



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 80

SNACKS

HOUSE BRIOCHE 4 ea
Truffle butter

OYSTER 6 ea
Cava rosé mignonette

LAMB RIB 9 ea
Gochujang glazed, pepper, kale kimchi

OCTOPUS SALAD 14
Peruvian lime salsa criolla

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RAW FISH 28

pickled daikon, ponzu dressing, horseradish, citrus

WILD MUSHROOM & MISO BROTH 28

Herb gnocchi, confit tomatoes, pickled shiitake

HOUSE MADE BEEF SAUSAGE 30

Sauce soubise, jalapeno, granny smith, spring onion

SMOKED BEETROOT CARPACCIO 26

Stracciatella, blackcurrant, truffle oil

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PORK BELLY 45

Cooked on wood fire rotisserie, poached apple, star anise, pecan, baby cos

YELLOW BELLY FLOUNDER 42

Fire grilled whole fish, fermented njuda butter, charred lemon, soft herbs

VENISON LOIN 45

Wood fire grilled venison loin, beetroot, pear, mushroom, pickled berries, cognac jus

BROCCOLI 38

Charcoal grilled, tahini risotto, hazelnut, grana padano, lemon oil

***Not applicable for any discount or special offer**

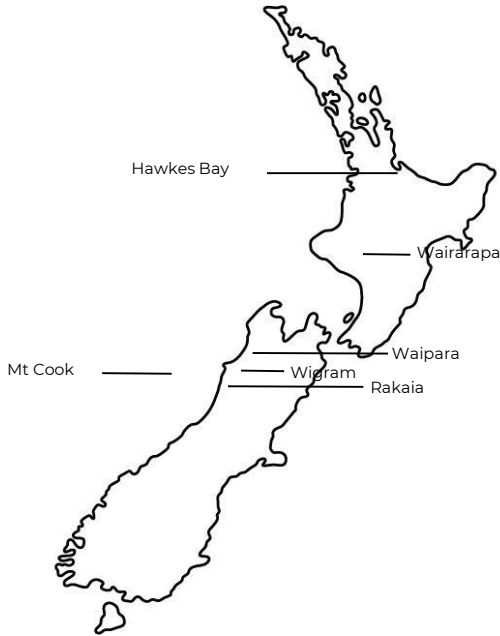
We welcome any and all dietary requirements and allergies. Please do note that although we will do our best to meet these requirements, there can never be a 100% guaranteed.



JARDIN GRILL

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**



SALMON STEAK BONE IN 230g | 45
Mt Cook Alpine

EYE FILLET 200g | 45
Pasture-raised Prime Angus

SIRLOIN 350g | 49
Pasture-raised Prime Angus

LAMB RACK 250g | 60
First Choice Lamb

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

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

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

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

SIDES

Iceberg lettuce, ranch dressing, pink onions, pomegranate 14

Asparagus, fermented "fuyu" butter, spring onion oil 14

New season tomato salad, red onion, sumac, pine nut, basil 14

Jersey Benne potatoes crushed, butter milk, chives, shallots 14

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

CONDIMENTS

Café de Paris butter

Green chimichurri

Wicked butter

Miso & pink pepper jus

Extra condiment 3 each

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DESSERTS

TRIPLE VALRHONA CHOCOLATE 25

Chocolate mud cake, grand marnier, cherry, cocoa nibs, salted caramel, mixed berry jelly

BLUEBERRY & YOGHURT 21

Yogurt mousse, blueberry, hazelnut sponge, ivory white chocolate, yoghurt granita

MATCHA & SEA SALT MACAROON 23

Jivara milk chocolate, salted caramel, kaffir lime, orange, lime jelly, matcha sorbet

SELECTION OF CHEESE

olive oil wafer crackers, poached fruits, house relish

50g SINGLE PORTION 21

THREE CHEESES 42

Mahoe Very Old Edam - Kerikeri, NZ - Mild, fruity flavor, smooth

Grinning Gecko Brie - Whangarei, NZ - Creamy & soft, handmade from organic milk straight from farm

Comté 12 Months - Franche-Comté, France - Hard cheese, raw cow milk

Gorgonzola Piccante DOP - Lombardy, Italy - Compact & crumbly, pasteurized cow milk

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DESSERT & FORTIFIED WINE

| | 60ml | Btl |
|---|------|-----|
| SAUVIGNON SEMILLON 2018 · Garonnelles 'L. Lurton et Fils' | 18 | 97 |
| 375ml · Sauternes · Bordeaux · FRA | | |
| MUSCAT NV · Yalumba 'Museum' · Fortified | 16.5 | 88 |
| 375ml · Victoria · Australia | | |
| NOBLE S. BLANC 2018 · The Ned | 14 | 69 |
| 375ml · Marlborough · NZ | | |
| FURMINT 2015 · Tokaj Oremus '3 Puttonyos' | | 229 |
| 500ml · Tokaj · Hungary | | |
| BOTRYTIS RIESLING 2017 · Hans Herzog | | 383 |
| 750ml · Marlborough · NZ | | |

PORT & SHERRY

| | 60ml | Btl |
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| TAWNY PORT Graham's 20 years | 25 | 274 |
| 750ml · Porto · Portugal | | |
| FINE TAWNY PORT Sandeman | 14 | 159 |
| 750ml · Porto · Portugal | | |
| TAWNY PORT Taylor's 10 years | 17 | 166 |
| 750ml · Porto · Portugal | | |
| SHERRY Valdespino 'El Candado' | 15 | 80 |
| 375ml · Jerez · Spain | | |

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