



J A R D I N G R I L L

## À la Carte or Prix Fixe

2 Course Menu 69 | 3 Course Menu 79  
Entrée 30 | Dessert 25

<b>24hr slow cooked wagyu beef brisket</b> , sauce mole, almond, pickled carrot, baby onion, mint, parsley	
<b>Crudo of market fish</b> , furikake, tofu puree, kombu, persimmon, spring onion chips, gochugaru oil	
<b>Crayfish Bisque</b> , crab, lemongrass, brandy gelee, pickled radish, cucumber, elderflower	
<b>Wood roasted kumara</b> , ginger caramel, goat's milk feta cheese, sour cabbage, dukkha spices	
<b>Pork Belly Cooked on Rotisserie</b> , braised cabbage, tamarillo, citrus, apricot preserve	46
<b>Fire grilled Market fish</b> , squid, prawn, saffron potato, chorizo, sour capsicum, almond pistou, broth	47
<b>Braised duck leg with spices</b> , banana shallots, pomegranate, coriander, silverbeet, smoked celeriac	48
<b>Spelt, barley, &amp; squash risotto</b> , Jerusalem artichoke, goat's cheese mousse, sage burnt butter, almond	40
<b>'Banana &amp; Tonka'</b> Guanaja 70% mousse, yuzu gel, caramelised banana chips, tonka sponge, white chocolate ganache, tuile biscuit, tonka ice cream	
<b>'Coffee &amp; Date'</b> Coffee panna cotta, sticky date sponge, butterscotch, poached pears, caramel popcorn, walnut streusel, cinnamon ice cream	
<b>Single Cheese of the day</b> , 80g, house preserve, fruits, crackers	
<b>House ice cream or sorbets</b> by the scoop 6, trio 18	

## Wood fired Grill

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

**Pasture-Raised** receive a significant portion of their nutrition from organically managed pasture and stored dried forages  
**Grain-Fed** receive (mostly) an unnatural diet based on corn and soy during the latter part of their lives

<b>Savannah Angus</b> , Pasture-raised Rib Eye on bone 500g	65
<b>Prime Angus</b> , Pasture-raised, Eye Fillet 200g	45
<b>New Zealand Firstlight Wagyu</b> , Grass-fed MBS3, Scotch 250g	69
<b>Wakanui Blue</b> , Grain-fed, Sirloin 350g	59
<b>Japanese Wagyu</b> , Kagoshima A5, Scotch 150g	180
<b>First Choice Lamb</b> , Lamb Rack 250g	58
<b>Wild Game</b> , Kangaroo Rump 200g	45

Served with your selection of a side and a condiment

<b>Chateaubriand 500g</b> , to share	105
Served with your selection of two sides and two condiments	
Please allow 45 minute cooking time	

### Condiments

Café De Paris Butter  
Blue Cheese Butter  
Chimichurri  
Green Peppercorn Jus

Extra Condiment  
\$2.5 ea

### Sides

<b>Iceberg Lettuce</b> , radish, smoked paprika crème fraiche, toasted seeds	14
<b>Winter couscous salad</b> , root vegetables, chickpeas, saffron, yogurt, coriander	14
<b>Roasted Brussels sprouts</b> , black garlic, tahini and caraway	14
<b>Portobello mushroom</b> , garlic, rosemary	14
<b>Rustic chunky fries</b> , garlic aioli	12

The Jardin Grill team welcomes 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% guarantee, due to the open-plan layout of the kitchen.