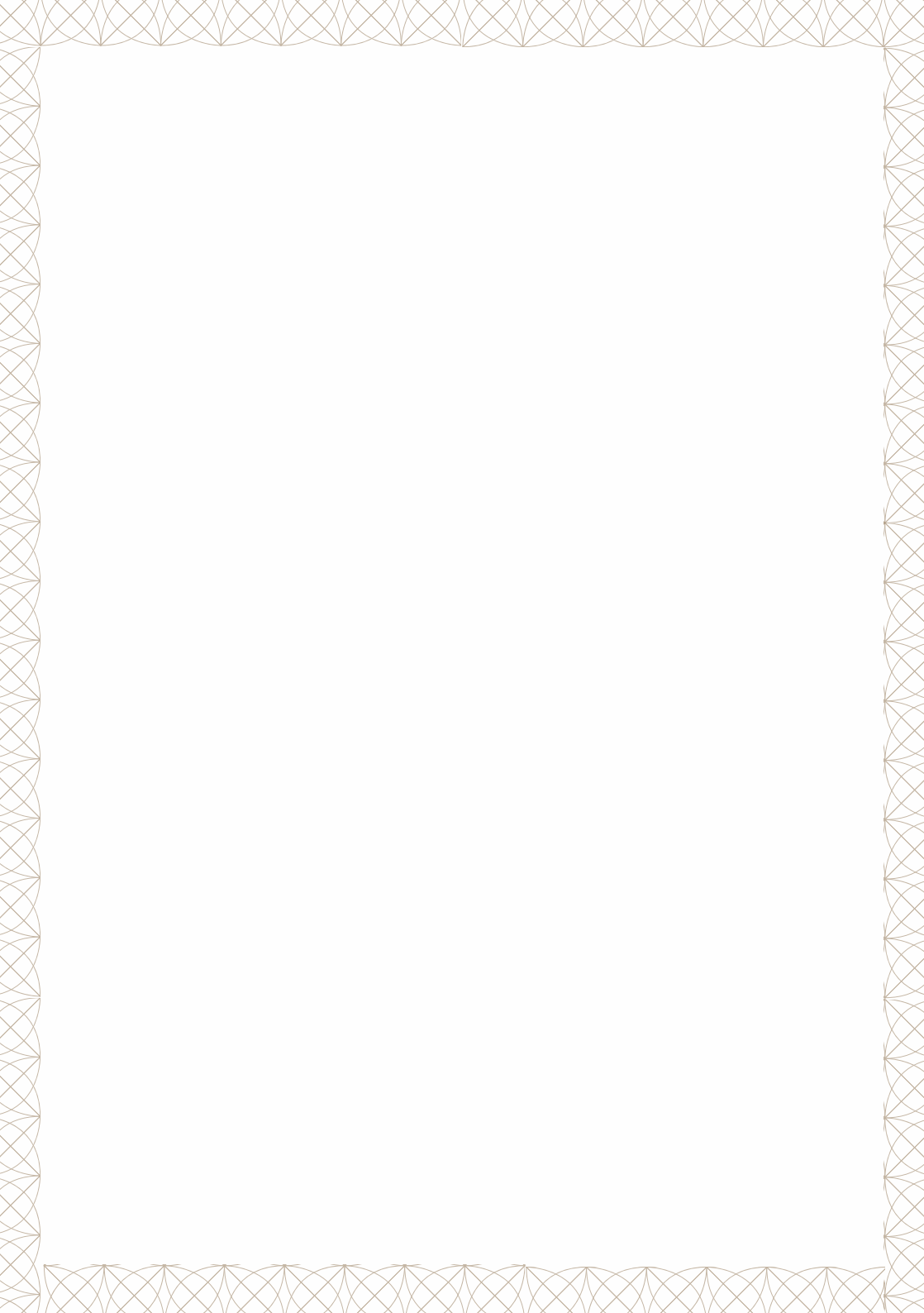




LE JARDIN

MENU



M E N U

C O U T U R E H I G H T E A

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)

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 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

M E N U

C O U T U R E H I G H T E A

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 quaquelin - Malted chocolate milk, salted caramel (GF)

Sparkling golden fairy bread

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)

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

M E N U

S I G 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	
Truffle Fries	22
Parmesan, chive, truffle mayonnaise	
Imperial Club Sandwich	29
Turkey, avocado, swiss cheese, cos lettuce, tomato, bacon, egg, truffle mayo	
Imperial Burger	32
Baby cos, dill pickle, tomato, crispy bacon, American cheese, Imperial burger sauce	

M E N U

S I G 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 olives, bell peppers

Antipasto Plate 34
Local charcuterie, marinated vegetables, olives, grilled sourdough

Cheese Plate 34
Selection of local and international cheeses, lavosh, water crackers, dried fruits

S O M E T H I N G S W E E T

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

Honeycomb Panna Cotta 18
Ginger cake, local Murwillumbah honey, white chocolate

Queensland Mango and Passionfruit Mousse (GF/VG) 18
Lychee, coconut sorbet