

MENU

(EAT & DRINK)

THE
GARDINER
HOTEL

(STARTERS & SHARING)

MARINATED LOCAL OLIVES LD, LG	11
HOUSE BREAD LDO, V, VGO	18
romesco, whipped ricotta, pine nuts	
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
blackberry, honey, fennel, evoo	
SMOKED BEETROOT TARTARE LD, LG, V, VG	19
sour cream, chives, crisps	
STRACCIATELLA LG	22
Italian XO, house focaccia	
KINGFISH CRUDO LD, LG	25
raspberry pickle, buttermilk, chive oil	
RUSTIC FRIES LD, LG, V, VGO	12
aioli	
CAULIFLOWER & CHEESE CROQUETTE V	20
sweet & sour pickled cauliflower	
KOJI LAMB RIBS LD, LG	25
local honey & coffee glaze, mayo	
CURED MEAT PLATE LDO	37
artisan cured meats, fermented tomato relish, bread & butter pickles, warm house bread	

(GRILL)

220GM HANGER LDO, LG MB3+ grain fed, NSW served medium rare	39
250GM PORTERHOUSE LDO, LG MB2+ grass fed, NSW	49
350GM 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 beer battered barra, yoghurt tartare, curry sauce, rustic fries	30
LAMB RAGU RIGATONE 12 hour lamb ragu, aged parmesan	35
CRAB & PRAWN SPAGHETTI cherry tomato, chive, lemon & bottarga	36
GEM LETTUCE SALAD LDO, LGO, VO cos lettuce, bacon, parmesan, parmesan mayo, crispy bread, egg + add chicken	26 7
MARKET SALAD LDO, LG, V, VGO crisp greens, pickled veg, salsa verde, goats cheese, puffed rice	26
TODAYS MARKET FISH see your server	42

(SIDES)

GEM LETTUCE LDO, LG, V, VGO soft herbs, lemon dressing	11
CRISPY BABY POTS LD, LG garlic, parsley	12
GRILLED BROCCOLINI LDO, LG hazelnuts, burnt butter, preserved lemon	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 & WALNUT DELICE BROWNIE sourdough ice cream, miso caramel	16
CHEESE PLATE LGO, V hard, blue & soft; sea salted crisp bread, fruit paste, crostini	39

(KIDS)

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

(COCKTAILS)

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

(NON-ALCOHOLIC COCKTAILS)

SIPPIN' PRETTY Mabel 0%, Vanilla, Passionfruit, Lemon	16
MELON DOLLAR BABY Mabel 0%, Agave, Lime, Watermelon	16

(SPARKLING)	SM	LG	BT
MR MASON SPARKLING	12.5		60
CUVEE BRUT NV Multi Regional, AUS			
MOUNT PARADISO PROSECCO NV	14		67
Murray Darling, SA			
BIRD IN HAND SPARKLING Adelaide Hills, SA			82
CHANDON BRUT NV Yarra Valley, VIC	17		82
MOET & CHANDON	27		130
IMPERIAL BRUT NV Epernay, France			
VEUVE CLICQUOT			180
YELLOW LABEL BRUT NV Reims, France			
RUINART ROSE NV Reims, France			285
DOM PERIGNON BRUT			595
VINTAGE 2013 Epernay, France			
VIVO MOSCATO Riverina, NSW	14	23	67
(WHITE)	SM	LG	BT
DOTTIE LANE SAUVIGNON BLANC	12.5	20.5	60
Multi Regional, AUS			
MILL FLAT SAUVIGNON BLANC	14.5	24	70
Marlborough, NZ			
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'			72
CHENIN BLANC Adelaide Hills, SA			
MOUNTADAM 'FIVE-FIFTY'	16	26.5	77
CHARDONNAY Eden Valley, SA			
STONIER CHARDONNAY Mornington Peninsula, VIC			82
DOM. THIERRY MOTHE	28	46	135
CHABLIS AC Burgundy, France			

(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	16	26.5	77
PARINGA ESTATE 'CORONELLA' PINOT NOIR Mornington Peninsula, VIC	18	29.5	86
AMEN BREAK CROMWELL			80
BASIN PINOT NOIR Central Otago, NZ			
ATA RANGI PINOT NOIR Martinborough, NZ			165
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	15.5	25.5	74
YARRA YERING UNDERHILL SHIRAZ Yarra Valley, VIC			230
PONTING 'THE PINNACLE' SHIRAZ McLaren Vale, SA			75
PENFOLDS ST HENRI SHIRAZ Multi Regional, SA			160
HENRY & HUNTER SHIRAZ CABERNET Multi Regional, AUS	12.5	20.5	60
HENSCHKE KEYNTON EUPHONIUM Barossa Valley, SA			135
RYMILL 'THE YEARLING' CABERNET SAUVIGNON Coonawarra, SA			70

WHAT'S ON

SUNDAY ROAST

\$38 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.

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