



JARDIN GRILL

**COLD CUTS 38**

Coppa Stagionata (Italy), Carchelejo Jamon Serrano (Spain), house honey pickles, wood fired bread,

**CAVIAR**

Lemon crème fraiche, Melba toast

\*FRENCH STURIA VINTAGE 15g 155

MT COOK SALMON IKURA 45g 95

**SNACKS**

**HOUSE BRIOCHE** 4 ea  
Truffle butter

**OYSTER** 6 ea  
Cava rosé mignonette

**SMOKED SALMON FIN** 7 ea  
Kaffir lime aioli

**PORK HOCK & JALAPEÑO CROQUET** 6 ea  
Mustard béchamel

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**KINGFISH 28**

Yuzu cured, avocado, white ponzu, pickled cucumber, togarashi, tapioca

**HOUSE MADE RICOTTA CHEESE 26**

White anchovies, broccoli, mandarin, basil, pumpkin seed

**BLACK ORIGIN WAGYU BEEF TONGUE 30**

Burnt onion broth, pickling onion, mustard caviar, Pedro Ximenez

**ROASTED CARROTS 26**

Duck fat, kumara, rosemary, pearl barley, parmigiana reggiano

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**PORK BELLY 45**

Cooked on wood fire rotisserie, ginger, feijoa confiture, artichokes mojo verde, pickling onion

**HOUSE MADE JAMBALAYA SEAFOOD BOUDIN 43**

Bouillabaise broth, Otago cockles, fennel, tomato, saffron rouille

**YELLOW BELLY FLOUNDER 42**

Fire grilled whole fish, wakame, rosemary, sea vegetables, pickled lemon

**CONFIT DUCK LEG 45**

Braised Puy lentils, brown butter potato puree, brassicas, soy poached carrots

**CAULIFLOWER 38**

Charcoal grilled, chilli, almond, currants, fermented nduja butter

\*Not applicable for any discount or special offer

We welcome 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% guaranteed.



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## WOOD FIRED GRILL

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



**EYE FILLET** 200g | 45  
Pasture-raised Prime Angus

**SALMON STEAK BONE IN** 230g | 45  
Mt Cook Alpine

**KANGAROO RUMP** 200g | 45  
Wild Game

**LAMB RACK** 250g | 60  
First Choice Lamb

**SIRLOIN** 350g | 60  
Grain-fed Wakanui Blue

**PORK SIRLOIN** 300g | 60  
Whitehart Kurobuta, free farmed Berkshire pig

**RIB EYE ON BONE** 500g | 69  
Pasture-raised Savannah Angus

**SCOTCH FILLET** 250g | 69  
NZ First Light Wagyu, grass-fed MBS3

**\*BAVETTE** 250g | 79  
NZ Wagyu, Black Origin 360-420 days grain-fed MBS 8-9

**\*PICANHA CUT** 250g | 89  
NZ Wagyu, Black Origin 360-420 days grain-fed MBS 6-7

**\*KAGOSHIMA A5 SCOTCH** 150g | 180  
Japanese Wagyu

### CONDIMENTS

Café de Paris butter

Smoked apple & cinnamon butter

Green chimichurri

Wicked butter

Miso & pink pepper jus

Mojo de ajo

**Extra condiment 3 each**

### SIDES

Iceberg lettuce, cucumber, tahini yogurt,  
green walnut shatta 14

Celeriac slaw, swede, sour cranberries, dill 14

Roasted brussels sprouts, bacon, maple, chilli,  
mustard seeds, curry leaves 14

Burnt butter pomme puree, parsley 12

Portobello mushroom, garlic, rosemary 14

### FOR TWO OR MORE TO SHARE

Served with 2 sides and 2 condiments  
(Please allow 45 minutes cooking time)

**CHATEAUBRIAND** 500g | 110

**\*TOMAHAWK** 1.1kg – 1.2kg | 395  
NZ Wagyu Black Origin MBS 6-7  
(360-420 days grain fed)

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