



JARDIN GRILL

Set Menu

2 course menu \$59

3 course menu \$69

Tomato and strawberry gazpacho, smoked salmon, avocado, black pepper, basil	26
Crayfish roulade, crab mayo, salted salmon caviar, cucumber, green apple, soft herb	28
Wood fired merino lamb rib pepper crusted, garlic labneh, lemon, parsley	26
Chargrilled summer greens, buttermilk ranch, basil pesto, preserved cerignola olives	26
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Pork Belly Cooked on Rotisserie, slow roasted apricot, lychee confiture, Vietnamese mint	40
Fire Grilled Market Fish, summer sweet corn nage, tomato, chilli butter beans, confit garlic, basil	40
Wood fire grilled Venison loin, mushroom duxelles, pickled shittake, saffron poached pear, mixed summer berry	40
Aged Parmesan risotto, wood fire grilled courgette, whipped goat cheese, walnut, beurre noisette	34
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Strawberry and basil, strawberry cream, black pepper, dark chocolate, lemon sorbet	18
Wood Fire Lychee, lemongrass and lime granita, rose jelly, kaffir lime curd	18
Single Cheese, house preserve, fruits, crackers	18

Wood Fired Grill

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

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

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

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 Choice Lamb Rack 250g	56
Wild Game Kangaroo Rump 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	95
Served with 2 side and 2 sauce of your choice	
Sauces or Compound butter	
Chimichurri, green pepper jus, blue cheese butter, café de Paris butter	
extra sauce \$2.50	
Iceberg Lettuce , radish, smoked paprika crème fraiche, toasted seeds	12
Tomato and green bean salad , red onion, whipped feta	12
Summer sweetcorn , chorizo butter, almond, basil	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