



GARDENS



STEAK & SEAFOOD

WELCOME

GARDENS  
STEAK & SEAFOOD

Upon ordering, please inform our staff of any allergies or dietary requirements you may have.

All care is taken when catering for special requirements. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please note that we handle products such as seafood, flour, nuts and various other produce.

**GF** Gluten Friendly   **V** Vegetarian   **VE** Vegan  
**N** Nuts   **DF** Dairy Free   **I** Imported  
**M** Mixed Source   **A** Australian

**SPICE ALERT**

Mild /   Medium //   Hot ///

Menu subject to seasonal changes

X  
STARTERS

**GARLIC BREAD**

Add cheese

Add bacon & cheese

8.5 **V**

1.0 **V**

3.0

**CIABATTA CAPRESE**

Toasted ciabatta bread topped with fresh tomato & mozzarella drizzled with sweet basil & nut pesto

13.9 **V** **N**

**KILPATRICK OYSTERS (6)**

Pacific oysters with bacon, sweet & smoky worcestershire sauce

21.9 **GF** **A**

**MORNAY SCALLOPS (4)**

Tasmanian 1/2 shell scallops topped & grilled with cheese mornay sauce & flying fish roe served on a bed of rocky sea salt

16.9 **GF** **A**

**CHICKEN SATAY**

Ginger marinated grilled chicken skewers topped with in-house satay sauce, turmeric rice & slaw

15.0 **GF** **N**

**QUEENSLAND GARLIC PRAWNS**

Sauteed lemon & garlic local prawns with double cream, blistered cherry tomatoes & parsley served with turmeric infused rice

18.9 **GF** **A**

**LEMON PEPPER SQUID**

Flash fried with a petite mango salad & tartare sauce

14.95 **GF**

**SOUTHERN FRIED WINGS**

Southern spice coated chicken wings served with a tangy ranch dipping sauce

12.95 //

**MOROCCAN LAMB SKEWERS**

Moroccan spice marinated lamb skewers served with roast capsicum, sundried tomato salsa & a yoghurt cucumber dressing

14.9 **GF** **N**

**CRISPY PRAWNS (5)**

Spring roll flake crusted prawns fried to golden brown served with a petite salad & sweet chilli sauce

14.9 **I**

**LOBSTER, PRAWN, CRAB MAC & CHEESE BITES**

Served with a pickle & smoked paprika mayo & fried onion

14.9 **I**

**PARMESAN FRIES**

Potato fries dusted with parmesan cheese & drizzled with mild jalapeno cheese sauce

8.0

\*Member Prices • Non-Member Add 10%

GARDENS  
STEAK & SEAFOOD



## HOUSE SPECIALTY

### DRY AGED STEAK

At Gardens Steak & Seafood, our steaks are aged in-house for a minimum of 30 days.

#### BENEFITS OF DRY AGING

Dry Aged Beef is a premium cut of beef aged in a temperature & humidity controlled environment. The dry aging process allows the meat's natural enzymes to break down the connective tissue, resulting in a more tender steak. The process also causes the meat's moisture to evaporate, intensifying the flavour & creating a unique taste & texture.

### SIGNATURE CUT PRIME AUSTRALIAN GRAIN FED ANGUS STEAK

65.0

Dry aged & cut in-house, cooked to your liking, served with parmesan potato gratin & truffle butter vegetables with our chef's signature sauce.

*Please ask your server for today's cut of the day*

### DRY AGED STEAK & SEAFOOD PLATTER

130.0

A

Signature cut prime Australian grain fed Angus beef dry aged & cut in-house, served with today's selection of assorted seafood & sides

*Please ask your server for today's inclusions*

*Please note wait times may apply to these items due to the size of cuts.*

## FROM THE BUTCHERS BLOCK

Our steaks are carefully sourced from the local paddocks with specialised cross breeders of the highest standards. Suppliers ensure their cattle have a minimum of 120 days being grain fed & reach a marble score between 2+ to 3+ to ensure high quality, tenderness & taste.

All steaks are oil basted, served with chips, salad & your choice of **GF** sauce  
Mushroom | Pepper | Dianne | Traditional Gravy | Truffle Butter

#### 300GR RIB FILLET

36.0

GF

#### 300GR RUMP STEAK

32.0

GF

#### 300GR SIRLOIN STEAK

32.9

GF

#### TOPPERS & EXTRAS *Available with a steak or main meal purchase*

250gr BBQ Pork Ribs

10.0

Grilled Prawn Cutlets (3)

8.0

A

Onion Rings

3.5

V

Calamari Rings (3)

5.0

I

Tasmanian Kilpatrick Oysters (2)

