

Entréata

Garlic Bread	7
Cheese & Herb Focaccia	12.5
Minestra dela Pumpkina	12.5
Pumpkin soup with sour cream & chives	
French Onion Soup	12.5
Rich in flavour our french onion soup is served with a mozzarella topped garlic bread	
Minestrone Soup	12.5
Arancinni	12.5
Slicky rice balls infused with cheesey mozzarella crumb coated	
Nachos	14.5
Cream, crispy corn chips, spiced beans & tomato salsa topped with melted mozzarella	
Eggplant Formagi	14.5
Layered eggplant with Napoli sauce & mozzarella cheese	
Portabello Pesto Shrooms	14.5
Pan-fried Portabello mushrooms sauteed in garlic & herbs topped with pesto & parmesan	
Crumbed Mushrooms	14.5
Crumbed & lightly fried mushrooms with a garlic aioli dipping sauce	

Sides

Chips small	5
Chips large	9.5
Garden Salad small	6
Garden Salad large	9.5

Kids

Fish Burger & Chips	17.5
Pasta Napolitana	17.5
Fish & Chips	17.5

Kimberley Gardens is Chalav Yisrael - Kosher LeMehadrin
Under the strict supervision of Kosher Australia

MENU

pasta & gnocchi

pesci dal mare

Linguine al Salmone	28.5
Fresh linguini pasta tossed with smoked salmon & spinach topped with parmesan	
Pasta Classica	28.5
Roasted cherry tomatoes, fresh basil, baby spinach, garlic & parmesan tossed through fresh linguine pasta	
Mushroom Linguine - creamy	28.5
Creamy mushroom sauce tossed with fresh pasta	
Pesto Gnocchi	28.5
Gnocchi tossed in our home made creamy pesto bechamel sauce	
Gnocchi Napolitana	28.5
With mozzarella & parmesan cheese	
Lasagne	28.5
Layered with roasted vegetables, eggplant & cheese - parmesan with fresh garden salad	
Arabiatta	28.5
Spicy napolitana linguine topped with parmesan	
Mushroom Risotto	28.5
Hot risotto with mushrooms & herbs	
Spanakopita	28.5
Phyllo pastry layered with fetta, spinach, mozzarella & olive oil served with garden salad	
Penne Pesto	28.5
Fresh basil pesto, sundried tomato & parmesan cheese tossed through penne pasta	
Gnocchi Spinaci e Pomodoro	28.5
Gnocchi with spinach, sundried & cherry tomatoes	

Fish mains served with 2 sides: sweet potato & pumpkin mash hot chips - garden salad

Lemon & Herb Salmon	36
Pan-fried salmon fillet drizzled in a light lemon & herb dressing served with 2 sides, pesto dipping sauce & a lemon wedge	
Cajun grilled Trevally fillet	34.5
Trevally lightly coated in our famous cajun spice mix topped with sweet potato curls served with 2 sides and a lemon wedge and aioli	
Flounder	36
Crispy whole flounder pan-fried topped with house made pesto sauce served with 2 sides	
Tuscanini Barramundi fillet	34.5
Lightly spiced & perfectly cooked in with olives, lemon, capers & tomatoes served with choice of 2 side dishes	
Teriyaki Salmon Skewer	36
Stacked salmon & mushrooms served on hot risotto (sides extra)	
Beer Battered Fish & Chips	28.5
Crispy beer battered fish & hot crispy chips served with garden salad served with tartre sauce	
Mediterranean Portabello Salad	28
Portabello pesto mushroom fanned over garden salad, crumbled fetta and kalamata olives drizzled in a light dressing topped with crispy curls	

Insalate

Dolci Dessert

Caramel & Chocolate Pudding	14.5
Salted caramel & hot chocolate pudding served with ice cream & a cherry	
Cheesecake	12.5
Served with ice cream & fresh cream	
Tiramisu	14.5
Decadent espresso flavoured tiramisu served with creamy ice cream	
Lemon Curd Tart	14.5
Served with creamy ice cream & coulis	
Slicky Date Pudding	16
Decadent date pudding topped with rich caramel sauce served with ice cream	
Hot Chocolate Pudding	14.5
Served hot with vanilla ice cream	
Apple Berry Crumble	14.5
Served hot with vanilla ice cream	
Waffles	14.5
Crispy belgium waffles served with mixed berries, fresh cream and vanilla ice cream	

Beverages

Limo Nana - Lemon Mint	8
Crushed ice, lemon & fresh mint - refreshing drink to accompany your meal	
Espresso	4
Long Black	4
Latte	4.5
Cappuccino	4.5
Alfagatto - Italian Ice Coffee	7.5
Espresso shot over ice topped with ice cream	
Teas	3.5
Peppermint / Fruit / Black / Chamomile	
Soft Drink	Glass 3.5 Jug 9.5
Coke / Diet Coke / Zero / Lemonade / Lemon Squash / Pink Lemonade / Mineral Water	
Juices	Glass 4 Jug 12.5

Kimberley Gardens does not guarantee allergy free meals, this is due to the potential trace of allergens in the workplace and supplied ingredients.
Kimberley Gardens does not serve guests that are anaphylactic, Kimberley Gardens does not take responsibility for allergies and intolerances.

Kimberley Gardens
FUNCTION CENTRE & RESTAURANT
www.kimberleygardens.com.au