

FARTHER'S DAY FEAST

BUFFET

SEAFOOD

Local oysters
Smoked & cured salmon
Hot smoked NZ Kahawai
NZ green lip mussel
Steamed tiger Prawns

SALADS

Ricotta cheese, tomato, aged balsamic
Mixed green salad, balsamic dressing
Israeli cous cous, beetroot, pistachio,
feta cheese, zaatar
Savoy cabbage, coriander, peanut,
apple & soy dressing
Tomato gazpacho with basil & pepper

CHARCUTERIE

Prosciutto di San Daniele
Chorizo salami (Spain)
Sopressa Alpina (Italy)

CHEESE

Brie
Blue
Cheddar

HOT STATION

Baked chicken drums with
lemongrass, peanuts
Baked winter root vegetables with
maple, garlic & rosemary
Chargrilled broccoli with chili, sherry
& anchovy butter

MAIN COURSE

PAN FRIED MARKET FISH

with kalamata olive, eggplant & tomato caponata, broccoli & garlic
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ANGUS RUMP 150G (COOKED MR)

Hand cut fries & sauce bearnaise

TRUFFLED MUSHROOM RISOTTO

with mascarpone, basil & parmesan

PORK RAGOUT

Vegetables & hand cut fettucine, basil

DESSERTS

Lemon meringue tart

Salted caramel panna cotta

Berry mousse

Raspberry and chocolate entremet

Seasonal meringue

Fresh fruit skewers

Sunday Brunch is \$49 per person (food only) and includes the buffet and one main course per person.
Accor Plus card holders are entitled to 20% discount (food only),
applicable for the whole table.

DRINK SPECIALS

**FREE-FLOW PROSECCO , MIMOSA,
RED/WHITE WINE OR BLOODY MARY**

\$29 PER PERSON

BEERS

PANHEAD SUPERCHARGER

\$11

STEINLARGER PURE (DRAFT)

\$10

LITTLE CREATURES PALE ALE

\$10

WINE

THE GRAYLING, SAUVIGNON BLANC

Glass \$8/ Bottle \$37

THE GRAYLING, PINOT NOIR

Glass \$8/ Bottle \$37

STRONGER

WHISKEY

JAMESON \$11

GLENFIDDICH 12YO \$15

GLENLIVET 15YO \$16

*Jardin Grill complies with the Sale and Supply of Alcohol Act 2012 and enforce responsible consumption of alcohol by all our guests. Guests will not be served more than one beverage at a time as part of the bottomless brunch package. We offer non-alcoholic beverages and food at all times and will remove any intoxicated persons from the premises.