



J A R D I N G R I L L

English Test Week 3 Platter Offer

The Butcher Board

\$159 per platter

Served with baby carrots, broccolini, chunky fries

300gm pork belly with grilled apple
400gm 55-day handpicked flank steak with chimichurri
300gm sirloin with cognac jus

Lumina Lamb Oyster Shoulder Roast

\$129 per platter

Moroccan smoked lamb leg
Harissa
Duck fat confit carrots
Zucchini & apricot
Dukkah & crispy chickpeas

JG's Gourmet Sausage Platter

\$89 per platter

Korean pork sausage with tofu, cannelloni, mung bean broth
English beef sausage with smoked potato mash
Greek lamb sausage with cassoulet

We're passionate about food, our meals are made with high-quality ingredients.

However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the hotel or restaurant management or the Head Chef and we will endeavour to meet your requests.