

# GARDEN BAR

## MENU

### bites/shares



|   |       |
|---|-------|
| <b>WINDSOR SEAFOOD PLATTER</b> w. oysters natural, grilled tiger prawns, grilled scallops, chilli mussels, smoked salmon, battered snapper and condiments GFO DFO | 45    |
| <b>FRESHLY SHUCKED OYSTERS</b> GF, DF   | 21/42 |
| <b>SALT AND PEPPER CALAMARI</b> w. aioli  | 18    |
| <b>BUCKET OF EXMOUTH STEAMED TIGER PRAWNS</b> w. classic cocktail sauce   | 35    |
| <b>MARGARET RIVER WAGYU SAUSAGE ROLLS</b> w. ketchup  | 16    |
| <b>JALAPENO POPPERS</b> w. lemon pepper and cream cheese  | 16    |
| <b>TRUFFLE FRIES</b> w. truffle aioli DFO   | 16    |
| <b>LAMB MEATBALLS</b> w. Espelette pepper seasoned lamb meatballs, piquillo rich tomato sauce and chargrilled sourdough   | 24    |
| <b>CHIPS</b> w. aioli or vegan mayo VO  | 13    |

### pizza

|   |    |
|---|----|
| <b>WOOD FIRED BREAD</b> w. garlic and olive oil                                       | 15 |
| <b>MARGHERITA</b> tomato, mozzarella, parmesan, basil, oil                            | 26 |
| <b>SALAME</b> tomato, mozzarella, salami, parmesan, oil                               | 29 |
| <b>4 FORMAGGI</b> mozzarella, gorgonzola, smoked cheese, cooking cream, parmesan, oil | 29 |
| <b>PROSCIUTTO</b> mozzarella, cherry tomato, rocket, prosciutto, burrata, oil         | 29 |
| <b>CAPROCCIOSA</b> tomato, mozzarella, leg ham, olive, artichoke, mushroom, oil       | 29 |
| <b>GLUTEN FREE BASE</b>   | 3  |



Pizza kitchen is in a different area of the hotel and food may not all arrive together

Please notify a staff member of any allergies or dietary requirements.  
Please be advised that there is always a risk of contamination in our kitchens as we use products such as milk, eggs, gluten, seafood, nuts, sesame seeds, we cannot guarantee a total absence of these products.

v-vegan vo-vegan option gf-fluten free gfo-gluten free option df-dairy free n=contains nuts

There is a small surcharge on all credit/debit card transactions

THE  
WINDSOR  
HOTEL  
est // 1898

## Beer

### TAP

See our fantastic selection of home brews and guest taps at the bar

### BOTTLE

|                               |      |
|-------------------------------|------|
| Canadian Club & Dry           | 12.5 |
| Corona                        | 11   |
| Magners Original              | 14   |
| Rekorderlig Strawberry & Lime | 11   |
| Peroni 0%                     | 7.5  |

## Wine

### FIZZ

|                                 |    |     |
|---------------------------------|----|-----|
| Cantina Trevigiana PROSECCO, IT | 12 | 57  |
| Mumm CHAMPAGNE, FR              | 18 | 100 |

### ROSÉ

|                          |    |    |
|--------------------------|----|----|
| Debussy Reverie ROSÉ, FR | 11 | 55 |
| Minuty M ROSÉ, FR        | 15 | 69 |

### WHITE

|                             |     |    |
|-----------------------------|-----|----|
| St Johns Crush SSB, WA      | 9.5 | 45 |
| Babich, SAUVIGNON BLANC, NZ | 12  | 51 |
| Howard Park CHARDONNAY, WA  | 13  | 60 |
| Bleasdale Pinot Gris, SA    | 11  | 58 |

### RED

|                                      |      |    |
|--------------------------------------|------|----|
| St Johns Crush SHIRAZ, WA            | 9.5  | 45 |
| Moss Brothers CABERNET SAUVIGNON, WA | 13   | 57 |
| Chain of Ponds PINOT NOIR, SA        | 13.5 | 65 |

## Cocktails



### 22 ESPRESSO MARTINI

Salted Caramel Vodka, Kahlua, Espresso

### 20 PASSIONTINI

Vanilla Vodka, Passionfruit, Pineapple, Lime

### 20 MANGO MAI TAI

Bacardi, Cointreau, Kraken, Mango, Pineapple, Almond, Lime

### 20 PEACHY KEEN

Apple Jacks, Peach, Apple, Lime

### 20 MAX'S LUSCIOUS LEMON JUICE

Limoncello, Beefeater Gin, Lemon, Cream

### 20 COCOBERRY FIZZ

Beefeater Gin, Chambord, Cranberry, Coconut, Lime, Strawberries

## Mocktails

### PINEAPPLE SANGRIA

Lyres Rum, Coconut, Pineapple, Lime

### BLOOD ORANGE BRAMBLE

Seedlip Citrus, Blood Orange, Orange, Lemon

### STRAWBERRY MOJITO

Lyres Rum, Strawberry, Mint, Lime

ALL \$15