



JARDINES

— KITCHEN & BAR —



M E N U





JARDINES

KITCHEN & BAR



MENU

ENTRÉE / STARTERS

Burrata Cheese	\$18
Roasted cherry tomatoes, pickled salad, hummus, herb oil, crusty bread	
Bao Buns (3 pcs)	\$17
Steamed buns, southern fried chicken, pickled cabbage, gochujang mayo, asian herbs	
Arancini Bowl (3 pcs)	MP
Napoli sauce, garlic aioli, parmesan, micro herbs	
Focaccia	\$15
Rosemary and sea salt, rosemary aioli and salted brick cheese	
Bruschetta Caprese	\$18
Homemade focaccia, fresh buffalo mozzarella, cherry tomatoes, fresh basil, sea salt, balsamic glaze, micro herbs	
Pork Belly Bites	\$18
Homemade honey soy glaze, rocket salad, sesame seed	

PASTA

Gluten free pasta available — add \$5

Carbonara Spaghetti	\$25
Homemade creamy carbonara sauce, bacon, spinach, parmesan, micro herbs	
<i>Add chicken \$7 - Add prawns \$7</i>	
Puttanesca Linguine	\$30
House-made sugo di mare, red onion, olives, anchovies, parsley, capers, parmesan, micro herbs	
<i>Add chicken \$7 - Add prawns \$7</i>	
Pink Pasta	\$22
Homemade authentic creamy pink sauce, parmesan, rocket, micro herbs	
<i>Add chicken \$7 - Add prawns \$7</i>	
Pumpkin & Pine Nut Spaghetti	\$21
House-made napoletana sauce, roast pine nut sauce, spinach, parmesan, micro herbs	
<i>Add chicken \$7 - Add prawns \$7</i>	
Pesto Penne	\$21
House-made creamy pesto sauce, spinach, parmesan, micro herbs	
<i>Add chicken \$7 - Add prawns \$7</i>	
Gnocchi	\$25
Sausage and soft gnocchi tossed in house-made romano sauce, parmesan, micro herbs	

PIZZA

Margherita	\$23
House-made napoli sauce, bocconcini cheese, cherry tomatoes, basil	
Hawaiian	\$23
House-made napoli sauce, mozzarella cheese, pineapple, ham	
Vegetarian	\$23
Fresh and napoli sauce, red capsicum, red onion, mushrooms, cherry tomatoes, rocket, balsamic glaze	
Treviso	\$23
House-made pumpkin and pine nut sauce, butternut pumpkin, pine nuts, rocket	
Diavola	\$24
Salami, hot salami, roasted red capsicum, rocket, house-made chilli oil	
Fungi	\$25
Garlic confit, mixed mushrooms, caramelised onion, pine nuts, dill	
Meat Lovers	\$26
Smoky BBQ napoli sauce, mozzarella cheese, seasoned ground beef, pepperoni, bacon, red onion	

MAINS

Lasagna	\$29
Layers of fresh pasta, house-made bolognese and bechamel sauce, mozzarella cheese, rocket salad	
Chicken Breast	\$32
Creamy garlic prawn sauce, chat potatoes, broccolini, micro herbs	
Pan-Fried Salmon	\$32
Spiced oil pasta, napoli sauce, cherry tomatoes, rocket salad	
Ossobuco	\$35
Creamy polenta, blistered cherry tomatoes, broccolini, bocconcini, confit onions, micro herbs	
Scotch Fillet	\$48
Paris-style potatoes, broccolini, cherry tomatoes, chimichurri sauce, micro herbs	

DESSERT

Tiramisu	\$15
Sticky Date Pudding	\$15

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS OR ALLERGIES BEFORE ORDERING.





JARDINES

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COCKTAILS

MADE WITH GOOD COMPANY



TWISTED PASSION

\$18

Gin, passionfruit purée,
lemon juice, prosecco



BLACK FOREST

\$20

Bourbon, cherry reduction,
cacao liqueur, Angostura



THAI LADY

\$19

Lemongrass infused vodka,
Cointreau, sugar syrup



THE GREAT SILENCE

\$20

Mezcal, Campari, lime juice,
aged maraschino liqueur



CAFÉ HAVANA (ESPRESSO)

\$22

Havana rum 7 year, Chivas 12,
cold brew, amaro Montenegro,
demerara syrup



CAIPIRINHA

\$18

Cachaça, lime,
demerara sugar



MARTINI

\$20

Made to customer
preference



NEGRONI

\$19

Campari, gin,
sweet vermouth



OLD FASHIONED

\$20

Bourbon, sugar,
Angostura, water



GIN SOUR

\$18

Gin, lemon juice,
simple syrup, egg white



MARGARITA

\$18

Blanco, lime juice,
Cointreau, saline, simple syrup



WHISKEY SOUR

\$19

Bourbon, lemon juice,
simple syrup, egg white, orange bitters



COSMOPOLITAN

\$18

Vodka, Cointreau,
lime juice, cranberry juice



FRENCH MARTINI

\$18

Vodka, pineapple syrup,
pineapple juice, Chambord



MAIA

\$19

Shochu, pineapple juice,
yuzu, basil syrup



TESTA ROSSA

\$20

Tequila blanco, rooibos tea infused
vermouth, peach, lime juice,
sugar syrup



ASK OUR TEAM ABOUT OTHER CLASSIC COCKTAILS



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WINE LIST

SPARKLING

	GLASS	BOTTLE
Briar Ridge Blanc de Blancs NV <i>Hunter Valley, NSW</i>	—	\$51.00
First Ridge 'Alira' Prosecco 2025 <i>Mudgee, NSW</i>	\$12.50	\$47.00

