



J A R D I N G R I L L

To start

Cold Cuts plater with honey pickles & woodfire bread \$32
San Daniel (Italy)
Chorizo salami (Spain)
Jambon de Bayonne (France)
Wagyu Bresaola (Australia)

Selection of Cheese

50g per single portion \$15
Three tasting cheese \$35
Five tasting cheese plater \$65

All cheese come with baguette, olive oil wafer crackers, poached fruit and seasonal relish

Pico Affine – Perigold, France, semi- soft cheese, pasteurized goat’s milk

Over the moon triple cream brie – Putaruru, New Zealand, soft cheese, pasteurized cow’s milk

Comte 12 month – Franche- comte, hard cheese, raw cow milk

Gorgonzola piccante Dop - Lombardy, Italy, Compact and crumbly, pasteurized cow milk

Winsam farm Cheddar – Kerikeri, New Zealand, hard cheese, sheep milk

Entrées

<i>French Sturia Vintage Caviar 15g Served with lemon crème fraiche</i>	\$135
Ora king salmon cured in light house gin, tonic gel, pickled lemon, dill cream, cucumber, coriander	\$28
Smoked pork hock terrine, duck liver, toffee parsnip, pear, <i>cumin, brioche toast</i>	\$26
Japanese Hokkaido Scallops seared, chorizo, cauliflower, ginger, yuzu, lemongrass veloute	\$28
<i>Eggplant cooked on wood fire, yellow miso glazed, wheat farro, rose blossom, fermented garlic, sour labneh, zaatar</i>	\$24

Wood fired grill

Study of beef

Eye fillet – incredibly tender and succulent cut.

Sirloin steak– the tender sirloin has a fine grain and an exterior of fat along one side.

Scotch fillet – A flavorsome cut and is prized for its marbling and fat.

Rump steak – also known as hanger steak and is a cut of beef steak prized for its flavor

Savannah Angus Pasture fed

Rib eye on bone 500g \$60

Prime Angus Pasture fed

Eye fillet 200g \$40

Wakanui Blue Grain fed

Rump 300g \$36

Sirloin 350g \$54

New Zealand Wagyu Grass fed MBS3

Scotch 250g \$69

Japanese Wagyu Kagoshima A5

Scotch 150g \$180

1st class Lamb

Lamb rack 250g \$56

Wild Game

Kangaroo rump 200g \$42

Venison rump 200g \$42

For two or more to share

Please allow 45mins cooking time

Chateaubriand 500g \$95

Savannah angus T-Bone 1kg \$135

Served with 2 side and 2 sauce of your choice

Sauces	Compound butter
Chimichurri	Blue cheese
Miso Béarnaise	Café de paris
green pepper Jus	anchovy & garlic

extra sauce \$2.50

All Protein cuts cook on woodfired grill with NZ manuka wood

Pasture-raised animals receive a significant portion of their nutrition from organically managed pasture and stored dried forage

grain-fed animals received (mostly) an unnatural diet based on corn and soy during the latter part of their lives

Mains

Line caught market fish Steamed, charred prawns, summer sweetcorn nage, wood fired smoked tomatoes, basil \$40

Pork belly cooked on rotisserie, pineapple fondant, apricot, black pepper, sage and bacon marmalade, chicory \$38

Sweetcorn risotto, zucchini, confit red pepper, goat cheese mousse, macadamia, burned butter \$32

Wood fire grilled cauliflower, eschallots, capers, chilli, preserved lemon, almond, mint \$28

Side

Garden Leaf salad, apple vinegar \$ 10

Variation of Heirloom tomatoes, Confit peaches, almond, grana Padano \$12

Chargrilled summer sweetcorn on cob, chilli, whipped anchovy and basil butter \$12

Sautee broccolini, pine nut, goat cheese feta \$12

Roasted portabella mushroom, garlic, rosemary pangritata \$12

Hand cut fries, garlic aioli \$10

Dessert

Summer Garden / Jardin d'hover

Flavor of passionfruit and Yuzu, dark chocolate streusel, passionfruit cocoa butter, yuzu gel, vanilla bean sable with pineapple sorbet \$18

Valrhona Ivore and banana

Valrhona white chocolate mousse, banana sponge, dark chocolate, brown butter sable, caramelized banana, peanut and dulce de leche ice cream \$18

Summer strawberry mousse cake

Strawberry mousse, mixed berries compote, milk chocolate feuilletine, elderflower, mint sorbet and fresh strawberry \$18

Selection of sorbets of the day (3 scoops)

\$16