



# 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

## **EASTER COUTURE HIGH TEA MENU**

### **Classic**

Milk chocolate and buttermilk scones served with Maleny Dairy double cream and house made preserve

Warm Gianduja Financier

### **Savoury**

Egg and watercress pinwheel

Cured salmon, yogurt, herbs, brioche

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

Smoked ham, swiss, honey Dijon, grain bread

Truffle mushroom quiche, gruyere

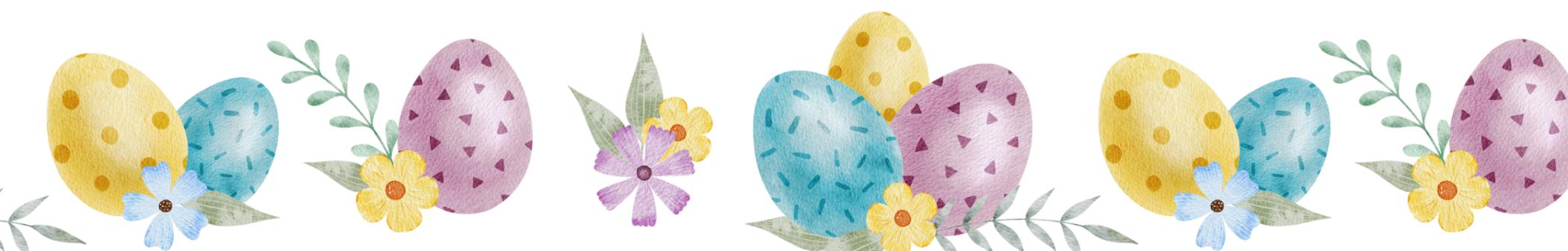
### **Sweet**

Browned Butter blondie, Valrhona Dulcey caramel cream, passionfruit

Speckled White chocolate and Lemon Bombe`, Autumn Raspberry

Chocolate Hot Cross popping Choux, Spiced Caramel — Chocolate whip

The Bunny's Carrot cake; Candied Walnut Crumble, Yuzu



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## **EASTER COUTURE HIGH TEA MENU**

Choose from the Couture High Tea, Sparkling Couture High Tea or Champagne Couture High Tea ... *when girls just want to have fun!*

### ***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**



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## DEVONSHIRE TEA MENU

### Tea and Scones (4pcs)

Milk chocolate and buttermilk scones served with Maleny Dairy double cream and house made preserve

25

### Couture Tea Savouries (5pcs)

Egg and watercress pinwheel

Cured salmon, yogurt, herbs, brioche

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

Smoked ham, Swiss, honey Dijon, grain bread

Truffle mushroom quiche, gruyere

29

### Couture Tea Sweets (3pcs)

Browned Butter blondie, Valrhona Dulcey caramel cream, passionfruit

Speckled White chocolate and Lemon Bombe`, Autumn Raspberry

Chocolate Hot Cross popping Choux, Spiced Caramel — Chocolate whip

The Bunny's Carrot cake; Candied Walnut Crumble, Yuzu

29

### Petite Blinis

Smoked salmon, creme fraiche, caviar with a glass of sparkling champagne

55



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## **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)*

**38**

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## **DINING MAIN MENU**

### ***Pacific Oysters***

Green apple, verjus, chive

½ DZ **30** / DZ **55**

### ***Byron Bay Burrata***

Sourdough Croute, heirloom tomato, basil oil

**30**

### ***Chicken Wings***

Gochujang, sesame, fried garlic, spring onion, pickled radish

**26**

### ***Crispy Calamari***

Jalapeno, tomato chilli jam, lime

**26**

### ***Fish Tacos***

Crispy 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  
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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**

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## **CHILDREN'S MENU**

12-year-olds and under only

### **Grilled 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 Burger**

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

### *Signature Pistachio Tiramisu*

Double espresso, pistachio, mascarpone

\*GF,contains nuts, contains alcohol\*

**21**

### *Chocolate*

Gianduja Hazelnut Brownie, Valrhona Jivara milk chocolate & caramel  
fluff, tart raspberry

\*contains nuts

**22**

### *Strawberry*

Roasted strawberry Pana cotta, crunchy millefeuille, double  
Madagascan vanilla, candy floss, malted milk ice-cream

**21**

### *Caramel*

White Chocolate Cream, Spekulatius Spice Caramel, Crunchy candy,  
Passionfruit

\*Vegan/GF/contains nuts

**23**

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