WHITE WINE

	GLASS	BOTTLE
Le Battistelle 'Montesei' Soave DOC Classico 2025 <i>Veneto, Italy</i>	—	\$71.00
Atlas Watervale Riesling 2025 <i>Clare Valley, SA</i>	\$14.00	\$49.00
Château de La Jauferie Cuvée Tradition Sauvignon Blanc 2024 <i>Bordeaux, France</i>	\$16.00	\$63.00
Perlage Pinot Grigio 2025 <i>Veneto, Italy</i>	\$16.00	\$56.00
Zagare Vermentino Terre Siciliane 2024 <i>Sicily, Italy</i>	\$14.50	\$51.00
Cote Marin 'Galerie Teonae' Chenin Blanc 2024 <i>Valle de l'Aude, France</i>	\$16.00	\$56.00
Briar Ridge 'The Squire' Chardonnay 2025 <i>Hunter Valley, NSW</i>	\$13.00	\$45.00

ROSÉ & AMBER

	GLASS	BOTTLE
L'Olléat Rosé 2024 <i>Languedoc, France</i>	\$15.00	\$53.00

RED WINE

	GLASS	BOTTLE
Fletcher Minion Nebbiolo 2024 <i>Piedmont, Italy</i>	—	\$66.00
Neldner Road Barossa & Eden Valleys Shiraz 2022 <i>Barossa & Eden Valleys, SA</i>	—	\$85.00
Quartier Pinot Noir 2025 <i>Mornington Peninsula, VIC</i>	\$18.00	\$58.00
'Uva non Grata' Gamay 2025 <i>Lyon, France</i>	\$16.00	\$56.00
Tumblong Hills 'Table of Plenty' Nero d'Avola 2023 <i>Gundagai, NSW</i>	\$18.00	\$44.00
La Bacca Nerello Mascalese 2024 <i>Sicily, Italy</i>	\$13.50	\$51.00
Villa Alberpotti Chianti DOCG Sangiovese 2022 <i>Tuscany, Italy</i>	\$15.00	\$47.00
Teusner Bilmore Shiraz 2022 <i>Barossa Valley, SA</i>	\$15.00	\$53.00



GOOD WINE BRINGS
PEOPLE TOGETHER

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SPIRITS

30ML SERVES

WHISKY & BOURBON

Jack Daniel's	\$10
Woodford Bourbon	\$12
Buffalo Trace	\$11
Maker's Mark	\$10
High West Rendezvous Rye	\$20
New Riff Rye	\$16
Woodford Rye	\$15
Ardbeg 12yr	\$15
Bruichladdich	\$15

VODKA

Artika Vodka	\$9
Smirnoff	\$10
78 Degrees Vodka	\$11
Belvedere	\$13
Ukiyo Vodka	\$12
White Light Vodka	\$9
Tito's	\$11

GIN

Four Pillars Gin	\$12
Teddy & The Fox Gin	\$14
Tanqueray No. Ten	\$12
Hendrick's	\$12
Boorambola Gin	\$13
Elephant Sloe Gin	\$10

RUM & CACHAÇA

Bundaberg Rum	\$10
Bacardi	\$10
Untold Rum	\$11
Kraken	\$11
Santisima Trinidad Reserva	\$12
The Aisling Rum	\$14
Appleton 12	\$13
Havana Club	\$11
Flor de Caña 7yr	\$12
Cachaça Sagatiba	\$11

TEQUILA & MEZCAL

Patrón Silver	\$14
Teremana Reposado	\$15
Teremana Añejo	\$15
Arquitecto Tequila	\$17
Tromba Tequila	\$12
Burrito Mezcal	\$15
Alipús Mezcal	\$14

LIQUEURS & APERITIFS

White Possum Dark Cacao	\$10
Licor 43	\$10
Bénédictine	\$12
Disaronno	\$10
St-Germain	\$11
Amaro Montenegro	\$11
Ratafia	\$11
Chambord	\$11
Midori	\$9
Malibu	\$9
Mr Black	\$10
Lazzaroni Amaretto	\$9
Cointreau	\$10
Passoã	\$9
Luxardo Limoncello	\$9
Southern Comfort	\$9
Parison	\$11
Campari	\$9

VERMOUTH

Noilly Prat Dry	\$9
Cocchi Storico Vermouth di Torino	\$11

COGNAC

Hennessy	\$12
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JAPANESE SPIRITS

Shochu	\$10
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ALL SPIRITS CAN BE SERVED STRAIGHT, NEAT
OR WITH YOUR CHOICE OF MIXER.



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BEER, RTD SOFT DRINKS & JUICES

BEER

Carlton Dry	\$9
Great Northern	\$9
Asahi	\$10
Peroni	\$10

RTD

Canadian Club & Dry	\$12
Jack Daniel's & Cola	\$12

SOFT DRINKS & JUICES

Coke	\$4
Coke No Sugar	\$4
Lemonade	\$4
Soda Water	\$4
Solo	\$4
Raspberry	\$4
Dry Ginger Beer	\$4
Apple Juice	\$4
Orange Juice	\$4





*Thank You
for Dining With Us*