

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 Lullis Estate Chardonnay, 2023, Hunter Valley, NSW	15 / 24 /	65
Jules IGP Méditerranée Rosé, 2024, Languedoc, FR	15 / 24 /	65
Minuty Rosé, Grenache Blend, 2024, Cotes de Provence, France	22 / 35 /	189
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%	10 / 12
XXXX Gold Ultra Zero Carb 3.8%	11 / 13
Byron Bay Lager 4.2%	12 / 14
Kirin Ichiban Lager 5.0%	12 / 15
Tooheys New Lager 4.6%	12 / 14
Hahn Superdry Lager 3.5%	12 / 14
Stone & Wood Pacific Ale 4.4%	13 / 16
James Squire 150 Lashes Pale Ale 4.2%	13 / 16
Fixation India Pale Ale 6.4%	13 / 16
Guinness 4.2%	16
Kirin Hyoketsu Lemon Squash 4.0%	13 / 16
James Squire Ginger Beer 4.0%	14 / 17

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
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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:	7 ea
Light Tonic, No. 8 Tonic,	
Ginger Beer, Mandarin Soda,	
Cloudy Pear Soda	
Capi Grapefruit Soda	7
Mount Warning Sparkling Water	11
Mount Warning Still Water	11
Juices:	6 ea
Orange, Apple,	
Pineapple, Cranberry,	
Mango, Tomato, Grapefruit	

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!

HOTELJARDIN.COM.AU
@HOTELJARDINBAR

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



EATS

SNACKS AND SMALL PLATES

Oyster, Japanese dressing, tobiko GF DF	7 ea
Baked Pacific Oyster, XO butter GF	7 ea
Bay Lobster Roll, kimchi, cos lettuce, XO mayo	18 ea
Hervey Bay Scallop Half Shell, yuzu, garlic butter, brioche crumbs (2)	18
Prawn and Scallop Dumpling, prawn oil, chives (4) GF DF	22
Shiitake Mushroom Har Gow, chive relish (4) GF DF VG	18
Pork Spring Rolls, nam jim dressing (2) DF	12
Cheese and Truffle Croquettes V	12
Loligo Salt & Pepper Squid, nam jim, lemon GF DF	22

SKEWERS

Chicken Skewers, prik khing glaze, togarashi, shallots (2) GF DF	18
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
Indonesian Pork Satay Skewers (2) GF DF	12

BIGGER PLATES

Chef Sashimi Selection, ponzu dressing, wasabi (9) GF DF	38
Pad See Ew Chicken or Tofu, asian greens, rice noodles DF	22
250g Rump Steak, beer battered chips, signature gravy	28
Korean Fried Chicken, sesame seed GF DF	24
Fried Rice, crispy pork, eggs, spring onion GF DF	22

SIDES

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 (+\$1 donated to Cancer Council QLD) 22
Kizakura Sake, Hibiscus Liqueur
Tamborine, Cranberry Juice,
Lemon

Mashu Mellow 23
Tanqueray Sevilla Gin, Kunizakari
Umeshu, Maple Syrup, Verjuice,
Lemon, Plum Bitters, Black
Walnut 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 23
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 19
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, White
Pepper, Ginger

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

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

