIGNON BLANC Multi Regional, AUS	12.5	20.5	60
MILL FLAT SAUVIGNON BLANC Marlborough, NZ	14.5	24	70
GABBIANO PINOT GRIGIO Delle Venezie, Italy	14	23	67
PALOMA RIESLING Clare Valley, SA	14.5	24	70
MANDAROSSA FIANO Sicily, Italy	15	25	72
ANT MOORE PINOT GRIS Marlborough, NZ			70
APHELION 'WELKIN' CHENIN BLANC Adelaide Hills, SA			72
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY Eden Valley, SA	17.5	29	84
STONIER CHARDONNAY Mornington Peninsula, VIC			82
DOM. THIERRY MOTHE CHABLIS AC Burgundy, France	28	46	135

(ROSÉ)	SM	LG	BT
HEARTS WILL PLAY ROSE Multi Regional, AUS	12.5	20.5	60
BERTAINE ET FILS ROSE Aud Valley, France			70
CHATEAU D'ESCLANS			112
WHISPERING ANGEL ROSE Provence, France			
SUD ROSE Languedoc, France	14.5	24	
SUD ROSE MAGNUM Languedoc, France			139

(RED)	SM	LG	BT
ST HUBERTS PINOT NOIR Yarra Valley, VIC	15.5	25.5	74
PARINGA ESTATE 'CORONELLA' PINOT NOIR Mornington Peninsula, VIC	18	29.5	86
AMEN BREAK CROMWELL			80
BASIN PINOT NOIR Central Otago, NZ			
MARQUES DE TEZONA	14	23	67
TEMPRANILLO Castilla-La Mancha, Spain			
WINE GRINGO GRENACHE	14	23	67
'NOUVEAU' - served chilled. Multi Regional, SA			
ITALIAN PLASTIC			74
'SUPER GLOU' 2024 Adelaide Hills, SA			
TELLURIAN REDLINE SHIRAZ Heathcote, VIC	17	28	82
PONTING 'THE PINNACLE' SHIRAZ Barossa Valley, SA			75
HENRY & HUNTER	12.5	20.5	60
SHIRAZ CABERNET Multi Regional, AUS			
RYMILL 'THE YEARLING'			70
CABERNET SAUVIGNON Coonawarra, SA			

WHAT'S ON

COMMUNITY RAFFLE EVERY THURSDAY

win a Peter Bouchier meat tray, with raffle proceeds
going to the Cabrini Hospital Foundation

SUNDAY ROAST
\$35 rotating roast
every Sunday from 12pm until sold out

(V) Vegetarian | (VO) Vegetarian Option
(VG) Vegan | (VGO) Vegan Option
(LG) Low Gluten | (LGO) Low Gluten Option
(LD) Low Dairy | (LDO) Low Dairy Option

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.

