

NGV Garden Restaurant Lunch

Includes glass of red or white house wine or soft drink



ENTRÉE

Salmon Tartare, Cucumber Salad
Crème Fraîche

Celeriac, Apple Dressing,
Cucumber Sour Cream (VG)

DESSERT

Choux Puff, French Vanilla Crème
Pâtissière, Chocolate Sauce (V)

Crème Brûlée, Spiced Blackberry
Compote, Micro Mint (V)

MAIN

Traditional Roast, Seasonal Garnish

Red Snapper, Fermented Fennel,
Fish Coral, Spinach Hollandaise

Wild Mushroom, Potato Terrine,
Fricassée, Cultured Cashew (V, VG)

NGV catering outlets work to accommodate food allergies and intolerances, but all food is prepared in kitchens that handle allergenic ingredients. Please inform the staff of any allergies or dietary requirements.

V - Vegetarian | VG - Vegan