

Small Plates

WOOD BURNING FOCACCIA 11 black butter

CRUDITÉ [gf+v+n] 16 raw + charred veggies, smoked cashew hummus

SALAD FROM THE GARDEN [gf+v] 17 radish, carrot, celery, nasturtium, champagne vinaigrette

GARDEN TOMATO BRUSCHETTA [v] 18 smoked ricotta, fresh herbs

FLUKE CRUDO [gf] 19 stonefruit, lemongrass, shallot

OCTOPUS A LA PLANCHA [gf] 24 chorizo, salsa verde

SMOKED CHICKEN WINGS 20 roasted pineapple, chili

BANH MI BAGUETTE 20 burnt ends, pâté, carrot slaw, cilantro



HALLOUMI [gf+v] oregano, our honey, chimichurri

PRAWN [gf+s] head jus, furikake

LAMB [gf] parsley, feta, sumac

PORK BELLY [gf] coconut, smoked carrot

BEEF [gf+n] harissa, pistachio, mint

large Plates

SALT-BAKED CELERY ROOT [gf+v+n] 28 mushroom, brown butter hazelnut

BLACK BASS [gf] 39 soft herbs, green olive, lemon, burnt cream

FIRE-ROASTED SEAFOOD [gf+s] 47 half lobster, mussels, clams, corn, potato, garlic butter

LAMB LOIN 54 garden fregola, charred beans, jus

BONE-IN 54OZ RIB STEAK [gf] market price cooked over embers, cipollini onion, potato

Smoked Meat 34

choice of meat, house pickles, corn bread

BRISKET PORK RIBS JERK CHICKEN

Sides

GARDEN PICKLES [gf+v] 6

CORN BREAD [v] 8 smoked honey butter

CHARRED CARROTS [gf+v+n] 13 spiced nuts

GRILLED BEANS [gf+v] 12 halloumi cheese, dukkah

SALT-BAKED CELERIAC [gf+v] 14

FIRE-ROASTED CORN [gf+v] 15 vegemite butter

Crystal Springs Resort champions bee awareness through engaging guest activities, educational seminars and art projects. A recent impactful initiative involved a collaboration with acclaimed artist Matt Willey from The Good of the Hive. Mr. Willey's magnificent bee mural now adorns the ceiling of our Chef's Garden. This piece is part of his ambitious art project, which highlights the global plight of bees and how we can contribute to their well-being.



Vegetarian — [v] Gluten Free — [gf] Contains Shellfish — [s] Contains Nuts or Seeds — [n] Chefs Garden is an open fire kitchen and lacks many of our standard kitchen tools - please no modifications. A 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.



Cocktails

JERSEY HEIRLOOM 18 absolute vodka, laird's applejack, lavender, lemon

BLOSSOM SPRITZ 18 ketel one botanical peach & orange blossom, cointreau, aperol, prosecco

PLEASED BEES 18 the botanist gin, chamomile vermouth, lemon, honey

CUCUMBER COLLINS 18 hendrick's gin, cucumber, lime, club soda

STRAWBERRY SUNSET 18 patron reposado, strawberry agave, lime

BEE SMOKER 18 union mezcal, pamplemousse, lime, fever-tree grapefruit soda

HONEYED BREEZE 18 brugal 1888 rum, honey, mint, lemon, club soda

GARDENER'S SAZERAC 18 sagamore rye, fennel syrup

SMASHED 18 maker's mark 46, berry preserve, rosemary, lemon, fever-tree ginger beer

ngpia

BOTANICAL SANGRIA 19 red or white one, pamplemousse liqueur, ketel one botanical grapefruit + rose, lillet blanc, triple sec

Zow A13'V

LIGHTLY BUZZED TONIC 18 dandelion wine, lemon, honey, tonic

free Spirited

FLORAL SPRITZ 18 ritual zero proof aperitif alternative, lavender, local sparkling tea

BUMBLEBEE 16 ritual zero proof gin alternative, lemon, honey, tonic

Beer on Tap

ALIAS BREW WORKS 9 POLLINATOR

eep: Bottles + Cans

FARMER'S LAGER 9 ALIAS BREW WORKS SCOOTER PALE ALE 9 HOPNOTIC IPA 9 HAZE FOR HORSES IPA 12 ATHLETIC BREWING N/A

LAGER OR IPA 9

WINE

rapkling

PROSECCO 12 - 44 bisol, jeio, brut, nv, italy

PINOT GRIGIO 14 — 52 sun goddess, ramato, friuli-venezia giulia, italy

SAUVIGNON BLANC 12 - 44 frenzy, marlborough, new zealand

CHARDONNAY 14 — 52 the calling, sonoma coast, california

BLEND [organic] 14 — 52 peyrassol, la croix, côtes de provence, france

Ked

PINOT NOIR 12 — 44 mas la chevalière, languedoc-roussillon, france

SANGIOVESE-CABERNET SAUVIGNON BLEND [organic] 14 - 52 volpaia, citto, tuscany, italy

MALBEC [organic] 14 — 52 escorihuela 1884, single vineyard, mendoza, argentina

CABERNET SAUVIGNON 15 - 56 chasing rain, red mountain, washington

BLEND [organic] 18 — 68 harvey & harriett, san luis obispo county, california