

GROUP DINING

2 Courses \$69 pp* (choose between entrée or dessert with a main)
3 courses \$79 pp* (choose entrée, main and dessert)

ENTRÉE

(to share)

ANTIPASTO PLATE

Assortment of cheese and charcuterie

VEGGIE PLATE

Assortment of dips with crudités, grilled veggies and marinated olives

MAIN

WINTER FRITTATA (V)

Heirloom tomato, zucchini, Ricotta, house salad and toasted sourdough,
tomato relish

GRAINS AND GREENS (VG)

Quinoa, barley, Brussels sprout, edamame, cranberries, pepitas, maple
glazed pumpkin, radicchio, and spinach with miso dressing

MISO BAKED EGGPLANT (V) (GF)

Burrata cheese, sesame seeds, mixed baby herbs, crispy inoki
mushrooms, pomegranate seeds

EDEN STYLE CLUB SANDWICH (GFO)

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce
and waffle cut chip with aged Parmesan

EDEN'S TEMPURA FISH & CHIPS

Garden salad, homemade tartare sauce, fresh lemon

DESSERT

SORBET TRIO (V)

Raspberry, Mango, Lemon

HOUSE BAKED BURNT CHEESECAKE (GF) (V)

Burnt orange caramel, salted almond, berries

DINE & WINE

MONDAY TO SUNDAY

**Includes one of the mains below, homemade
cheesecake and a glass of selected house wine
or coffee/tea**

SLOW COOKED LAMB RAGU PAPPARDELLE 40
with crispy basil, pangrattato and truffle oil

POKEBOWL (DF) 40
Green tea soba noddle, edamame, cucumber, carrot, wakame, shredded
cabbage, pickle ginger, avocado, crushed wasabi pea, roasted sesame
dressing
With Aburi Salmon and roe or spicy tofu

ANTIPASTO BOARD (2 PAX) 80
Assorted charcuterie, selection of cheese, Sicilian green olives, lavash
bread, crostini, hummus dip, membrillo, smoked salmon, mixed nuts,
Moscatell