

LE JARDIN Menu

M E N U c o u t u r e h i g h t e a

COUTURE HIGH TEA

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

Monday - Friday 99 Saturday - Sunday 109

Sparkling Couture High Tea includes a glass of Cloudy Bay Pelorus or Cloudy Bay Pelorus Rose.

Monday - Friday 89 Saturday - Sunday 95

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 Truffle Egg Pinwheel - Truffle Egg & Watercress

SWEET

Fraisier (GF) - White Chocolate Sponge, Queensland Strawberry, Creamy Ivoire Mousse, Elderflower. Pistachio Tartelette - Pistachio Tartelette, praline crunch, whipped pistachio Cream. Choux Au Craquelin - Malted Chocolate Milk, salted caramel Mango - Passionfruit butter cake, Mango and Blood orange Twist

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

M E N U c o u t u r e h i g h t e a

LITTLE ROYAL HIGH TEA

A bespoke 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

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 Sparkling golden fairy bread

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M E N U c o u t u r e h i g h t e a

DEVONSHIRE TEA SETS

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

TEA AND SCONES (4pcs)

Warm treacle, white chocolate, earl grey spiked sultana scone, house-made seasonal preserves, and double cream. Includes your choice of either tea or coffee

PETITE BITES (6pcs)

Truffle egg pinwheel with watercress [V] Smoked Turkey Sandwich with Seeded Mustard Mayo, Raspberry Gel

COUTURE TEA SAVOURIES (5pcs)

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 Truffle Egg Pinwheel - Truffle Egg & Watercress

COUTURE TEA SWEETS (4pcs)

Fraisier (GF) - White Chocolate Sponge, Queensland Strawberry, Creamy Ivoire Mousse, Elderflower. Pistachio Tartelette - Pistachio Tartelette, praline crunch, whipped pistachio Cream. Choux Au Craquelin - Malted Chocolate Milk, salted caramel Mango - Passionfruit butter cake, Mango and Blood orange Twist

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29

29

M E N A T U R E D I S H E S

1/2 Dozen Pacific Oysters	26
Champagne mignonette, finger lime	
Byron Bay Burrata	26
Grilled focaccia, cured heirloom tomato, basil pistou	
Chicken Wings	24
ginger caramel, crispy garlic, pickled chillies	
Moreton Bay Bug Roll	24
Sriracha mayo, iceberg	
Crispy Calamari	21
Salt & pepper, crispy shallot, lime zest	
Fish Tacos	28
Crispy hoki, pickled red cabbage, pico de gallo, lime mayo	20
Truffle Fries	22
Parmesan, chive, truffle mayonnaise	
Imperial Club Sandwich	29
Turkey, avocado, swiss cheese, cos lettuce, tomato, bacon, egg, truffle mayo	-9
Imperial Burger	32
Baby cos, dill pickle, tomato, crispy bacon, American cheese, Imperial burger sauce	34
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M E N A T U R E D I S H E S

Margarita pizza,	28
Fior di latte, cherry tomato, fresh basil	
Diavola pizza	29
Hot salami, pepperoni, kalamata olive, bell pepper	
Antipasto Plate	34
Local charcuterie, marinated vegetables, olives, grilled sourdough	
Cheese Plate	34
Selection of local and international cheeses, lavosh, water crackers, dried fruits	
SOMETHING SWEET	
Signature Tiramisu,	18
Meringue, double espresso	
Chocolate Hazelnut Rocher Tart	18
Praline, gianduja ice cream	
Banoffee Caramelized Banana	18
Whipped mascarpone, pecan, salted caramel Brulee	10
Honeycomb Panna Cotta Ginger cake, local Murwillumbah honey, white chocolate	18
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Queensland Mango and Passionfruit Mousse (GF/VG) Lychee, coconut sorbet

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18