



JARDIN GRILL

New Year's Brunch Menu

1ST JAN 2025 - \$159 PER PERSON (11.30-2PM)

Unlimited coffee/tea/juice selection

Bread Station

Rosemary and sea salt focaccia

Baguette

Sourdough

Butter medallion

Beetroot hummus, pesto, and babaganoush, aged balsamic, EVOO (VG)

Cold Section

Home-grown smoothies (3 types)

Plain Greek yogurt with toppings

Coconut-chia pudding (VG)

Bircher muesli

Seafood Bar

Oysters, mignonette sauce, lemon, Tabasco

Poached tiger prawns with gribiche sauce

NZ green-lip baked mussels

Smoked salmon

Jardin Grill Grazing Board

(House-made pickled vegetables, radishes, cornichons; cheese-stuffed pimentos, pickled onions; pear-saffron relish, fig chutney, fresh fruits and berries, nuts and seeds, quince jelly, assorted crackers)

Shaved ham

Salami

Pastrami

Kapiti Brie

Kikorangi blue

Port wine cheddar

Garlic cream cheese

Salad Station

Garden salad with homemade dressing

Watermelon, feta, and mint salad

Italian potato salad

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.

GF | Gluten Free, V | Vegetarian, DF | Dairy Free, VG | Vegan



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Hot Station

Pancakes with whipped butter & maple syrup
Corn fritters and grilled halloumi (V)
Warm root vegetables, maple syrup, toasted almonds (VG)
Angus sirloin with jus
Garlic-rosemary roast potatoes

Sweet Selection

Friands
Madeleine
Mini lemon meringue
Fruit kabob and marshmallows with chocolate dip
Macaron

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