



JARDIN GRILL

Set Menu

2 course menu \$55

3 course menu \$65

Pumpkin Velouté, amaretto, pork crackling, apple, white truffle oil	24
Crudo of Market Fish, cream fraiche, preserved kimchi, radish, hazelnut, mint	26
Wood Fired Grilled Ocean King Prawns, red harissa, capsicum, yogurt, artichoke crisp	26
Torched Steak on brown butter brioche, aged whisky, cheddar cheese, burned onion	26
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Pork Belly Cooked on Rotisserie, tamarillo, charred leek, 5 spices master sauce	38
Fire Grilled Line Caught Market Fish, squid, mussel, lemon grass, chives velouté	38
Navarin of Lamb Ribs, winter vegetables, haricot bean, marjoram, dijon mustard	38
Wood Fire Grilled Cauliflower Steak, flame raisins, green zhug, almond cream	32
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"Caramel & Honey", malt, caramelised almond, wild bush honey ice cream	18
Black forest, Valrhona Guanaja 70%, kirsch, green moss, smoked cherry	18
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
Wakanui Blue Grain fed Sirloin 350g	55
Japanese Wagyu Kagoshima A5 Scotch 150g	180
First Class Lamb Rack 250g	56
Wild Game Kangaroo 200g	45
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 Served with 2 side and 2 sauce of your choice	95
Sauces or Compound butter	
Chimichurri, green pepper jus, blue cheese butter, anchovy & garlic butter	
extra sauce \$2.50	
Garden Leaf Salad, apple vinegar	10
Roasted Beetroot, goat cheese, walnut, aged balsamic	12
Sautee Winter Greens, lemon, chorizo butter	12
Rustic Chunky Fries, garlic aioli	10
Portobello Mushroom, garlic, rosemary	12

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