



LE JARDIN

MENU



COUTURE HIGH TEA

ROYAL COUTURE HIGH TEA

Decadent and progressively served high tea experience featuring Ruinart R Champagne

Monday - Sunday **170**

CAVIAR

10g Black Pearl Siberian Caviar served with blinis and an assortment of condiments

CLASSIC

Warm treacle, white chocolate and Earl Grey spiked sultana scone Served with house-made seasonal preserve, double vanilla-bean cream

SAVOURY

Smoked turkey - Seeded mustard mayo, raspberry gel
Pastrami on rye - Horseradish & caper emulsion, chive
Smoked salmon on brioche - Sustainable caviar, sauce gribiche
Fig tartlet - Caramelised red onion, brie (V) (N)
Truffle egg pinwheel - Truffle egg & watercress (N)

SWEET

Fraisier - White chocolate sponge, QLD strawberry, creamy ivoire mousse, elderflower (GF)
Pistachio tartelette - Praline crunch, whipped pistachio cream (N)
Choux au craquelin - Malted chocolate milk, salted caramel (GF)
Mango - Passionfruit butter cake, mango and blood orange twist

OUR GIFT FOR YOU

Handcrafted Signature Imperial Medallion (GF)

*S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG – Vegan
A 15% surcharge will apply to all menu items on public holidays*



COUTURE HIGH TEA

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Champagne Couture High Tea includes a glass of Moët & Chandon Imperial or Moët & Chandon Rose

Monday - Sunday 89

Sparkling Couture High Tea includes a glass of Chandon NV Brut or Chandon NV Rose

Monday - Sunday 79

CLASSIC

Warm treacle, white chocolate and Earl Grey spiked sultana scone
Served with house-made seasonal preserve, double vanilla-bean cream

SAVOURY

Smoked turkey - Seeded mustard mayo, raspberry gel
Pastrami on rye - Horseradish & caper emulsion, chive
Smoked salmon on brioche - Sustainable caviar, sauce gribiche
Fig tartlet - Caramelised red onion, brie (V) (N)
Truffle egg pinwheel - Truffle egg & watercress (N)

SWEET

Fraisier - White chocolate sponge, QLD strawberry, creamy ivoire mousse, elderflower (GF)
Pistachio tartelette - Praline crunch, whipped pistachio cream (N)
Choux au craquelin - Malted chocolate milk, salted caramel (GF)
Mango - Passionfruit butter cake, mango and blood orange twist



COUTURE HIGH TEA

LITTLE ROYAL HIGH TEA

A high tea fit for a prince or princess with a selection of savoury and sweet delicate delights to excite and entice.

4 - 12 yrs

30

CLASSIC

Warm treacle, white chocolate and earl grey spiked sultana scone (V)

SAVOURY

Ham and provolone cheese fingers

Egg salad pinwheel (V)

Chicken salad with celery and chive

SWEET

Valrhona dulcey chocolate pop (GF)

Choux au craquelin - Malted chocolate milk, salted caramel (GF)

Sparkling golden fairy bread



COUTURE HIGH TEA

DEVONSHIRE TEA SETS

Enjoy the perfect partnership with signature tea or coffee while sampling the handcrafted sweet and savoury delicacies.

TEA AND SCONES (4pcs)

29

Warm treacle, white chocolate, Earl Grey spiked sultana scone, house-made seasonal preserves, and double cream. (V) Includes your choice of either tea or coffee

PETITE BITES (6pcs)

29

Truffle egg pinwheel with watercress (V) Smoked turkey sandwich with seeded mustard mayo, raspberry gel

COUTURE TEA SAVOURIES (5pcs)

29

Smoked turkey - Seeded mustard mayo, raspberry gel
Pastrami on rye - Horseradish & caper emulsion, chive
Smoked salmon on brioche - Sustainable caviar, sauce gribiche
Fig tartlet - Caramelised red onion, brie (V) (N)
Truffle egg pinwheel - Truffle egg & watercress (N)

COUTURE TEA SWEETS (4pcs)

29

Fraisier - White chocolate sponge, QLD strawberry, creamy ivoire mousse, elderflower (GF)
Pistachio tartelette - Praline crunch, whipped pistachio cream (N)
Choux au craquelin - Malted chocolate milk, salted caramel (GF)
Mango - Passionfruit butter cake, mango and blood orange twist



SIGNATURE DISHES

1/2 Dozen Pacific Oysters Champagne mignonette, finger lime	26
Byron Bay Burrata Grilled focaccia, cured heirloom tomato, basil pistou	26
Chicken Wings Ginger caramel, crispy garlic, pickled chillies	24
Moreton Bay Bug Roll Sriracha mayo, iceberg	24
Crispy Calamari Salt & pepper, crispy shallot, lime zest	21
Fish Tacos Crispy hoki, pickled red cabbage, pico de gallo, lime mayo	28
Truffle Fries Parmesan, chive, truffle mayonnaise	22
Imperial Club Sandwich Turkey, avocado, swiss cheese, cos lettuce, tomato, bacon, egg, truffle mayo	29
Imperial Burger Baby cos, dill pickle, tomato, crispy bacon, American cheese, Imperial burger sauce	32

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SIGNATURE DISHES

Margarita pizza Fior di latte, cherry tomato, fresh basil	28
Diavola pizza Hot salami, pepperoni, kalamata olives, bell peppers	29
Antipasto Plate Local charcuterie, marinated vegetables, olives, grilled sourdough	34
Cheese Plate Selection of local and international cheeses, lavosh, water crackers, dried fruits	34

SOMETHING SWEET

Signature Tiramisu Meringue, double espresso	18
Chocolate Hazelnut Rocher Tart Praline, gianduja ice cream	18
Banoffee Caramelized Banana Whipped mascarpone, pecan, salted caramel Brulee	18
Honeycomb Panna Cotta Ginger cake, local Murwillumbah honey, white chocolate	18
Queensland Mango and Passionfruit Mousse (GF/VG) Lychee, coconut sorbet	18

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