

THE CHANDON GARDEN MENU 2026

To begin

Bucket of Peeled Australian King Prawns 350g/700g 37/67 (GF, NF)

Mary rose sauce, lemon

Sydney Rock Oysters - Half Dozen/Full Dozen 38/68 (GF, NF)

Mignonette, lemon, hot sauce

Brioche Sliders (GFO, NF)

Prawn 16 each

lobster 26 each

Butter lettuce, dill, mayonnaise

“Popcorn” Bucket 26 (GF)

Broken prawn | buttermilk chicken | cauliflower

Remoulade, lemon

King Salmon Crudo (gf, df) 32 (GF, NF, DF)

Burnt citrus vinaigrette, cucumber, caper salsa

Mains- *All served with fries*

Southern Fried Po Boy 29 (GFO, DF, NF)

Prawn | Chicken | Cauliflower (vg)

Lettuce, tomato, pickle, lemon myrtle mayonnaise

Peacemaker “1800” 74 for 2-3 guests

Choice of Prawn | Chicken | Cauliflower (vg), lettuce, tomato, pickle, lemon myrtle mayonnaise

Cheeseburger 32 (DFO, GFO, NF)

Brisket patty, American cheese, Westmont pickles, onion, comeback sauce, potato bun

Grilled Market Fish n Chips 36 (GF, NF)

Australian market fish, summer tomato salad, cornichon mayonnaise, hot chips, lemon

Skinny Boy Bowl 29 (GF, DF, VG)

Prawn | Chicken | cauliflower (vg)

Lettuce, tomato relish, pickles, remoulade vinaigrette, finger lime

On the Side

Hot Chips – *botanical salt* 14

Onion rings – *lemon myrtle mayo* 14

Green Goddess Salad - *Cos lettuce, avocado, cucumber, green goddess dressing, herbs* 18

Watermelon & Tomato Salad - *Ouzo honey vinaigrette, marinated feta, fennel, mint* 20

Sweet ending

TJ's Pavlova – *tropical fruit, passion fruit, coconut* 18

*MENU ITEMS AND PRICES SUBJECT TO CHANGE