



J A R D I N G R I L L

**Set Menu**

2 course menu \$55  
3 course menu \$65

Crudo of Market Fish, truffled green olive, pistachio, radish, shiso	26
Seared Japanese Hokkaido Scallops, red harissa, semi-dried tomato, basil pesto	26
Black Pudding, prawn and white bean crumble with wild garlic crust	26
Fermented Mandarins, whipped house made ricotta, walnut butter and witlof salad	26
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Pork Belly Cooked on Rotisserie, pineapple, smoke apple confiture, pickled onions	38
Fire Grilled Line Caught Market Fish, butter beans in smoked chilli oil, mussels, chives velouté	38
Rotisserie of Lamb Navarin, spring vegetables, haricot bean, marjoram, dijon mustard	38
pork belly ragù, saffron-infused hand cut pappardelle, shaved Grana Padano, basil	36
Spring Risotto, asparagus, broccoli, kale, goat cheese, walnut, beurre noisette	32
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"Coffee & Almond", vanilla mascarpone, chocolate sponge, amaretto, espresso	18
Wood Fire Lychee, lemongrass and lime granita, rose jelly, kaffir lime curd	18
Single Cheese, house preserve, fruits, crackers	18
Wood fired Apple, red wine, almond crumble, dark chocolate, vanilla	18

**Wood Fired Grill**

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

<b>Savannah Angus</b> Pasture fed Rib eye on bone 500g	60
<b>Prime Angus</b> Pasture fed Eye fillet 200g	42
<b>New Zealand Firstlight Wagyu</b> Grass fed MBS3 Scotch 250g	69
<b>Wakanui Blue</b> Grain fed Sirloin 350g	55
<b>Japanese Wagyu Kagoshima A5</b> Scotch 150g	180
<b>First Class</b> Lamb Rack 250g	56
<b>Wild Game</b> Kangaroo 200g	45
All protein served with 1 side and 1 sauce of your choice	
<b>For two or more to share Please allow 45mins cooking time</b>	
<b>Chateaubriand</b> 500g Served with 2 side and 2 sauce of your choice	95
<b>Sauces or Compound butter</b>	
Chimichurri, green pepper jus, blue cheese butter, café de Paris butter	
extra sauce \$2.50	
<b>Iceberg Lettuce</b> , radish, smoked paprika crème fraiche, almond and toasted seeds	12
<b>Pomodoro Salad</b> , tomato, sourdough, basil and crispy curry leaf	12
<b>Sauté Asparagus</b> , chorizo butter, almond	12
<b>Rustic Chunky Fries</b> , garlic aioli	10
<b>Portobello Mushroom</b> , garlic, rosemary	12