

DRINKS

WINE

Sm Lg Btl

Astrale Prosecco Extra Dry 15 / / 65
NV, Tuscany, IT
Laurent Perrier Champagne 29 / / 169
NV, Reims, FR

Skipjack Sauvignon Blanc, 13 / 21 / 55
2023, Marlborough, NZ

Sons of Eden Freya Riesling, 15 / 24 / 69
2025, Eden Valley SA

Mezzacorona Pinot Grigio, 14 / 24 / 62
2024, Trentino, IT

Peregrine 'Saddleback' Pinot Gris, 17 / 28 / 82
2024, Central Otago, NZ

De Iuliis Estate Chardonnay, 15 / 24 / 65
2024, Hunter Valley, NSW

Jules IGP Méditerranée Rosé, 15 / 24 / 65
2024, Languedoc, FR

Trentham Estate Pinot Noir, 13 / 21 / 55
2023, Murray Darling, NSW

Paisley 'Boombox' Shiraz, 12 / 19 / 52
2023, Barossa, SA

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

Hyoketsu Lemon Squash 4.0% 13 / 16

James Squire Ginger Beer 4.0% 14 / 17

BOTTLED

Black Hops East Coast Haze 12

Pale Ale 4.5% 12

Asahi Super Dry 5.0% 15

Rekorderlig Wildberry

Cider 4.0%

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: 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!

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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
Prawn and Scallop Har Gow, prawn oil, chives (4) GF DF	22
Shiitake Mushroom Dumplings , chive relish (4) GF DF VG	18
Salt & Pepper Squid, nam jim GF DF	22
Vietnamese Pork Spring Rolls, nam jim (2) DF	16
Grilled King Brown Mushroom Skewers, soy sesame glaze (2) GF DF VG	14
Chicken Skewers, prik khing glaze, togarashi, shallots (2) DF	18
Fremantle Octopus Skewers, Thai pesto (2) DF GF	28
Riverina Black Angus Striploin Beef Skewer, chilli jam (2) GF DF	28
Indonesian Pork Satay Skewers (2) DF GF	14
Fried Popcorn Chicken, aioli GF DF	24
Chicken Schnitzel, chips, gravy	22
Battered Barramundi, chips, aioli DF	28
Fried Rice, crispy pork, eggs, spring onion GF DF (not available on Monday and Tuesday)	22
Pad See Ew Chicken or Tofu, asian greens, rice noodles DF (not available on Monday and Tuesday)	22
250g Rump Steak, chips, gravy DF + DRINK (ASK FOR INCLUSION)	25
300g Riverina Striploin, chips, gravy DF	46
300g T-bone steak, chips, gravy DF	40
Icon 300g Wagyu 9+ Striploin, chips, cos salad, jus DF GF	98
Chilli Sesame pickled Cucumber Salad GF VG	12
Cos Salad, herb oil, tiger sauce, parmesan GF V	12
Fried Chat Potatoes, herb and garlic oil GF VG	14
Rice GF VG	5
Coconut Rice GF VG	6
French Fries, aioli GF VG	12

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	
Thyme Flies	23
Milton Silver Rum, White Chocolate Massenez, Thyme syrup, Dragon Fruit	
Rum Ruan	24
Tanduary 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