



LE JARDIN

Welcome to Le Jardin Dining at the Imperial Hotel.

Le Jardin is the perfect place to enjoy our signature Imperial high tea, magnificent martinis and cocktails, barista-made coffee with decadent treats and a variety of savoury dishes.

If you have any questions regarding the menu, please don't hesitate to speak with a member of our team — we're here to help.

A 15% surcharge will apply to all menu items on public holidays

LE JARDIN

COUTURE HIGH TEA MENU

Classic

Signature Buttermilk scones with,
white chocolate and tea steeped sultana,
served with seasonal house made preserve and Malany Thick Cream

Savoury

Roasted Chicken finger sandwich, herbed mayonnaise on white loaf

Hens' Egg pinwheel

Petit Blinis, Tasmanian smoked salmon, crème fraiche, caviar (I)

Warmed butter puff pastry, spiced pumpkin pesto & Parmigiano-Reggiano

Crème brulee tart, Meridith dairy goats' cheese, relish

Sweet

Golden Dubai chocolate tart: crunchy Katafi praline, whipped pistachio

cheesecake (N)

Mojito; finger lime, caramelized Queensland pineapple, brown sugar
cream

Strawberry Shortcake: field strawberries, Scenic Rim elderflower, whipped
cream sponge & double Madagascan vanilla bean

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COUTURE HIGH TEA MENU

Choose from the Couture High Tea, Sparkling Couture High Tea or Champagne Couture High Tea.

Couture High Tea

Inclusive of the above menu, with a tea or Barista made coffee.

69

Clover Hill Sparkling High Tea

Inclusive of the above menu, with a tea or Barista made coffee as well as a glass of Clover Hill Sparkling.

79

Moet Champagne High Tea

Inclusive of the above menu, with a tea or Barista made coffee as well as a glass of Moet & Chandon Champagne.

89

LE JARDIN

DEVONSHIRE TEA MENU

Tea and Scones (4pcs)

Buttermilk Scones with Earl Grey spiked Sultanias, with white chocolate and treacle,
Served alongside Double Thick vanilla-bean cream
& House made Preserve

25

Petite Bites (6pcs)

Roasted Chicken finger sandwich, herbed mayonnaise on white loaf
Hens' Egg pinwheel

29

Couture Tea Savouries (5pcs)

Roasted Chicken finger sandwich, herbed mayonnaise on white loaf
Hens' Egg pinwheel
Warmed butter puff pastry, spiced pumpkin pesto & Parmigiano-Reggiano
Crème brulee tart, Meridith dairy goats' cheese, pear relish
Petit Blinis, Tasmanian smoked salmon, crème fraiche, caviar (l)

29

Couture Tea Sweets (3pcs)

Golden Dubai chocolate tart: crunchy Katafi praline, whipped pistachio
cheesecake (N)
Mojito; finger lime, caramelized Queensland pineapple, brown sugar cream
Strawberry Shortcake: field strawberries, Scenic Rim elderflower, whipped cream
sponge & double Madagascan vanilla bean

29

Petite Blinis

Tasmanian smoked salmon, creme fraiche, caviar (l) with a glass of sparkling
champagne

55

LE JARDIN

Little Royal High Tea

A high tea fit for a princess or prince, includes a selection of savoury and sweet delicate delights served alongside a milkshake set to entice & delight.

Classic

Buttermilk Scones with white chocolate and tea steeped sultana, served with seasonal house made preserve and Malany Thick Cream

Savoury

Melty Cheese Toasty

Roasted chicken finger sandwich, herbed mayonnaise on white loaf
Crispy butter puff pastry, spiced pumpkin pesto & Parmigiano-Reggiano

Sweet

Strawberry Shortcake: field strawberries, Scenic Rim elderflower, whipped cream sponge & double Madagascan vanilla bean

Vanilla Biscoff sundae (N)

Milk chocolate Devils Food cake

Little Royal High Tea

(4 - 12 yrs)

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DINING MAIN MENU

NSW Oysters

Green apple, verjus, chive

½ DZ **30** / DZ **55**

Byron Bay Burrata

Sourdough Croute, heirloom tomato, basil oil

30

Arancini al Finocchio

Fennel sausage, nduja, soubise, ciccioli

28

Crispy Calamari (I)

Jalapeno, tomato chilli jam, lime

26

Fish Tacos

Crispy Australian hoki, pickled red cabbage, pico de gallo, lime mayo

29

Truffle Fries

Parmesan, aioli

22

N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan, I - Imported
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DINING MAIN MENU

Imperial Club Sandwich

Turkey, avocado, Swiss cheese, cos lettuce, tomato, bacon, egg, aioli
and fries

30

Imperial Burger

Cos lettuce, dill pickle, tomato, bacon, American cheese, Imperial
burger sauce and fries

32

Imperial Charcuterie Platter

Selection of cured meats, cornichons, guindillas, seeded mustard,
sourdough

36

Cheese Plate

Selection of artisan cheeses, house baked sourdough crisps, muscatels,
quince (V)

38

Hand-Stretched Pizzas

Margherita, Byron Bay fior di latte, fresh basil **32**

Diavola, mozzarella, salami, chili, red onion, rocket **34**

Fennel Sausage, Caramelized Fennel, Red Onion, Fior Di Latte **34**

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CHILDREN'S MENU

12-year-olds and under only

Grilled Australian Fish of the day

Served with roasted potato and veggies (GF)

20

Grilled Steak

Served with roasted potato and veggies (GF)

20

Chicken Tenders

Served with Fries

18

Spaghetti

Selection of Bolognese or Neapolitan, parmesan

18

Beef Slider

Lettuce, tomato, cheese, burger sauce and fries

20

Ice Cream

Selection of Vanilla, Chocolate and Strawberry flavours with toppings (V)(GF)

9

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DESSERT MENU

BOMBOLINO

Warm Tuscan doughnuts, Valrhona Opalys white chocolate and blood orange aeration

23

TIRAMISU

Espresso-soaked lady finger, Kahlua, whipped mascarpone, single-origin cocoa

22

LIMONCELLO

Granite Belt lemons, Limoncello & yuzu confit, Valrhona white Amatika chocolate mousse

**Vega/GF*

24

CANNOLI

A petit trio of pastry shells filled with citrus yuzu cream, Belgium Chocolate and pistachio

23

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