



JARDIN GRILL

Set Menu

2 course menu \$55

3 course menu \$65

Spiced Pumpkin and Curry Soup, house bread	23
Market Fish Ceviche, prawn, coconut, coriander, chilli, avocado, shallot	26
Buffalo Mozzarella, basil pistou, jamon serrano, endive, balsamic	24
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Pork Belly Cooked On Rotisserie, saffron, honey, pear, pine nuts, olive, prunes	38
Parmesan Risotto, chargrilled cauliflower, kale, goat cheese, walnut beurre noisette	36
Fire Grilled Line Caught Market Fish, prawns, capers, macadamia, smoked tomato	38
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Peanut Butter Chocolate Bar, salted caramel ice cream	18
Autumn Apple, vanilla, cinnamon, chocolate, apple vinegar caramel	19
Single Cheese, house preserve, fruits, crackers	18

Wood Fired Grill

All Protein cuts cooked on wood fired grill with NZ Manuka wood

Savannah Angus Pasture fed Rib eye on bone 500g	60
Prime Angus Pasture fed Eye fillet 200g	42
New Zealand Firstlight Wagyu Grass fed MBS3 Scotch 250g	69
Japanese Wagyu Kagoshima A5 Scotch 150g	180
First Class Lamb Rack 250g	56

All protein served with 1 side and 1 sauce of your choice

For two or more to share Please allow 45mins cooking time

Chateaubriand 500g	95
Served with 2 side and 2 sauce of your choice	

Sauces or Compound butter

Chimichurri, café de paris, green pepper jus, anchovy & garlic

extra sauce \$2.50

Garden Salad, apple vinegar	10
Roasted Carrots, honey, cumin, goat cheese	12
Chunky Fries with aioli	10
Portobello Mushroom, garlic, rosemary	12

*Please inform our Ambassadors if you have any food allergies or dietary requirements