

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 Luliis 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%
 Asahi Super Dry 5.0%
 Rekorderlig Wildberry Cider 4.0%
 5 Seeds Cider Crisp 5.0%

Asahi Super Dry 0.5%

SOFT DRINKS

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

COFFEE & TEAS ALSO SERVED.

Our full wine and spirits list is available on request.

12

12

15

11

9

6

6

6

6

5

5

6

6

7 ea

7

11

11

6 ea

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

SNACK & SHARE

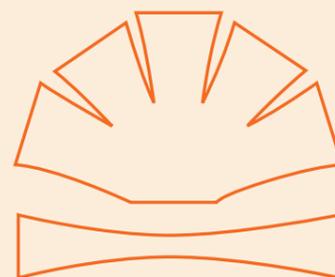
Oyster, Japanese dressing, tobiko GF DF	7 ea
Baked Pacific Oyster, XO butter GF	7 ea
Bay Lobster Roll, kimchi, cos lettuce, XO mayo	18 ea
Chef Sashimi Selection, ponzu dressing, wasabi (9) GF DF	38
Hervey Bay Scallop Half Shell, yuzu, garlic butter, brioche crumbs (2)	18
Cheese and Truffle Croquette (2) V	12
Loligo Salt & Pepper Squid, nam jim, lemon GF DF	22
Chicken Skewers, prik khing glaze, togarachi, 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
Prawn and Scallop Dumpling, prawn oil, chives (4) GF DF	22
Shiitake Mushroom Har Gow, chive relish (4) GF DF VG	18
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
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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

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

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

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

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

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

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

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

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

SPRITZ

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

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

GIN GARDEN: 45ml of gin

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

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

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

JARDIN SANS ALCOHOL: non-alc cocktails

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

14 Berry Blaze
 Szechuan Pink Pepper Infusion, Orange, Lime

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

WE ALSO SERVE CLASSIC COCKTAILS ASK AT THE BAR