THE KITCHEN GARDEN GRILL Asian & Mexican Fusion

Menu

Mains

ASIAN BURRITO

Slow cooked beef in craft stout beer, green leaves, Chinese/red cabbage, carrots, coconut brown rice, fresh herbs, spiced cooked mayo and sesame sauce.

BEEF NACHOS (GF)

Half baked corn chips, pulled chipotle chicken, aioli sauce, torched cheese, fresh chili, sesame seeds and coriander.

FUSION BEEF TACO (GF) (2)

Slow cooked beef in beer, green leaves/mexlaw, chipotle sauce, pickled onions, roasted sesame seeds and coriander.

MORETON BAY BUG BURGERS

Two mini brioches with crispy bugs battered in craft beer, pickled onions, pickled Jalapenos, homemade chipotle mayo and mexlaw.

GRILLED CHICKEN, CRISPY NOODLES AND MANDARIN BOWL (GF)

Hibachi grilled chicken, orange/ mandarin,cashew nuts, Chinese/red cabbage, crispy noodles (GF), chili, sesame seeds, asian herbs, sesame soy and sweet vinegar sauce.

PATAGONIAN BEEF HIBACHI

Grass feed beef prime grilled in natural charcoal, served with chimichurri sauce and Asian Salad.

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Tapas/Entrees

SHRIMP & MANGO CEVICHE TOSTADAS
Fresh shrimp cooked in lime, mexlaw, fresh mango,
guacamole on crispy corn tortilla topped with sesame
seeds and coriander and chili.

COCONUT PANKO PRAWNS

Prawns marinated in ginger beer, wrapped in a wonton and panko coconut, served with chili lime aioli.

MORETON BAY BUG BURGERS

Mini burgers with crispy craft beer battered bugs, pickled onions, pickled Jalapenos, chipotle mayo and mexlaw.

TOTOPOS WITH GUACAMOLE

Homemade half-baked Corn Chips, spiced guacamole, fresh chili, sesame seeds and cilantro.

BEEF CHIMICHANGAS

Pressure cooked beef in crafted stout beer, served with coconut aioli.

Desserts

MOCHA CHOCOLATE MOUSSE

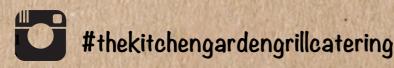
Coffee crystals chocolate pudding served with fresh strawberries and seasonal berries.

COCONUT CHURROS

.Fresh churros rolled in cinnamon, sugar and coconut, served with chocolate sauce.

AVOCADO BRULLE

Avocado Brulle with lemon drops and strawberry.



ALL MENU SUITABLE FOR VEGANS
(tofu and roasted veggies available) AND GF.
ASK THE CHEF ABOUT FOOD RESTRICTIONS, ALLERGIES AND
KIDS OPTIONS.