



Top Point Main Event

From 11.30am



The Glazed Pork Belly Bites \$24.50

Pork Belly Glazed with Asian Sauce, served with Paprika Aioli, cabbage salad and fries



The Salt and Pepper Squid \$24.50

Fried Squid ring cut tossed with fresh herbs, served with cabbage salad, red chili, lemon wedges, chips and saffron aioli sauce

Tripple 'F' \$24.50

The Famous, Fish and Fries

Beer Batter Barramundi fish, served with fries, lemon wedges, tartare sauce and cabbage salad



Pan – Seared Atlantic Salmon \$28

Served with Pak Choy, beans sprout, seasonal green, twice cooked chat potato with teriyaki sauce



Grilled Barramundi \$28

Served with twice cooked potato, Pak choy, seasonal green, beansprout with lemon and herbs butter sauce



Green Papaya, Carrots, Sweet Potato Fritters \$24.50

Served with prawn cutlets, cabbage salad and Apple Cider vinaigrette sauce

Burgers & Sandwiches

The Lambwich \$24.50

12 hour slow cooked pulled lamb shoulder on sourdough with cheese, tomato, lettuce, onion jam, alfalfa aioli served with fries

The Deluxe Vegetarian Sandwich \$24.50

Grilled Haloumi, roast eggplant, roast zucchini, roast carrot, roast butternut pumpkin, house made hashbrown, cheese, tomato, lettuce, aioli served with fries

The Curried Chicken Breast Burger \$24.50

A Malaysian Curry style marinated chicken breast, tomato, lettuce, cheese, bacon and curry aioli served with fries

The Pulled Pork Burger \$24.50

12 hour slow cooked pork shoulder, tossed with house made BBQ sauce, tomato, lettuce, cabbage slaw, cheese, aioli served with Fries

(GF bun/bread option available extra \$2)

JAPANESE GARDENS
RESTAURANT FUNCTIONS CATERING

Salads

Cabbage and Haloumi Salad \$21.50

Julien white and purple cabbage, grilled haloumi, Spanish onion, carrots, toasted corn kernel, sultanas, grated goats' cheese and lemon mustard dressing
Add house made chicken schnitzel - \$7

Soft Shell Crab Salad \$24.50

Cherry tomato, fresh mix herbs, cabbage, carrots, cucumber, beansprouts, crispy eschalots, toasted corn kernel and house made namjim dressing

Lamb Kofta Salad \$23.50

Spiced Lamb minced mixed with parsley and sautéed onion, served with white and purple cabbage, Julien carrots, mint leaf, cherry tomato, cucumber and mint yogurt sauce

*Check out our other Top Point Specials menu for Soup, Quiche and House made Pie of the Day
(Ask wait staff)*

Lunch Sides

Potato wedges, sour cream and sweet chili - \$12

Fries with aioli - \$9.50

Steamed season vegetables with butter and lemon - \$11.95

Garlic Bread - \$9.50

Top Point Share Platters



JAPANESE GARDENS
RESTAURANT FUNCTIONS CATERING

The Seafood Platter \$45

Comes with Beer Batter Barramundi Fish, Salt Pepper Squid, Prawn Cutlet cooked in herb and tomato sauce, smoked Salmon, soft shell crab, chips, cabbage salad, garlic bread, tartare sauce and lemon wedges

The Roast Lamb Shoulder Platter \$65

12 hour slow cooked oyster cut Lamb shoulder, served with twice cooked chat potato, roast eggplant, roast butternut pumpkin, carrots, seasonal greens, cumin mint yogurt and lamb jus

Kids Lunch \$15.90

Napolitana pasta served with Parmesan cheese

Creamy Bacon Pasta served with parmesan cheese

Chicken nuggets - 5, served with fries and tomato sauce

Fish and chips served with fries and tomato sauce

Vegetable Spring roll – 6, served with fries and tomato sauce

Kids Chicken Schnitzel Burger served with fries and tomato sauce

Kids pulled Pork burger served with fries and tomato sauce