



J A R D I N G R I L L

\$39 TWO COURSE | \$49 THREE COURSE

\$25 MAIN COURSE ONLY

\$16 ENTREE OR DESSERT

Shaved fennel and cabbage salad, prosciutto,
grana Padano, white balsamic, mint

Or

Crudo of market fish, truffle green olive,
pistachio, radish, red shiso

Or

Steamed Green lips mussel with bacon, tomato,
chilli oil, coriander and crispy shallot

Or

Heirloom Tomatoes, buffalo mozzarella, wasabi
mascarpone, basil, sherry vinegar

Pan Seared Angus Sirloin 200g, chunky chips,
café de Paris butter

Or

Fish of the Day cooked in "crazy water",
asparagus, garlic aioli, basil

Or

Grilled Marinated Chicken Thigh, turmeric
potatoes in rasam broth, coriander

Or

Pork Belly Ragù, saffron-infused hand cut
pappardelle, shaved Grana Padano, basil

Or

Spring Risotto, broccoli, asparagus, Grana
Padano, burnt noisette, kale chip

Cheese of the day, preserve, crackers

Or

Petite four of the day

Or

Chocolate opera cake, vanilla ice cream

Add Sides

Hand cut fries, tomato sauce \$10

Iceberg Lettuce, radish, smoked paprika crème
fraiche, almond and toasted seeds \$10