7.0

A

Side Salad

3.5

V

Side Chips

3.5

V

Side Sweet Potato Wedges

5.5

V

Substitute Mash & Vegetables

3.0

GF

#### Extra Sauce:

Mushroom, Pepper, Dianne, Gravy, Truffle Butter, Sour Cream

2.0

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# M A I N S

- BATTERED BARRAMUNDI** 23.5 **A**  
Battered barramundi fillets served with garden salad, chips, lemon & tartare sauce
- GINGER SCALLOPS & VEGETABLES** 26.9 **A**  
Pan seared scallops with a vegetable medley tossed in a ginger, garlic & shallot broth served with savoury rice & topped with fried vermicelli noodles
- GRILLED GARLIC BUTTER PRAWNS** 28.9 **A GF**  
Marinated & butterflied local prawns in the shell cooked on the grill served with turmeric rice, petite mango salad & dressed in garlic, lemon & parsley butter
- MARKET FISH FILLET** 29.9 **A GF**  
Roasted market fish fillet with lemon & basil risotto, blistered cherry tomatoes & sweet pea puree
- PRAWN & SQUID LINGUINI** 28.9 **A I**  
Local prawns pan flashed with squid pieces tossed with prawn bisque butter, cherry tomato, lemon, parsley, cream, squid ink linguini & topped with flying fish roe
- LEMON PEPPER SQUID** 21.9 **M GF**  
Flash fried, petite mango salad served with chips & tartare sauce
- CRISPY SKIN SALMON FILLET** 29.9 **M**  
Pan seared salmon fillet on a bed of quinoa, couscous & lentil salad, fig glaze & smoked feta
- MUSSELS A LA POMME CONCASSE** 24.9 **A**  
Australian Black mussels in the shell, cooked in aromatic tomato concasse with prawn bisque butter, fresh herbs, a touch of chilli, smoked feta & ciabatta bread
- BACON & BRIE CHICKEN SUPREME** 26.9 **GF**  
Supreme chicken breast filled with smoked bacon & brie cheese, served with blistered cherry tomatoes on a bed of creamy lemon & basil risotto
- CHICKEN SATAY (6)** 22.5 **N GF**  
Ginger marinated grilled chicken skewers topped with in-house satay sauce served with turmeric rice & slaw

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THE GARDENS  
OF  
MARRAMORRA  
ITALIAN SEAFOOD



## SALADS

### CAESAR SALAD

Baby cos, bacon, croutons, parmesan, boiled egg tossed in a creamy dressing

16.9

### ROAST SWEET POTATO RANCH SALAD

Spiced sweet potato, charred corn, mixed leaves, tomato, cucumber, carrot, cabbage with a creamy ranch dressing

16.9 **V** **GF**

### MANGO & ALMOND SALAD

Mango pieces, mixed leaves, cucumber, tomato, cabbage, spanish onion, toasted almonds & house plum dressing

17.9 **V** **GF** **N**

### Something extra for your Salad:

Beef

8.0

Chicken Skewers (2)

6.0

Local Prawns (3)

8.0 **A**



## BURGERS

*All served on a milk bun with a side of seasoned chips*

### THE SOUTHERN FRIED CHICKEN

Southern spice crispy fried chicken fillet with bacon, lettuce, tomato & lime jalapeno sauce

18.9 **V**

### ANGUS BEEF BLT

Angus beef patty, bacon, egg, lettuce, tomato, caramelised onion, cheese & onion rings

17.9



## VEGAN & VEGETARIAN TREATS

### TRUFFLE & WILD MUSHROOM RISOTTO

Black truffle & wild mushroom ragu with sweet potato, lemon risotto, basil, vegan cream & smoked feta

19.9 **V**

### VEGAN BURGER

Plant based patty, vegan cheese, lettuce, tomato, beetroot, caramelised onion & vegan aioli served with chips

17.9 **VE**

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GARDENS  
FINE & SEAFOOD



# JUST FOR KIDS

*Available for ages 13yrs & Under*

## ALL KIDS MEALS INCLUDE A DRINK & ICE CREAM

Spaghetti Bolognaise  
Battered Fish & Chips  
Chicken Popcorn & Chips  
Mini Cheeseburger & Chips

10.0



# DESSERTS

## CRAZY WAFFLE CREATION

Ask your server for today's crazy creation

10.0

## BLACK FOREST WAFFLES

Toasted waffle, crushed mixed berries, chocolate ice cream topped with whipped cream, chocolate sauce, mixed berry coulis, chocolate flakes & cherries on top

10.0

## BERRY THE HATCHET

One scoop of chocolate, strawberry & vanilla ice cream, brownie pieces, mixed berries topped with whipped cream, berry coulis & a chocolate wafer stick

10.0

## CHOCOLATE RASPBERRY DATE SPONGE

Chocolate, raspberry & date sponge cake topped with coconut grenache and buckwheat crumble, garnished with raspberry coulis & a chocolate wafer stick

9.0 **VE** **GF**

## WAFFLE, MAPLE SYRUP & ICE CREAM

7.0

## COFFEE & SLICE COMBO

10.0

## COFFEE & CAKE COMBO

11.0

Add a Scoop of Ice Cream

2.0

*Ask your server for today's ice cream flavours*

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STEAK & SEAFOOD

Sunday to Thursday  
11.30am – 9pm

Friday And Saturday  
11.30am – 10pm



#yourgreenbank

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