



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

**Aged prime Angus beef tartare**, confit egg yolk, bacon fat, soy jelly, kawakawa mayo, melba toast

**Crudo of market fish**, pickled octopus, blood orange, radicchio, pink peppercorn, dashi vinegar

**Hokkaido scallops seared**, smoked cauliflower, 'nduja, roasted peppers, fenugreek

**Wood roasted grilled eggplant**, glazed with yuxiang, shiitake XO sauce, asparagus, chives

**Pork belly cooked on rotisserie**, poached apple, limoncello, candied mango, mint, horopito jus 49

**Line caught fish seared**, lemongrass, burned corn & leek nage, smoked mussels, marinated tomato, basil 49

**Firstlight Wagyu beef cheek**, confit carrot, pickled shiitake, lemon gremolata, bordelaise sauce 49

**Chargrilled half broccoli**, onion jam, blue cheese dressing, hazelnut, elderflower 40

**'Magic mushroom'** Choux filled with white chocolate, walnut dacquoise, walnut sponge, green moss, ginger & lemon jelly, pear vodka sorbet

**'70% Valrhona dark chocolate tart'** Blackberry ganache, summer berries, lemon, pistachio, champagne & hibiscus sorbet

**Single cheese of the day**, 70g, house preserve, fruits, crackers

**House ice cream or sorbets** by the scoop 6, trio 18

## Wood fired Grill

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

**Savannah Angus**, Pasture-raised rib eye on bone 500g 65

**Prime Angus**, Pasture-raised, eye fillet 200g 45

**New Zealand first light Wagyu**, Grass-fed MBS3, scotch 250g 69

**Wakanui blue**, Grain-fed, sirloin 350g 60

**Japanese Wagyu**, Kagoshima A5, scotch 150g (Not applicable for any discount or special offer) 180

**First choice lamb**, Lamb rack 250g 58

**Wild Game**, Kangaroo rump 200g 45

**Whitehart Kurobuta**, Free farmed Berkshire pig, pork sirloin 300g 60

**Mt Cook Alpine salmon**, Salmon steak bone in 230g 45

**New Zealand Wagyu**, Black origin 360-420 days grain fed MBS 6-7

**Picanha (rump cap)** 250g (Not applicable for any discount or special offer) 65

**Bavette** 250g (Not applicable for any discount or special offer) 89

**Chateaubriand 500g**, to share 105

Served with your selection of two sides and two condiments

Please allow 45 minute cooking time

### Condiments

### Sides

Café de Paris butter **Iceberg lettuce**, radish, smoked paprika crème fraiche, toasted seeds 14

Blue cheese butter **Tomato**, confit strawberry, almond, basil, parmesan croute, panzanella dressing 14

Chimichurri **Chargrilled asparagus**, bacon crumb, black garlic aioli, dukkha spices 14

Green peppercorn jus **Portobello mushroom**, garlic, rosemary 14

Extra condiment 2.5 ea **Rustic chunky fries**, 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.