



JARDIN GRILL

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

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

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

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

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

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.