



JARDIN GRILL

**COLD CUTS 38**

Coppa Stagionata (Italy), Carchelejo Jamon Serrano (Spain), house honey pickles, wood fired bread,

**CAVIAR**

Lemon crème fraiche, Melba toast

\*FRENCH STURIA VINTAGE 15g 155

MT COOK SALMON IKURA 45g 80

**SNACKS**

**HOUSE BRIOCHE 4 ea**  
Truffle butter

**OYSTER 6 ea**  
Cava rosé mignonette

**LAMB RIB 9 ea**  
Gochujang glazed, pepper, kale kimchi

**OCTOPUS SALAD 14**  
Peruvian lime salsa criolla

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**RAW FISH 28**

pickled daikon, ponzu dressing, horseradish, citrus

**WILD MUSHROOM & MISO BROTH 28**

Herb gnocchi, confit tomatoes, pickled shiitake

**HOUSE MADE BEEF SAUSAGE 30**

Sauce soubise, jalapeno, granny smith, spring onion

**SMOKED BEETROOT CARPACCIO 26**

Stracciatella, blackcurrant, truffle oil

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**PORK BELLY 45**

Cooked on wood fire rotisserie, poached apple, star anise, pecan, baby cos

**YELLOW BELLY FLOUNDER 42**

Fire grilled whole fish, fermented njuda butter, charred lemon, soft herbs

**VENISON LOIN 45**

Wood fire grilled venison loin, beetroot, pear, mushroom, pickled berries, cognac jus

**BROCCOLI 38**

Charcoal grilled, tahini risotto, hazelnut, grana padano, lemon oil

**\*Not applicable for any discount or special offer**

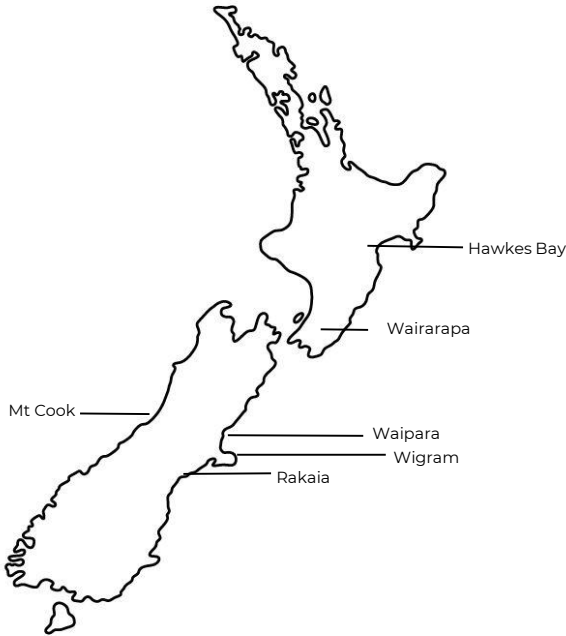
We welcome any and all dietary requirements and allergies. Please do note that although we will do our best to meet these requirements, there can never be a 100% guaranteed.



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## WOOD FIRED GRILL

Served with your selection of a side and a condiment  
All protein cooked on wood fired grill with **NZ Manuka & Apple Wood**



**SALMON STEAK BONE IN** 230g | 45  
Mt Cook Alpine

**EYE FILLET** 200g | 45  
Pasture-raised Prime Angus

**SIRLOIN** 350g | 49  
Pasture-raised Prime Angus

**LAMB RACK** 250g | 60  
First Choice Lamb

**PORK SIRLOIN** 300g | 60  
Whitehart Kurobuta, free farmed Berkshire pig

**RIB EYE ON BONE** 500g | 69  
Pasture-raised Savannah Angus

**\*PICANHA CUT** 250g | 89  
NZ Wagyu, Black Origin 360-420 days grain-fed MBS 6-7

**\*KAGOSHIMA A5 SCOTCH** 150g | 180  
Japanese Wagyu

### SIDES

Iceberg lettuce, ranch dressing, pink onions,  
pomegranate 14

Asparagus, fermented "fuyu" butter, spring  
onion oil 14

New season tomato salad, red onion, sumac,  
pine nut, basil 14

Jersey Benne potatoes crushed, butter milk,  
chives, shallots 14

Portobello mushroom, garlic, rosemary 14

### FOR TWO OR MORE TO SHARE

Served with 2 sides and 2 condiments  
(Please allow 45 minutes cooking time)

**CHATEAUBRIAND** 500g | 110

### CONDIMENTS

Café de Paris butter

Green chimichurri

Wicked butter

Miso & pink pepper jus

**Extra condiment 3 each**

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DESSERTS

TRIPLE VALRHONA CHOCOLATE 25

Chocolate mud cake, grand marnier, cherry, cocoa nibs, salted caramel, mixed berry jelly

BLUEBERRY & YOGHURT 21

Yogurt mousse, blueberry, hazelnut sponge, ivory white chocolate, yoghurt granita

MATCHA & SEA SALT MACAROON 23

Jivara milk chocolate, salted caramel, kaffir lime, orange, lime jelly, matcha sorbet

SELECTION OF CHEESE

olive oil wafer crackers, poached fruits, house relish

50g SINGLE PORTION 21

THREE CHEESES 42

Mahoe Very Old Edam - Kerikeri, NZ - Mild, fruity flavor, smooth

Grinning Gecko Brie - Whangarei, NZ - Creamy & soft, handmade from organic milk straight from farm

Comté 12 Months - Franche-Comté, France - Hard cheese, raw cow milk

Gorgonzola Piccante DOP - Lombardy, Italy - Compact & crumbly, pasteurized cow milk

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DESSERT & FORTIFIED WINE

	60ml	Btl
SAUVIGNON SEMILLON <b>2018 · Garonnelles 'L. Lurton et Fils'</b>	18	97
375ml · Sauternes · Bordeaux · FRA		
MUSCAT <b>NV · Yalumba 'Museum' · Fortified</b>	16.5	88
375ml · Victoria · Australia		
NOBLE S. BLANC <b>2018 · The Ned</b>	14	69
375ml · Marlborough · NZ		
FURMINT <b>2015 · Tokaj Oremus '3 Puttonyos'</b>		229
500ml · Tokaj · Hungary		
BOTRYTIS RIESLING <b>2017 · Hans Herzog</b>		383
750ml · Marlborough · NZ		

PORT & SHERRY

	60ml	Btl
TAWNY PORT <b>Graham's 20 years</b>	25	274
750ml · Porto · Portugal		
FINE TAWNY PORT <b>Sandeman</b>	14	159
750ml · Porto · Portugal		
TAWNY PORT <b>Taylors 10 years</b>	17	166
750ml · Porto · Portugal		
SHERRY <b>Valdespino 'El Candado'</b>	15	80
375ml · Jerez · Spain		

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