

DRINKS

WINE

	Sm	Lg	Btl
Astrale Prosecco Extra Dry NV, Tuscany, IT	15 /		65
Laurent Perrier Champagne NV, Reims, FR	29 /		169
Skipjack Sauvignon Blanc, 2023, Marlborough, NZ	13 /	21 /	55
Sons of Eden Freya Riesling, 2024, Eden Valley SA	15 /	24 /	69
Mezzacorona Pinot Grigio, 2024, Trentino, IT	14 /	24 /	62
De Iuliis Estate Chardonnay, 2023, Hunter Valley, NSW	15 /	24 /	65
Jules IGP Méditerranée Rosé, 2024, Languedoc, FR	15 /	24 /	65
Trentham Estate Pinot Noir, 2021, Murray Darling, NSW	13 /	21 /	55
Thistledown Grenache 2023, McLaren Vale, SA	14 /	22 /	62
Paisley ‘Boombox’ Shiraz, 2023, Barossa, SA	12 /	19 /	52

ON TAP

XXXX Gold 3.5%	8 /	11
XXXX Gold Ultra Zero Carb 3.8%	9 /	12
Byron Bay Lager 4.2%	11 /	14
Kirin Ichiban Lager 5.0%	11 /	15
Tooheys New Lager 4.6%	10 /	13
Hahn Superdry Lager 3.5%	10 /	13
Stone & Wood Pacific Ale 4.4%	12 /	15
James Squire 150 Lashes Pale Ale 4.2%	12 /	15
Fixation India Pale Ale 6.4%	12 /	15
Guinness 4.2%	11 /	14
Kirin Hyoketsu Lemon Squash 4.0%	13 /	16
James Squire Ginger Beer 4.0%	13 /	16

BOTTLED

Black Hops East Coast Haze Pale Ale 4.5%	12
Asahi Super Dry 5.0%	12
Rekorderlig Wildberry Cider 4.0%	15
5 Seeds Cider Crisp 5.0%	11
Asahi Super Dry 0.5%	9

SOFT DRINKS

Coca-Cola	6
Coca-Cola Zero Sugar	6
Sprite	6
Fanta	6
Soda	5
Tonic	5
Ginger Ale	6
Lemon Lime Bitters	6
Strangelove Varieties: Light Tonic, No. 8 Tonic, Ginger Beer, Mandarin Soda, Cloudy Pear Soda	7 ea
Capi Grapefruit Soda	7
Mount Warning Sparkling Water	11
Mount Warning Still Water	11
Juices: Orange, Apple, Pineapple, Cranberry, Mango, Tomato, Grapefruit	6 ea

COFFEE & TEAS ALSO SERVED.

Our full wine and spirits list is available on request.

PLATES & SIPS



At Hotel Jardin, we’ve created a share-style menu that celebrates the Gold Coast’s fresh seafood and local produce, with a delicious Asian-inspired twist. Each dish is packed with bold, umami-rich flavours, showcasing the best seasonal ingredients from both land and sea.

Craving something more substantial? Our team at SABA Kitchen has you covered. And don't forget to top it all off with a cocktail on the rooftop—it's the perfect way to round off your visit!

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SCAN FOR FULL MENU
SELECTION. ORDER VIA
THE QR CODE ON THE TABLE



SNACK & SHARE

Oyster, Japanese dressing, tobiko	GF DF	7 ea
Baked Akoya Pearl Oyster, XO butter	GF	6 ea
Bay Lobster Roll, kimchi, cos lettuce, XO mayo		18 ea
Chef Sashimi Selection, ponzu dressing, wasabi (9)	GF DF	36
Hervey Bay Scallop Half Shell, yuzu, garlic butter (2)		18
Cheese and Truffle Croquette (2)	V	12
Grilled King Brown Mushroom Skewer, soy sesame glaze (2)	GF DF VG	14
Riverina Black Angus Striploin Beef Skewer, chilli jam (2)	GF DF	28
Prawn and Scallop Dumpling, prawn oil, chives (4)	GF DF	22
Shiitake Mushroom Har Gow, chive relish (4)	GF DF VG	18
Korean Fried Chicken, sesame seed	GF DF	24
Crispy Pork Belly, cuttlefish fried rice, eggs, spring onion	GF DF	34
Riverina 300g Black Angus Striploin MB2, sesame garlic, red wine jus	GF DF	42
Chilli Sesame Cucumber Salad	GF VG	12
Asian Greens, spicy soy sesame glaze	GF VG	14
Fried Chat Potatoes, herb and garlic oil	GF VG	14
Rice	GF VG	5
Coconut Rice	GF VG	6

Cheese selection - 2 cheeses or 3 cheeses, lavosh, dried fruit, apple	V	29/39
Woodside Swag Goat Ash Chèvre 75g (Soft), Adelaide Hills SA		
Paysan Breton L'Original Brie 60g (Soft), France		
Charles Arnaud Réserve Comté 18-month 60g (Semi Hard), France		

GF Gluten Free DF Dairy Free VG Vegan V Vegetarian

T&Cs: A 10% surcharge applies on Sundays and 15% surcharge applies on public holidays. Card transactions may incur a surcharge depending on card type. Menu items may change seasonally.



COCKTAILS

SIGNATURES

Yuzu no Kaze	24
Smirnoff Vodka, Passion Chinola, Kunizakari Yuzu Liqueur, Angostura Bitters	

Shanghai Mystery	24
Smirnoff Vodka, Shaojiu Lemon Myrtle Rhubi Mistelle, Guava Nectar, Balsamic Glaze, Lime	

Yugen	22
Kizakura Sake, Hibiscus Liqueur Tambourine, Cranberry Juice, Lemon	

Mashu Mellow	24
Tanqueray Sevilla Gin, Kunizakari Umeshu, Maple Syrup, Verjuice, Lemon, Plum Bitters	

Mala Mule	24
Szechuan Infused Tanqueray Gin, Ginger Massenez, Apple Juice, Black Walnut Bitters, Lemon	

Elysium	24
Don Julio Reposado Tequila, Butterscotch, Mango Nectar, Lemon, Aztec Chocolate Bitters	

Thymeless Chocolate	24
Milton Silver Rum, White Chocolate Massenez, Thyme syrup, Dragon Fruit	

Rum Ruan	24
Tanduay Gold Rum, Macadamia Mac Liqueur, Banana syrup, Pineapple Juice, Lemon	

SPRITZ

Sakura no Yume	21
Wildflower Pink Gin, Cherry Blossom, Dolin Red Vermouth, Prosecco, Soda	

Moonlight	19
Smirnoff Vodka, Elderflower Massenez, Lychee Soho, Prosecco	

GIN GARDEN: 45ml of gin

Red	24
Ink Sloe Gin, Mandarin Strangelove, Lemon Peel, Pink Peppercorn, Rosemary	

White	24
Familiar Lakehouse Gin, Grapefruit Capi, Grapefruit Slice, Cloves, Ginger	

Green	
Burly Cucumber Gin, Cloudy Pear Strangelove, Mint, Lime Zest, Cayenne Pepper	24

JARDIN SANS ALCOHOL: non-alc cocktails

Aurora Vita	14
Golden Syrup, Citrus Infusion, Lemon, Watermelon, Pink Pepper Berries	

Berry Blaze	14
Szechuan Pink Pepper Infusion, Orange, Lime	

Spicy Mambo	14
Citrus Infusion, Mango Nectar, Golden Syrup, Lemon, Tabasco, Egg Whites	

WE ALSO SERVE CLASSIC COCKTAILS. ASK AT THE BAR