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

Classic Buttermilk Scones

With tea steeped sultanas, served warm with Maleny double cream and house-made artisanal fruit conserve

Sweet

Stanthorpe Apple Blossom

Madagascan vanilla crèmeux, tart apple compote, crunchy speculoos sablé (A) (V)

Summer Berry Tart

Buttery shortbread pastry, diplomat whip, sun-ripened berries (V)

Caramel Latte

Dulcey Caramel chocolate cream, soft double espresso centre, caramel sponge, roasted hazelnuts (N)(V)

Queensland Macadamia Financier

Browned butter financier with native Queensland macadamias and a vibrant summer fruit gel. (N)(V)

Savoury

Petit Tiger Prawn Tart

Pimento-lime aioli, wild rocket, avocado mousse

Confit Chicken Finger Sandwich

Blackberry compote, upland watercress

Truffled Egg Mayonnaise Pinwheel

Garden chives, delicate ribbon bread (V)

Truffle & Taleggio Croquette

Lightly crusted wild mushroom, melted taleggio cheese (V)

Bresaola & Fontina Brioche

Cured beef, fontina cheese, spiced mustard pickle jam

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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)

Classic Buttermilk Scones

With tea steeped sultanas, served warm with Maleny double cream and house-made artisanal fruit conserve

25

Petite Bites (6pcs)

Confit Chicken Finger Sandwich

Truffled Egg Mayonnaise Pinwheel

29

Couture Tea Savouries

Petit Tiger Prawn Tart

Confit Chicken Finger Sandwich

Truffled Egg Mayonnaise Pinwheel

Truffle & Taleggio Croquette

Bresaola & Fontina Brioche

29

Couture Tea Sweets

Stanthorpe Apple Blossom

Summer Berry Tart

Caramel Latte

Queensland Macadamia Financier

29

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

Classic Buttermilk Scone

With tea steeped sultanas, served warm with Maleny double cream and house-made artisanal fruit conserve

Sweet

Summer Berry Tart

Buttery shortbread pastry, diplomat whip, sun-ripened berries (V)

Queensland Macadamia Financier

Browned butter financier with native Queensland macadamias & a vibrant summer fruit gel (N)(V)

Strawberry Sundae

Sweet strawberry cream, crispy waffle cone & magic sprinkles (V)

Savoury

Confit Chicken Finger Sandwich

Blackberry compote, upland watercress

Egg Mayonnaise Finger sandwich

Garden chives, delicate ribbon bread (V)

Leg ham & Melty Double Cheese Toasty

Little Royal High Tea

(4 - 12 yrs)

38

LE JARDIN

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

LE JARDIN

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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