




GARDEN COURT RESTAURANT

Entrée

 **Freshly Shucked Oysters | 5ea/24/48**
mignonette, lemon
29/ 174 / 348 Cal


Raw Yellow fin Tuna | 26
poached chicken, tarragon cream,
lemon, and caper

 **Cape Grim Beef Tartar | 24**
onion, horseradish cream, saltbush
470 Cal

 **Spanner Crab | 26**
pickled kohlrabi, smoked roe
68 Cal

Aged Comté | 22
toasted oat, cauliflower, cured egg yolk

Artisan Charcuterie Board | 16/29
air dried and cured meats, pickled
vegetables

 **Binnorie Goats Feta Salad | 24**
roasted pumpkin, beetroot,
baby cos lettuce
140 Cal

Sides


Butter Lettuce | 11
fine herbs

Kipfler Potatoes | 13
kombu butter

Brussels Sprouts | 12
sour cream, pancetta

Shoestring Fries | 12


Main

 **Red Snapper | 39**
black radish, coastal herbs, lemon
291 Cal

Organic Chicken Breast | 40
charred parsnip, golden raisin, spinach

Byron Bay Pork Neck | 39
celeriac, walnut, mustard

Saffron Gnocchi | 31
summer tomatoes, green peas, asparagus, rocket

 **Corowa Lamb Rump | 42**
ricotta, fermented berries,
broccolini, parsnip
504 Cal

Grill

Southern Prime Tenderloin, 200g | 48
pepper crust, red wine jus

Rib Eye Cutlet, Cape Grim 300g | 49
miso mustard

Southern Plain Beef Flank | 42
mushroom, braised onion

Whole Lamb Shoulder | 105
2-4 Person
herb-lemon, garlic



De-Light promises delicious gourmet dishes composed with expert care and minimal calories.

Cheese

Jamberoo Mountain Blue, NSW
tricolor rind, complex mild blue cheese


Pyengana Clothbound Cheddar, TAS
traditional stirred curd, farmhouse cheddar

L'Artisan Mountain Man, VIC.
washed rind, organic milk

Woombye Triple Cream Brie, QLD
creamy rich white center

Two Cheeses | 18
Three Cheeses | 24
dry fruit, lavosh, nuts

Dessert

 **Raspberry and Peach | 15**
peach mousse, sponge cake,
frozen raspberry
126 Cal

Milk Chocolate | 17
milk chocolate mousse,
buttermilk sorbet, milk crisp

Blood Orange Soufflé | 16
dark chocolate anglaise

Dark Chocolate Tart | 16
caramelized hazelnut, white chocolate crisp

Soufflé is baked to order please
allow 15 minutes



Three Course | 65

Raw Yellow Fin Tuna
poached chicken, tarragon cream, lemon, caper

Byron Bay Pork Neck
celeriac, walnut, mustard

Rock Cod
sweet corn, braised leek mushroom

Raspberry and Peach
peach mousse, sponge cake,
frozen raspberry

Five Course | 90

Scallop
Jerusalem Artichokes, labna,
diakon, lemon

Aged Comté
toasted oat, cauliflower,
cured egg yolk

Rock Cod
sweet corn, braised leek mushroom

Corowa Lamb Rump
ricotta, fermented berries,
broccolini, parsnip

Milk Chocolate,
milk chocolate mousse,
buttermilk sorbet

Matching Wine
3 Course 35
5 Course 55

No further discount on menu apply